Remember We Make The Best Ice Creams!

Why We Make The Best?

Because it is cooked and has no artificial ingredients.

It is made of the pure fresh cream, fresh creole eggs, highest grade sugar and the pure vanilla bean.
DOCTORS RECOMMEND IT.

Statistics has proven that you cannot kill germs by freezing but you can by boiling. Hence our ice cream is cooked.

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Piano

Remember the best guarantee to the purchaser is the standing and responsibility of the manufacturer. Responsible manufacturers are careful to see that their instruments come up to their standard of excellence. When you select a piano coming from such a maker, your mind is at rest—you have no anxieties over its performance.

NO ONE HAS TROUBLE

with the ADAM SCHAAF PIANO, the CHASE BROS. PIANO or the HACKLEY PIANO. Years of thought and practical experience are embodied in their making. They are as perfect as it is possible to make them. Your inspection of new instruments now arriving is invited.
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HAKENJOS

ONLY HALF BLOCK FROM CANAL

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Slightly used Pianos are better than certain cheap new ones. We have several $50, $60, $75 to $150 on terms $3, $4 and $5 monthly.

CHARTER

OF IRON WAREHOUSES.

UNITED STATES OF AMERICA, STATE OF LOUISIAN, PARISH OF ORLEANS, CITY OF NEW ORLEANS.

Be it known, that on this twenty-fourth day of June in the year of our Lord one thousand nine hundred eleven, and of the Independence of the United States of America the one hundred and thirty-fifth, before me, Edward Alexander Parsons, a notary public, in and for the parish of Orleans, state of Louisiana, duly commissioned and qualified, in the presence of the witnesses hereinafter named and undersigned, personally came and appeared the persons whose names are hereunto subscribed and who declared that, availing themselves of the statutes and laws of the state of Louisiana, including Act 78 of 1904, providing for the formation of corporations, they have covenanted and agreed to form and constitute themselves into a corporation for the objects and purposes and under the terms and conditions hereinafter set forth.

ARTICLE I.

The name, style and title of this corporation shall be IRON WAREHOUSES, and under that name shall have and enjoy all the rights, privileges and advantages granted by law to corporations. It shall exist for a period of ninety-nine years unless otherwise dissolved. It shall have the right in its corporate name, to contract, to sue and be sued; to make and use a corporate seal, the same to break, alter or amend at pleasure. The domicile of this corporation is hereby fixed to be the city of New Orleans, state of Louisiana. All citations and other legal process shall be served upon the president, and in the absence of the president, upon the vice-president, and in the absence of both of them, upon the secretary-treasurer of the corporation.

ARTICLE II.

The objects and purposes for which this corporation is organized and the nature of the business to be carried on by it are hereby declared to be:

To conduct a general public warehouse business for the storage of all kinds of goods and merchandise, whether cold storage, United States bonded warehouses or otherwise.

This corporation shall have the right and power to engage in any other business enterprise or undertaking connected with, growing out of, incidental or germane to any of the objects and purposes set forth in this charter or contemplated thereby. It shall have the power to own, purchase, hold, mortgage and dispose of real estate, improved and unimproved; to build and erect such buildings, warehouses, sheds and offices as may be deemed necessary and proper for the carrying on of its business; to execute mortgages, issue notes, bonds and other evidences of debt, and to borrow money on same; and generally to do all things that may be deemed necessary for the carrying on of a general public warehouse business.

ARTICLE III.

The capital stock of this corporation is hereby fixed at the sum of twenty-five thousand ($25,000.00) dollars, divided into and represented by two hundred and fifty (250) shares of the par value of one hundred ($100) dollars each. Said stock shall be represented by certificates of stock, signed by the president and the secretary-treasurer of the corporation, and in the absence of the latter, by the vice-president. Said stock may be issued at such times, for such price and upon such terms and conditions, and be paid for in money, property or services, as the board of directors may deem advisable. No transfer of stock shall be binding upon the corporation unless made on its books. No stockholder shall have the right to sell or otherwise dispose of his shares of stock in this company without first having offered them to the corporation, and the corporation is hereby empowered and authorized to purchase said shares for the benefit of all its stockholders at the book value of said stock, as shown by the books of the corporation.

