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WHO IS WHO NOW

HATES LONG-TAILED COATS

Senator Norris of Nebraska never wears a long-tailed coat. He hates long-tailed coats. One day he was asked why and he told this story:

When he attended college years ago at Baldwin university, in Berea, O., Norris and a little crowd of students one night conceived a merry prank. On the college campus was a towerlike building on which some repairs were being made. A large quantity of old lumber was piled up on the top of the tower. The student comedians thought it would be pretty rich to shove this lumber right over the edge and hear it hit the ground below.

They crawled into the building through a window. Two or three of the students wore cutaway coats, which were considered the snappy thing for "varsity men in those days, but they got through the window all right, and with their combined strength were able to heave overboard the pile of old lumber. The lumber was to be taken down, anyhow, so why not do it all at once and have a little noise and excitement? That reasoning might have been all right except that the students neglected to take into account that the tower was wider at the bottom than at the top. The lumber scraped along the side as it fell, and smashed every window in its path.

That being the case the students hastened home without needless delay. The next morning the prankish lads filed into chapel, each looking as innocent as a bunch of Easter card cherubs. Seemingly, there was no possible way they could be found out and they walked about with light hearts.

But when they were going out from the chapel exercises, the president of the college motioned to young Norris, and bade him come in his office. "Now, Norris," said the president, in an annoying I-know-all-about-it tone, "who all were with you in this escapade last night? Tell me the whole truth, and you'll all get off easily; otherwise—well, you'd better tell me the truth." So Norris did.

It wasn't till the end of the year that he knew how the president slouted him out so readily. On the closing day of college, the president slouted him a little cloth-covered button.

"I think," says he, "this will fit the back of your cutaway coat. Next time be more careful about going through windows when you have on a coat trimmed with buttons."

"And so you know," says Norris, "why I have hated coats with buttons over the tails ever since."



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HE KNEW ABOUT THE TWINS



One day President Cleveland sent for John Barrett, now director of the bureau of American republics, and said:

"Mr. Barrett, I am looking for some young man who is not afraid of hard work, and who wants to make a reputation for himself, to go as minister to Siam, to settle the claim of Dr. M. A. Cheek involving several million dollars, and also involving some delicate matters in connection with the interpretation of our treaties with oriental countries. This particular case is one of the most important we now have in the Orient. Will you accept the position as minister to Siam? But first, what do you know about Siam?"

Mr. Barrett couldn't remember whether Siam was in Asia or Africa, but a little thing like this didn't bother him, so he said: "Mr. President, I know all about Siam."

"Well, what do you know about Siam?" said Mr. Cleveland. Mr. Barrett was stumped for a second, and then said: "Why, Siam is the country that produced the famous Siamese twins."

Mr. Cleveland, with a twinkle in his eye, arose gravely and said, as he shook hands with Mr. Barrett: "Mr. Barrett, I am happy, indeed, to get hold of a man with such profound knowledge and abundant information about Siam. As a matter of fact, I am glad you know nothing about it, as you will not be prejudiced one way or the other in regard to the questions to be settled there."

Mr. Barrett went to Siam, where he stayed for four years. At the time of his appointment he was twenty-six years old, and was the youngest minister plenipotentiary that the United States had ever appointed.

TO RULE HONDURAS

Dr. Alberto Membreno, minister from Honduras, in Washington, has been designated as first vice-president of Honduras to serve as chief executive of that country pending the election of a new president January 31, 1916.

Dr. Francisco Bertrand, the present constitutional president of the republic of Honduras, decided in obedience to the will of the people to retire from office next July 31, six months before the expiration of his presidential term, to enable himself to become a candidate for the succeeding period.

The Honduran constitution prevents the re-election of a president unless he retires six months before his term ends.

The Honduran congress found it necessary to elect a vice-president to succeed Doctor Bertrand, and Doctor Membreno was unanimously elected "primer designado," and accepted. He will leave Washington late in the spring. Doctor Membreno was born in Honduras fifty-four years ago, and received his early education at Tegucigalpa, the capital, and at Guatemala city. Later he had conferred upon him by the University of Honduras the degree of doctor of laws, was appointed as a judge, and subsequently was selected as professor of law and procedure in the university sustained by the government.

The elevation of Doctor Membreno to the presidency of Honduras is regarded with distinct approval by officials of the state department and the various Latin-American diplomats accredited near this government, particularly those of Central America, who see in him not only a man of great talent and learning, but one of moderation and respect for the law. He is not only a distinguished lawyer and diplomat, but also a noted amateur botanist, and has written several interesting papers on certain phases of plant life in the tropics and in the north temperate zone.



