

## IN THE FARM KITCHEN

GENERALLY TOO MANY THINGS ARE LEFT TO GUESSWORK.

For Correct Results in Bread Making, for Example, Temperature Should Be Gauged Accurately—Use of the Thermometer.

In the modern up-to-date bakery the thermometer controls the working of the plant, water, flour, dough, fermenting room and oven. The temperature is gauged accurately so as to produce the correct results. Every move is dependent upon the thermometer.

In the olden days and even yet, where old-fashioned methods prevail, the thumb of the baker was the guide as to temperature of water, flour, dough and oven. In the home the word "tepid" covers the ground, each woman to decide for herself what may be tepid or otherwise.

No dairyman would think of conducting his business without a dairy thermometer, and this same thermometer, costing from 25 to 30 cents, should be in every woman's kitchen who pretends to be a good bread-maker and who wants her bread the same every time.

Making bread by rule of thumb in the kitchen is the cause of much of the "bad luck" you heard discussed and why this baking was so much poorer than the last.

There need be no guess work about how hot your dough will be if a simple rule be followed. Let us presume you wish to set your dough at 90 degrees F. by the thermometer. You ascertain the temperature of the room, then place the thermometer in the flour you are to use for a minute and that tells how warm it is. Let us suppose your kitchen is 70 degrees F. and your flour 70 degrees. Now, how hot should the added water and milk be to bring the dough up to 90 degrees? Multiply 90 by three and that gives you 270 degrees. Add the flour and room temperature together and you get 140. You heat your liquid to 120 degrees by the thermometer and test your dough and you will find it is close to 90 degrees, the temperature required. Room 70, flour 70, water 120, total up to 270.

It is said that the insane asylums of the northwest are harboring more farmers wives than any other class of women; overwork because of lack of kitchen and domestic facilities generally, and many other reasons, not the least of which is worry, worry, worry! How much has the making of the daily loaf to do with this worry? What effect has the chilling of the sponge or dough and perhaps the subsequent souring of the dough and no bread for a meal or two on the table, unless baking powder biscuits are made, upon the nerves of an overburdened, overworked housewife with farm help to feed and a horde of husky, hungry children?

**Dandy Cheese Croquettes.**  
Cut into small dice one pound of American cheese. Have ready one cup of hot cream sauce in a sauce pan; add the cheese and the yolks of two beaten eggs, diluted with a little cream. Stir until well blended, and let the mixture remain on the stove for a moment until the cheese gets steady. Season with salt, red and white pepper, and a little nutmeg. Set on the ice until cold, then form croquettes and roll in fine bread crumbs. Dip in egg, then in crumbs again and fry in deep, hot fat until a delicate brown.

**Hickory Macaroons.**  
Put one-half of a pound of hickory nut meats through the food chopper, using a fine knife. In a dish beat very slightly the whites of three small eggs, then stir in one-half of a pound of sifted powdered sugar, the chopped nuts, a pinch of salt, one scant teaspoonful of baking powder. Drop by the half teaspoonful an inch apart on flat buttered pans and bake in a very moderate oven.

**Birthday Cake Ring.**  
A newly imported novelty from Germany is a wooden birthday cake ring, brightly painted in a manner to appeal to children and pierced with holes, in which the birthday candles are to be set. As the holes are many, it is possible to have as many candles as are necessary, even when the children of a family are grown up. The ring of wood is only about an inch thick, and it is intended that the cake be set inside this rim.

**To Mend Gloves.**  
White gloves especially have an annoying habit of tearing "at the last moment" when you haven't time to darn them.  
To temporarily mend the rip, place a piece of cellophane upon the under side.  
This will nearly close the ripped seam and will wear for a long time.

**Washing Quilts.**  
It is impossible to successfully wash quilts without having the cotton filling become matted and lumpy. If the cotton batting is covered with cheesecloth and tied before covering is knotted over the cotton, the latter may be removed at any time and washed. Afterward it may be replaced and knotted, making the quilt perfectly new again.

**Mexican Spaghetti.**  
Melt two tablespoonfuls of butter in a granite saucepan. When hot add four ounces of spaghetti, broken small, half an onion chopped fine, a teaspoonful of canned tomatoes, half a teaspoonful of salt, and a little cayenne pepper. Stir till slightly browned, and then add a large cupful of hot water, and simmer till the water is absorbed and the spaghetti tender.

**Restore Matting.**  
Matting which has frequently been washed and has lost its luster can be made fresh looking by painting with a mixture of shellac thinned with turpentine to the consistency of varnish. Paint one breadth at a time. It dries rapidly, though it darkens the matting.

## BANISH ODORS FROM ICE BOX

Simple Precautions Will Keep Food Placed in Refrigerator Always Dainty and Palatable.