ARTICLE IV.

All the corporate powers of this corporation shall be vested in and the management and control of its business and affairs conducted by a board of directors, composed of not less than three and not more than five stockholders, three of whom shall constitute a quorum; no member of said board to own or subscribe for less than five shares of stock. Said directors shall be elected by ballot at a general meeting of the stockholders on the second Monday of September, 1912, and annually thereafter on that day. Every stockholder shall be entitled, either in person or by proxy, to one vote for every share owned by him. All elections shall be held under such rules and regulations as may be determined by said board of directors. Ten days' written notice, directed to the last known address of every stockholder shall be given of all elections.

The directors thus elected shall continue in office for one year or until their successors shall have been elected and qualified; any failure to elect directors or officers shall not be considered as a forfeiture of this charter. Any vacancy occurring in the board of directors shall be filled by the remaining directors for the unexpired term. A majority of the stockholders at a meeting shall constitute a quorum for the transaction of any business.

Said board of directors shall, at its first meeting after its election, elect out of its own members, a president, a vice-president and a secretary-treasurer; and said board shall have the power in its discretion to unite two or more offices and the same to confer upon one person.

Said board shall have the power to appoint and dismiss such officers, agents, clerks and employes as may be deemed necessary and to fix their compensation.

Said board is specially vested with the power and authority to mortgage or pledge the property, real and personal, of the corporation, as they may deem advisable; to purchase, hold, own, lease, mortgage pledge, sell and dispose of real estate, improved and unimproved; to execute mortgages, issue notes, bonds and other evidences of debt, and to borrow and lend money on same, to and from individuals, firms and corporations, at such times, for such price, and upon such terms and conditions as they may deem advisable. This power to buy and sell real estate, to borrow and lend money, execute mortgages, issue notes, bonds and other evidences of debt, and all the powers herein granted to said board of directors shall be exercised by said board without the necessity of referring to the stockholders for special authorization.

Said board of directors shall make all the rules, regulations and by-laws for the government and control of the business and affairs of this corporation as they may deem fit and proper, and amend, alter and change the same at pleasure.

No contract shall be signed without the authorization of the board of directors.

The following stockholders are hereby declared to be the first board of directors of this corporation, all of whom shall hold office until the second Monday of September, 1912, or until their successors shall have been elected and qualified: James O'Rourke, Walter V. O'Rourke, James J. O'Rourke, Albert L. O'Rourke.

Until the second Monday of September, 1912, or until their successors shall have been elected and qualified, the following named persons shall be the officers of this corporation: James O'Rourke, president; James J. O'Rourke, vice-president; Walter V. O'Rourke, secretary-treasurer.

ARTICLE V.

This corporation shall begin business and be a going concern as soon as twenty-five thousand ($25,000.00) dollars of its capital stock shall have been subscribed and paid for.

ARTICLE VI.

No stockholder shall ever be liable or responsible for the contracts, faults or debts of this corporation, nor shall any mere informality in its organization have the effect of rendering this charter null or of exposing any stockholder to any liability beyond the unpaid balance due on the shares owned or subscribed for by him.

ARTICLE VII.

This act of incorporation shall be changed, modified or altered, or this corporation shall be dissolved with the assent of two-thirds of the stock of the corporation represented at a general meeting called for that purpose, and after at least ten days' written notice of said meeting shall have been given through the mails, directed to the last known address of every stockholder.

In case of the dissolution of this charter, by expiration or otherwise, the stockholders shall elect two commissioners, or liquidators, from among their own number to liquidate and settle the affairs and business of the corporation. In case of the death or disability of one of the commissioners, or liquidators, the surviving or remaining liquidator shall appoint a successor to him.

Thus done and passed in my office at the city of New Orleans, state of Louisiana, on the day, month and year herein first above written, in the presence of Messrs. James R. LeGallez and Louis R. Hoover, competent witnesses, who hereunto sign their names together with the said appearers and me, notary, after due reading of the whole.