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TO PREPARE AND USE VEGETABLES

AGRICULTURAL DEPARTMENT EXPERTS GIVE RESULTS OF STUDY AND EXPERIMENT.

USING FLOWERS AND FRUITS

Certain Species Are Eaten as Vegetables—Garden Flowers for Cooking Purposes—State Cucumbers Are Bad for Digestion.

(Prepared by the United States Department of Agriculture.)

It is not generally realized that there are certain flowers and fruits that we prepare and eat as vegetables. One example is the portion of the cauliflower we eat, namely the flower head, and the globe artichoke (quite a different plant from the Jerusalem artichoke which yields edible tubers) is another. Capers, cassia buds and cloves are unexpanded flower buds. Among the fruits that we use as vegetables may be mentioned the pumpkin, squash, cucumber, peppers, okra, eggplant and tomato, and very often the banana and more commonly the apple, for instance, in the old-fashioned fried apples often served with meat.

Pickled Nasturtium Buds. Some of our popular garden flowers occasionally have been used for cooking purposes. Nasturtium buds are sometimes pickled, and as their flowers have a favor like water cress, they are sometimes eaten in a salad.

Orange flowers are well-known ingredients of cakes, creams and confectionery, being added for the flavor which they impart. Saffron and marigold petals once were considered important adjuncts in cookery, chiefly for the yellow color they imparted, and are often mentioned in old recipes for soups, etc. Saffron is still a staple article in use by professional cooks. In southern Europe squash blossoms and the tiny squash to which the blossom is attached are dipped in batter and fried, and locust flowers also are used for fritters in France, as are elder blossoms in Germany. Cooked squash flowers may be folded in an omelet. But such things have little food value in themselves, though they help to give variety to the diet.

Sometimes rose petals, violets, and mint leaves are candied, but are used more for garnishing than for food purposes. Rose petals are used in the Orient for making a very sweet preserve.

Violets are used in cookery for imparting a purple color, while a number of other colors are made from blossoms or leaves, the more common being spinach. Some highly-prized flavoring extracts are made from flowers; for instance, rose extract, orange flower water, and a sirup of violets. Nasturtium flowers are used like tarragon flavoring vinegar.

Valuable Vegetable Fruits. The distinction between a fruit and a vegetable is not always easily made. On the borderland between the two are a number of valuable food plants which have appropriately been called "vegetable fruits." Members of the gourd family have already been cited. This family furnishes the largest fruits of any known plants, some weighing over eight feet round and weighing more than two hundred pounds. The squash, both winter and summer varieties, vegetable marrow, cucumber, and melons, belong to this family. Careful cooking will make a great deal of difference in modifying the texture or flavor of squashes or pumpkins. The best of these are heavy in proportion to their size, having thick rather than thin flesh. Where the fibers are coarse, long cooking and straining will reduce them, and an excess of water may be evaporated. Where the shells are hard, bake or steam and then scrape out and mash the flesh. Baked in the pan with roast beef, mutton or other meats they gain an added flavor.

The cooked, strained pulp of squash or pumpkin, in addition to its use for pies, is sometimes combined with milk or stock for soups, or is added to doughs like those of corn bread or muffins, or may be cooked with sugar and spices for marmalades.

The summer squash is not always fully appreciated because often allowed to grow too large. Either variety, crook-neck or turban, should be so tender that the seeds and skin are edible when cooked. Summer squashes may be cut in slices and fried, though they are most commonly boiled. When fully grown they may be used like winter squash, skin and seeds being removed.

State Cucumber Bad for Digestion.

Many people do not eat cucumbers, because they fear they may cause indigestion. This is often true if the cucumber is stale, wilted or overgrown. A fresh young specimen, thoroughly peeled and left in cold water (sometimes salted) before serving, loses its bitter juices and is a palatable and usually healthful relish.

The cucumber may be served as a salad by itself or to accompany fish or meats, or may be straped to add to rich sauces. Cut in strips it may be cooked, and served on toast like asparagus, and cooked in many other ways. The skin and seeds may be removed and the firm flesh used as a case for salads or, like pepper and tomato, filled with forcemeat and

baked. A little onion cooked with creamed cucumber improves it for many.

The tomato is a vegetable fruit to which cookery owes much, although for many years it was supposed to be poisonous. It has been used in this country for less than a century, but its growth in popularity has been rapid. Tomatoes are used in many combinations of soups, sauces, relishes and a large variety of many dishes because their appetizing flavor makes many more mildly flavored food materials appetizing. The sour taste of the tomato is due chiefly to citric acid, its distinctive flavor to special substances difficult to identify.