(Original signed): Albert L. O'Rourke, James O'Rourke, James J. O'Rourke, W. V. O'Rourke. Witnesses: J. R. LeGallez, L. R. Hoover. E. A. PARSONS, *Notary Public.*

I, the undersigned, recorder of mortgages, in and for the parish of Orleans, state of Louisiana, do hereby certify that the above and foregoing act of incorporation of the IRON WAREHOUSES was this day duly recorded in my office, in book 1018, folio 770.
New Orleans, June 26th, 1911.
EMILE LEONARD, D. R.

A true copy of the original, one file and of record in my office.
(Seal) E. A. PARSONS, *Notary Public.*
july 6, 13, 20, 27 aug 3, 10, 1911

A Bit of Savage Warfare.

One of the amenities of savage warfare is mentioned in Major C. G. Bruce's "Twenty Years in the Himalaya." In the old days, when the two tribes were at war, the Hunza men caught the Nagyris at a disadvantage, beat them and took prisoner nearly the whole of their force. Now, they did not want to keep them prisoners and feed them—they had scarcely enough food for themselves—nor did they want to make an end of them, so they just stripped them of arms and clothing and sent them home absolutely in a state of nature. This was considered far more shameful to the Nagyris than if they had all been killed in the fight.

INVITING TROUBLE.

Impatient people constantly water their miseries and hoe up their comforts; sorrows are visitors that come without invitation, but complaining minds send a wagon to bring their troubles home in by the load. Many people are born crying, live complaining and die disappointed; they chew the bitter pill which they would not even know to be bitter if only they had the sense to swallow it whole in a cup of patience and water.—Charles H. Spurgeon.

Lotteries.

Lotteries were features in the Roman saturnalia and in the banquets of the aristocratic Romans, the object in both cases being amusement. Some of the emperors adopted lotteries on a grand scale. Nero's prizes were sometimes a house and at others a slave. Heliogabalus introduced the element of absurdity. One prize would be perhaps a golden vase and the next six flies. In the sixteenth century the lottery was adopted in Italy to encourage the sale of goods. The first recognized lottery in France was in 1656, and soon it became a popular mode of raising money for state purposes. In England the earliest sanctioned lottery was for the repair of harbors in 1569.

DODGING THE LAW

By M. QUAD

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Josephus Henderson was a man of forty when a startling event took place in his life. He was also a widower. He was exactly five feet high and weighed 110 pounds. These figures will convince you that Josephus was not numbered among the mighty men of earth. He had tried various ways of making a living, and in pursuing them he had got the reputation of being keen. He had at last turned peddler and was driving a horse and wagon around the country with dry goods, notions, groceries and tinware. That's the way he came to meet the widow Sopher, who lived on a farm.

The widow had passed forty. She was large and bony and strong. She was not handsome. The only thing on earth she feared was the law. She had once been arrested for kicking a man and had spent ten days in jail. The sheriff had made her stay as pleasant as possible, but she had never recovered from the shock.

Peddlers are a jovial lot, and so are widows, and in time these two came to call each other Josh and Sally.

Things would have gone no further but for the little man's keenness. He never made a sale to the widow without cheating her, and one day when he heard that she had come into possession of $5,000 in cash through the death of a brother Josephus saw his way clear for the future. That money would set up a store in the village, and he would become a thriving merchant.

Josephus went courting. He found the widow behind the plow in a field. As he courted she plowed. He had no objections, as time was money to both of them. Josephus confessed that he had entertained a sneaking affection for the widow since his first call, and, though she didn't say much, she seemed pleased.

Josephus was told to call two weeks later, but at the end of nine days he was back again. He said it was his beating heart that fetched him. He had cut the time down, but the widow was ready for him. Several days previous she had gone to the village and paid a lawyer $5 to answer the question:

"Can the law trouble a wife who licks her husband?"

And his answer had been:

"Not if you do not lick him too hard. There is neither assault nor battery in what may be called a moderate licking. Don't break any bones and don't seriously injure his eyes."

"I have been thinking," said the widow to Josephus; "I have been thinking and wondering if you loved me."

"Heavens, can you doubt it?" he exclaimed.

"And you will always love me?"

"Forever and forever!"

"Then we'll say two months hence."

"One month—a week—a day!"

Josephus knew of a store to rent in the village, and he wanted that $5,000. The widow insisted that she must have two weeks at the very shortest, and a date was settled on. The marriage was to be private and be celebrated in her home. In due time the happy day came round—a preacher and two witnesses and the deed was done. An hour later, as the happy couple were left alone, the widow changed her dress, rolled up her sleeves and brought out a new horsewhip bought for the occasion.

"What's up?" asked the wondering Josephus.

"Take off your coat and stand out."

"For what, love? I want to talk with you about opening a store in town."

"Plenty of time for that, Josephus. The first sale you made to me was five yards of roller toweling. You beat me on the price and on the measure. I'm going to tan your jacket for it!"

"But, love"—

She took him by the collar and laid on the whip till he hollered. A woman who could twist a plow around in clay soil could handle the little Josephus.

"The second sale," continued the wife as she rested, "was five tin pans. Four of them leaked, and you beat me out of 10 cents beside. Here is licking No. 2."

"But I am your dear husband!" he protested as he squirmed about.

"And that's why I can lick you and dodge the law. Here goes!"

Josephus' hide was tickled again. He attempted to fight, but was taken by the hair and his head banged against the wall till he grew quiet. When the performance was over and the wife had got her breath she said:

"You sold me ten yards of calico for a dress and warranted it to wash. It was three-quarters of a yard short on the measure and the colors ran into each other. Josephus, some more horsewhip!"

"I'll have you arrested for this!"

"You can't. That's what I paid $5 to make sure of. Come to time!"

And Josephus was licked for selling short weight groceries, and for charging 50 cents too much for a pair of shoes, and for selling black stockings that crocked, and when he had got his last stroke the wife said:

"Josephus, darling, it was a cousin of mine that got the $5,000, but you've got me, and here we dwell, and you do the farm work and do it well or you'll get some more of this! The mercantile business is not for us, dear. What we want is the free air of the country, with honest prices and good measure thrown in!"

The Saint's Larder.

Not much is known in this country of St. Corentin, but Quimper, where he dwelt, cherishes a legend of him. According to the version given by Mary Atkinson in "A Chateau In Brittany," "God, pleased with his life of devotion, provided his food. A little fish swam to him every day, presenting its side that the hermit might cut away a sufficient portion for his needs. As soon as it was thrown back into the water the fish became immediately whole again, with no faintest trace of the cut."

GOOD CAKE RECIPES

FORMULAS THAT HAVE BEEN TRIED AND PROVEN.

Devil's Food Cake Easily Made and Success Always Insured—Soft Molasses Cookies—Banana Shortcake—Popcorn Crisp.

Devil's Food Cake.—Grate into a dish one-quarter cake of unsweetened chocolate, add one-half cup of boiling water and one teaspoon soda; let stand until other part of cake is mixed.

Cake part—Two cups of brown sugar, half cup each butter and sour milk, 2½ cups flour; pour in the chocolate mixture and bake in layers.

Filling for same—Two cups brown sugar, half cup of sweet milk, butter size of an egg; boil a little, stirring all the while. Do not let it boil too long as it will sugar.

Soft Molasses Cookies.—One cup molasses, half cup water, half cup lard, half teaspoon each of cinnamon and ginger, one heaping teaspoon soda. Boil water and lard together, put in soda, stir well, add to molasses, mix as soft as you can without having too sticky. Bake in moderate oven. These should be thick, soft and delicious. Recipe is over 100 years old.

White Cookies.—Two cups granulated sugar creamed with one cup butter, one cup of thick sour milk or cream, one teaspoon soda dissolved in one teaspoon of hot water, nutmeg to taste, just enough flour to handle the dough easily; roll out and cut, sprinkle with sugar and press a raisin in center of each; bake in a rather quick oven to a delicate brown.