The peeling of tomatoes may be easily removed if the tomatoes are plunged into boiling water for less than a minute, then drained, and chilled over ice, if possible. They may then be peeled when needed. Perfectly ripe tomatoes may be scraped with the back of a knife to loosen the skin, which then will peel easily, but this is less rapid than the scalding process. If cooked tomatoes are to be strained, it is unnecessary to peel them before stewing, as the skin will remain in the strainer with the seeds. Some persons believe that immersion in hot water injures the appearance and flavor of the tomato and peel them without this treatment.

Many persons prefer to serve tomatoes unpeeled, particularly the hot-house tomato or other varieties with thin, tender skins. If this is done, the tomatoes, like all other fruits or vegetables eaten raw, should be washed carefully. The very small red tomatoes which grow in clusters, known as cherry tomatoes, often found in large markets, are very attractive for salads. These and the yellow plum tomatoes are perhaps always eaten without peeling.

When a banana is used underripe it is less of a fruit than a vegetable. It is also commonly used for fritters. It may be baked or fried like a potato or yam, and served with meats. The South has come to appreciate this fruit as a vegetable more readily than the North, though such uses are now very general.

A simple way to cook bananas: Remove the skin, scrape off the rough outside, cut large ones in two across, dip in egg and crumbs, and fry brown in deep fat.

HER TIME WELL OCCUPIED

Pity the Poor Society-Woman Who is a Martyr to Duty of Being Well Dressed.

The other day I called on a friend who lives in a fashionable New York apartment. She told me she went every morning for a "fitting."

"You mean in the spring and fall, when you are getting your things, don't you?"

"No, I mean every day, through the eight winter months. It's an awful nuisance. No wonder I'm a nervous wreck. I wish John would let me wear ready-made things. It's absurd, but it's a fact that I hardly ever go through the day without going either to the tailor, the dressmaker, or try on hats or shoes or corsets. I have a good many things made between seasons, when the prices are lower. And I have to squeeze in time to go shopping; I want to see what the new imported things look like, and go to the openings. I've discovered a dear little Frenchwoman who makes all my lingerie (my friend wears lingerie, not underwear), and very cheaply, too, considering the exquisite work she does, but she expects me to tell her just how I want everything done, and to choose designs for the embroidery, and to buy the lace and ribbon; and, of course, I try on every garment. Stockings and veils are about the only thing I can get ready-made, and it takes a lot of time selecting them. Don't you think the new veils are awfully trying?"—Atlantic.

Tobacco in History.

It has been settled to the general satisfaction of students of tobacco history that one Hernandez de Toledo introduced the smoking habit into Spain and Portugal in 1569, and that he brought his tobacco from Santo Domingo. Jean Nicot was the ambassador of France at the court of Portugal and he, acquiring the habit in Lisbon, carried it with him back to France, where the habit took hold in fashionable circles some time before Sir Francis Drake and his men carried Indian pipes and tobacco to England in 1585, at which time Sir Walter Raleigh set the pipe-smoking fashion at the court of Elizabeth, whence it spread over England. The habit of taking snuff followed closely in the trail of the pipe smoke.

Fishes See Well.

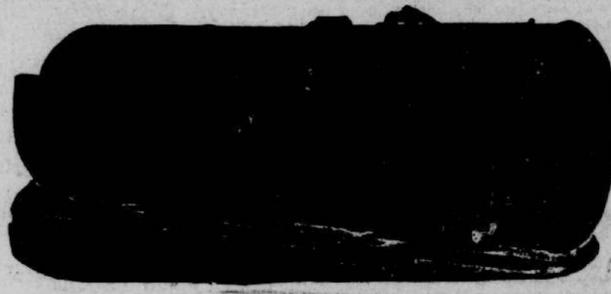
An examination of the eyes of many fishes in the tanks of the public aquarium at New York was recently made by means of the retinoscope and other instruments. It was learned not only that all fishes can see well, but that of the many examined none was near-sighted nor suffered from any abnormality. Considering their big, rolling, glassy eyes, a squint-eyed fish would be a horror! The glassiness, by the way, is owing in many cases to the fact that, in the absence of lids, the eyeballs are protected either by a slimy material, or by a transparent skin; these are not noticeable in life, but after death quickly become cloudy or opaque. Fishes such as the absurd little puffers, which dig in the sand, have real lids that close over the eyes. The studies of fishes' eyes have proved valuable in understanding and relieving human near-sightedness.

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