Popcorn Crisp.—Boil one cup molasses and one cup sugar together till it is the right consistency for candy. Have five quarts of popped corn, free from hard kernels, in a large pan, over which pour the mixture, stirring in at the same time so the molasses will be evenly distributed. When cold it will be crisp and delicious.

Banana Shortcake—Use any good Washington pie recipe, slice bananas thin, spread over lower half. Whip a half pint of cream sweetened and add a little vanilla, spread over bananas, put on top layer, cover with bananas and then cover top with the rest of the cream. This is very rich.

GOOD HINT ABOUT IRONING

How One Housekeeper Keeps Clothes Clean While Putting on Finishing Touches.

A housekeeper who is noted for her labor saving devices attached a big pocket to the ironing board when ironing skirts and dresses which will drag upon the floor.

The pocket is made of unbleached muslin with a wide hem at each end, and is so long that when it is attached to the sides of the board it will nearly touch the floor.

A double piece of muslin is put on the corners of the hem to re-enforce it, and these corners are pinned at the sides after the garment has been put on.

As it is ironed, the garment falls within this loose pocket, and is kept from contact with the floor.

Laundering Frills.

Before putting in the laundry the one-side plaited frills and frilled collars, which are so pretty and popular and yet so hard to "do up," run a row of basting stitches about an inch from the outer edge. That will hold the plaits in position while washing and will save time and trouble later in ironing. This is especially true if you are not the proud possessor of a patent plaiting iron.

These frills, by the way, should, when possible, be made separate from the blouse and buttoned, hooked or pinned on, so that they do not have to go so often to the tub. They really do not get dirty so quickly as the more exposed parts of the blouse, and they are a great nuisance usually to wash and iron, even with the precaution mentioned. If you buy a ready-made blouse with frills stitched on, it is an easy matter to rip them off and supply buttons and buttonholes.

Wine Sauce.

Put over the fire a cupful of boiling water. Wet a tablespoonful of cornstarch with enough cold water to make a paste and stir into the boiling water. Cook ten minutes, stirring to prevent its lumping. Rub to a cream a quarter cupful butter and one cupful of powdered sugar. Add one egg, well beaten, and a good grating of nutmeg. When this has cooked ten minutes add a half cupful of wine and pour into the sugar and egg mixture, stirring until well mixed. Keep hot in a pan of hot water until ready to serve.

Delmonico Potatoes.

Layer cold potatoes, layer grated cheese; pour over drawn butter. Sauce—Put in double boiler or over the tea kettle one cup milk; when the milk is hot add one tablespoonful flour and butter creamed, boil together until thick; keep up the process until the dish is full.

Cream Sauce.

Two rounded tablespoons butter, two spoonfuls flour; when butter bubbles stir in flour; add salt and pepper to taste; add enough cold milk to make consistency of good gravy. Let boil good.

A Poet's Wardrobe.

The poet Alfieri—he was the subject of a romance with the Countess of Albany and so figures in Mr. H. M. Vaughan's "The Last Stuart Queen"—became very egotistic and ill tempered in old age. "His eccentricity," says Mr. Vaughan, "kept pace with his uncontrollable violence, for, always sensitive to the effects of heat and cold, he had his clothes specially arranged with tapes and ribbons so that portions of them could be removed by his servants from any part of his body should a particular member feel too warm or too chilly."

A LOVABLE WOMAN

Queen Amelie of Portugal Most Unfairly Treated.

Woman of Many Sorrows and Tragedies Who Devoted Herself to the People—Charities Were Her Only Extravagance.

Lisbon.—Perhaps there is not in all Europe today a more pathetic figure than Queen Amelie. Brave she has proved herself to be often, but there is something about the calm intrepid spirit with which she has faced this latest trouble, which calls forth the deep sympathy of womankind the world over.

After having had her husband and her eldest son slain by her side, in the most shocking fashion, nearly three years ago, and her own remaining boy wounded, she has now been compelled to submit to the loss of her son's throne (that was also her own), and has been driven with him to seek refuge abroad—leaving all their belongings, all their personal treasures, in the hands of the revolutionists.

Born in England at Turkinham on the banks of the Thames—her father, the late Comte de Paris, being banished at the time from France—Amelie will doubtless add one more to that Parisian group of throneless royalties who furnished the inspiration of one of Alphonse Daudet's famous novels.

What Amelie Fears.

Perhaps Queen Amelie's greatest grief in connection with the recent tragic events will be the shattered future of her only remaining son. For all hopes for the future are practically at an end for a monarch who has been deposed by his people. Another source of profound sorrow will be the fact that she will be barred henceforth from that Church of St. Vincent at Lisbon where her murdered husband and eldest son sleep their last sleep.

She will be in doubt, indeed, whether the remains of those so dear to her

Queen Amelie.

will not be subjected to some such frightful indignities as those which characterized the last revolutionary outbreak in Barcelona, when the mob having sacked the convents and monasteries, tore the dead monks and nuns from their tombs, paraded them about the city, either whole or piecemeal, exposed them to every sort of outrage, and ended by setting them up in grotesque positions at the ruined entrances of the sacred buildings from which they had been taken.

Ever since Amelie's husband and eldest son were assassinated she had lived in utter terror lest her only remaining son, Manuel II., should share their fate. For herself, her own safety and welfare, she cared little. Those who know Amelie realize that when a cruel death claimed her husband on that terrible afternoon in February, 1906, her heart was quite broken, and the only interest left for her in life lay in her son, Manuel. The domestic life of King Carlos and Amelie was utterly unclouded and the queen was the happiest of wives and mothers.

Tried to Help the People.

Amelie has been obliged to submit to seeing the instigators of the murder of King Carlos and the crown prince not only unpunished, but even occupying positions of influence and rank. Indeed, she was brought face to face with them almost daily and had to remain silent for the sake of the young king.

She was debarred from rewarding those who had endeavored to defend her husband on the day of his assassination and could not open a Portuguese paper without finding its columns filled with calumniations of her dead husband, which she was powerless to officially or publicly deny.

Since Amelie, then a slender young woman renowned for her exquisite beauty, came to Portgual a little over 24 years ago, she has done nothing but good. Out of her own personal fortune she has had built and endowed homes for crippled children, orphan asylums, homes for the blind and public dispensaries.

Marie Amelie is possessed of a sufficiently large fortune of her own to have rendered her wholly independent of the Portuguese treasury. Her own extravagances consisted of her many charities, and that from her own purse she returned to the Portuguese government money which it was asserted had been advanced to her husband, the late king, but which he did not in reality owe, it will be realized that Portugal has driven from her soil a wise, good and energetic princess, who spent her entire married life in working for the welfare of her people—a woman toward whom they should be filled with feelings of gratitude.

The Realm of Fiction.

Mr. Graham threw down his newspaper with an expression of annoyance. "It's too much when the daily papers begin to print fairy tales," he said.

"Let me see it," said Mrs. Graham. "Perhaps I could read it to the children at bedtime tonight."

"It's not that kind," said her husband. "This is the story of a young plumber's assistant who declared that he worked so fast that it was not fair to pay him by the hour, but that he should be paid by the job."—Youth's Companion.

PEPPER NUTS ARE VERY RICH

How to Make These Favorite Small Cakes That Will Keep Well for a Long Time.

These are a favorite small cake that may be made in quantity and kept on hand for special occasions. Cream together one cup of butter, one of lard and two of brown sugar. Add three eggs, one at a time, beating thoroughly after each addition. Then add the spices—one grated nutmeg, two teaspoonfuls of cinnamon and two of anise seed, one teaspoonful of ground cloves, four spoonfuls whole coriander, one cupful chopped almonds and one-eighth chopped citron. Next add four cups of molasses with which have been mixed two teaspoonfuls of soda dissolved in a little warm water and four with which four teaspoonfuls of cream of tartar have been sifted, using flour to make a stiff dough. Knead with the hands until well mixed and smooth, then roll out on a floured board into long rolls about an inch in diameter. With a sharp knife cut into slices a quarter of an inch thick. Bake in a quick oven to light brown, and when cold put into a tin cake box, where they will keep for a long time.

The Home

To remove black ink stains on children's colored frocks, etc., cover them immediately with red ink and then wash. In this way the damage may be made good, not a trace of either ink remaining.

When the lemons from which you are about to extract the juice for cooking are brought cold from the storeroom the juice will be extracted easier if the lemons are warmed a trifle.

To destroy moths put the moth-infested articles into a baker's oven which has just been used for baking. Let them remain there over night and in the morning take them out and shake and beat them in the open air.

Many women who do not venture to prepare caramel at home because of the danger of burning instead of browning the sugar do not know that the druggist has it at its best. Delicious custard is made with maple sugar for sweetening and caramel for coloring and the two flavors blend excellently. The caramel is useful for coloring sauces as well as for flavoring custards and creams.

Hickory Nut Cake.

Beat to a cream one-half cup of butter and two cupfuls of sugar. Add the yolks of two eggs beaten light and stirred in with a cupful of rich milk. Sift together in another bowl three cups of pastry flour, a teaspoonful of cream of tartar and one-half teaspoonful of soda. Mix with the other ingredients, beat, then fold in two cupfuls of chopped hickory or walnut meats and two cups of seeded raisins dredged with flour.

Fold in the whites of two fresh eggs beaten to a froth and bake for an hour in a moderate oven. The cake may be flavored with a grating of nutmeg, a bit of mace or vanilla as preferred.

Currant Buns.

One and a half cups warm sweet milk, one cup sugar, one cup yeast or one yeast cake (if yeast cake is used dissolve in cup of lukewarm water), one-half cup of butter, one cup currants. Make a stiff batter. Let rise over night. In the morning stir in as much flour as you can with a spoon. Let it rise again, then knead in enough flour to make out in small cakes, let rise again and bake in quick oven. Two eggs may be used in the morning, if liked.

Tomato Curry.

Cook two tablespoonfuls of butter with one-half tablespoonful finely chopped onion until yellow. Add one sour apple, pared, cored and chopped. Cook eight minutes. Add one-half cup rice stock, two cups canned tomatoes, one-half tablespoonful curry powder, one teaspoonful vinegar. When it boils add one teaspoonful salt and one saltspoonful pepper and one cup boiled rice. Cook five minutes.

Floor Polisher.

If you have no weighted brush on a long handle to keep hard floors in condition, a good substitute can be found by removing the brushes from an old sweeper and covering the opening first with a thin board or heavy cardboard, then with a piece of carpet that is thick and soft.

If you cannot get enough pressure with the movable handle it can be made firm with wires or nails.

Mince Pie.

The origin of this famous dish is involved in fable. Some people suppose that the spices used in the delectable filling are traceable to the offerings of the wise men of the east.

Long ago mince pies were of an oblong form.

Both Alike.

Robert, aged four, is the center of an admiring household, which includes grandmother and a baby sister. One morning at the breakfast table the boy seemed to be deeply meditating about something.

"What's on your mind, son?" asked his father.

"I was just thinking about grandma and baby," the lad replied. "You tell me that baby's teeth are coming in and that grandma's teeth are coming out, and, as far as I can see, both of their mouths look alike to me."—Youngstown Telegram.

Meeting Cousin Sarah

When the telegram came at breakfast time Rutherford gave a low whistle after glancing at it. Then he passed it across the table to his wife.

"Goodness, Dick! Is Cousin Sarah coming?" asked Mrs. Rutherford in a tone of not altogether pleased surprise.

"That's what she says, isn't it?" replied Rutherford. "What time does she say she will arrive?"

"'Coming today on 2:40 train; please meet me.'" read Mrs. Rutherford.

"That lets me out," chuckled Rutherford. "I'll be in court at 2:40 this afternoon. You'll have the pleasure of going to the train, Natalie."

"But I'm engaged for a bridge party."

"Well, my dear girl, you know cousin Sarah will never forgive us if she is not met at the station with due ceremony. You don't want her to change her will, do you?"

"Of course not," Mrs. Rutherford laughed. "But sometimes, Dick, I just wish your cousin Sarah had never mentioned her generous intentions."

Rutherford was hurrying for his car when Natalie called to him to know to which station she was to go.

"Why, the—— Well, I don't know. There are two roads passing through Cornersville. I'll look up the train and telephone you at noon."

While waiting to hear from her husband Mrs. Rutherford phoned her most abject apologies to Mrs. Emmons.

"I quite understand the situation," said the discomfited hostess, graciously, "and if you'll only find me a substitute I shall be most grateful, for I'm too busy to hunt up any one now."

Then Mrs. Rutherford, with all the tact she possessed, began calling up her friends, but no one appeared inclined to play bridge as an accommodation at a party to which she had not been invited. All sorts of seemingly valid excuses in the way of previous engagements and ill health were given until in despair Mrs. Rutherford induced her former bridge teacher to take her place at the price of one afternoon's lesson.

"Well, cousin Sarah's visits come high, but we must have them," remarked Rutherford when, on telephoning his wife, she mentioned this arrangement. "Now, about the train. I find there is no 2:40 train on either road. But there's a 2:30 on the Milwaukee and a 2:35 on the Northwestern. Both will have to be met."

"Well, I can't be in two places at once."

"Even I realize that," replied Rutherford with mock humility. "I'll send Miss Thornton to the union station, though we're so busy in the office I don't see how we can spare her, but I guess it's the only way. You remember she wrote some letters for cousin Sarah the last time she was in town, so she'll know her all right."

At 3 o'clock Mrs. Rutherford, entering the office building, met the stenographer at the entrance.

"Why, Miss Thornton, didn't you meet our cousin?" she asked.

"She wasn't at the union station," was the answer. "I saw the train come in and I looked at every passenger. I thought she had come on the other road."

"Well, she didn't," asserted Mrs. Rutherford.

Rutherford laughed that evening at dinner, but his wife knew that he was disturbed by the non-arrival of his elderly cousin.

"Just lost her train, probably," he said after they had discussed the matter. "We'll certainly hear from her in the morning mail."

At 1:30 they were awakened from deep sleep by the loud and persistent ringing of the bell, and Rutherford, rousing himself, hastily threw on a bathrobe and rushed to the door.

"Why, cousin Sarah, you here?" Natalie heard him exclaim.

"Yes, I'm here, and such a time as I've had. I've been sitting in that depot nearly two hours, thinking every minute you'd come. I got so vexed I just about decided to stay right there and take the early train back to Cornersville this morning."

"You poor dear," Natalie ran downstairs and kissed the belated guest as warmly as that angular and angry person would person. "I'm afraid you didn't telegraph us the right train. We went to two stations this afternoon."

"This afternoon! How could you expect me this afternoon when I wired I'd take the 2:40 train and you, Richard, at least, ought to know that it takes nine hours to come down here."

"I guess you'll have to be patient and forgive us, cousin Sarah." Rutherford looked solemnly penitent. "Natalie and I aren't very smart about trains. Of course, there was no reason in the world for us to fancy for a minute that you were due here this afternoon. We're pretty stupid, aren't we?"

"Well, it's all over now and if I can get a bite to eat and a good sleep tonight, like enough I'll wake up in a real good humor tomorrow."

Rutherford smiled sleepily when his wife came into their room an hour later.

"I think the will's safe," he murmured.

"Oh, bother the will!" retorted Mrs. Rutherford, tartly, as she turned out the light.

An Australian Mole.

The Australian mole burrows obliquely in the sand, going two or three inches under it and never betraying its passage except by a slight undulation of the soil. In digging it uses its conical nose, which is protected by a horny plate, and the strong, mattock shaped claws of its fore feet. The hind feet, which are wider and spade shaped, throw the sand back, so that no trace is left of the tunnel which it hollows. It comes to the surface a few yards farther on and then buries itself again, all without making any noise.