It was a friendly grocery clerk who suggested a remedy for the possible odor in an ice chest affecting prints of butter. It so happened that the purchaser had only an ice chest of rather contracted proportions in which to keep her provisions, and in order to delay the melting of the ice (partly owing to a piece of the valve having come off) she used heavy brown paper to keep the chilly block from touching the sides of the box. So far, the idea worked well, but it is hard to find paper that will be absolutely without a "refrigerator smell" when the contact with the ice has made it damp, or a time this did not matter, as the milk was in closed bottles and the butter she was used to buying came in sanitary waxed pasteboard boxes. But when she was no longer able to get that brand and had to take ordinary one pound prints, without other protection than waxed paper, the grocery boy met her objections by suggesting the use of the oblong tin boxes in which half pounds of American teas are packed. They are good teas, too, but she did not even have to purchase them, as he offered to save her a box, and into it the pound print fitted with just the little margin to spare that would make it easy to slide the butter out when wanted. Since then she has also learned that a good lump of charcoal in the corner of the ice box helps to keep the air in it sweet—quite as much as it keeps fresh and odorless the water in which cut flowers are placed in vases or other receptacles.

## OVEN HEAT NOT THE BEST

Hot Water Should Be Employed When Necessity Arises to Keep Prepared Food Warm.

To keep food warm is a very important detail, to which sufficient attention is not paid. First of all, food should never be put into the oven to keep warm. This is a common practice and a bad one. The kind of heat to which the article of food is subjected tends to dry the surfaces, sometimes to a leather, sometimes to a crisp. This spoils the flavor and renders the dish unappetizing.

There is but one right way to keep warm. Put it upon a dish, plate, or bowl, according to its consistency; cover it closely with an inverted bowl, dish, or plate; make it as air-tight as possible. Half fill with boiling water a pot or saucepan, into the top of which the vessel containing the food will fit; set it back on the stove where the water will be kept at boiling point, place the dish or bowl under it, and leave until required.

If this suggestion is followed, it will be found that most dishes can be kept for a while without losing taste.

**Fried Perch.**  
Be sure the fish are fresh. Lay the fish on a board, outdoors if possible, take a dull knife and holding fish by the tail with knife nearly flat, scrape toward the head. See that they are perfectly cleaned, thoroughly rinse and dry, then roll lightly in flour. Use beef fat if you have it, if not use lard, but never butter, as the color is not so good. Be sure that your fat is proper temperature before putting in your fish. If not sufficiently experienced to tell when the right point is reached, drop in a bit of bread; if it browns in a minute the fat is at the right heat. As soon as the fish is browned on both sides move your pan to the back of the stove cover and let cook slowly. Serve on a hot platter garnished with sprigs of parsley.

**Nut Biscuit.**  
Sift together two cups flour, one-half teaspoonful salt, one heaping teaspoonful baking powder. Rub in one heaping tablespoonful butter, add one cup finely chopped nuts, either walnuts, hickory nuts or almonds, and two tablespoonfuls sugar; mix to a soft dough with milk. Mold with the hands into small balls, place well apart on greased pans, brush each with milk, put a pinch of chopped nuts on back, and bake in quick oven.

**Creamed Cauliflower.**  
Remove leaves, cut off stalk, soap 20 minutes head down in cold water to cover. Cook (head up) 20 minutes or until soft in boiling salted water, drain separate flowerets and reheat in one and one-half cups white sauce.  
White Sauce—Two tablespoonfuls butter, two tablespoonfuls flour, cup milk, one-fourth teaspoon salt, few grains pepper, cream butter and flour, stir into hot milk, thicken.

**Cloth Covers.**  
Squares of hemmed cheesecloth kept in the kitchen or pantry drawer will be found useful to put over bowls or pitchers containing soup, milk, etc., or to throw over a cold roast before putting it away. Of course the cloths should be fastened snugly over the dishes, and a box of rubber bands kept with the pile of cloths will be found more convenient than string for this purpose.

**Small Angel Cake.**  
Beat the whites of four fresh eggs stiff, and one-half teaspoon cream of tartar, beat in one-half cup sugar, stir in lightly one-half cup pastry flour in which has been sifted one-quarter teaspoon salt. Flavor with lemon or almond. Sprinkle the top with sugar and bake 20 minutes in a moderate oven. Do not grease tin. When done turn over and it will fall out.

**Cherry Tapioca.**  
Cover one cup of pearl tapioca with cold water, let stand all night. In the morning put in double boiler and add one pint of boiling water. Let it cook until clear, then add juice of one lemon and one-half cup of sugar and one pint of stoned cherries. Pour into a mold and when cold unmold and spread with whipped cream flavored with lemon juice.

## PARISIANS DINE WITH THE COWS



In Paris it is the fad just now to dine with the cows, the practice being supposedly an aid to health. Our photograph shows Madge Lessing and Marquerite Syva, American singers, in the stable of the Restaurant Prix Catalan in the Bois de Boulogne.

## 30,000 WERE SLAIN

Old Methods of Rubber Gathering Cost Many Lives.

Peru Failed to Keep Promises Made—Second Paper by Sir Roger Casement Shows Appeals for Reform Have Been Ignored.

London.—A sensational second chapter detail, to which sufficient attention is not paid. First of all, food should never be put into the oven to keep warm. This is a common practice and a bad one. The kind of heat to which the article of food is subjected tends to dry the surfaces, sometimes to a leather, sometimes to a crisp. This spoils the flavor and renders the dish unappetizing.

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confirmed all the atrocity stories. Two hundred and fifteen arrest warrants were issued, but there were only four arrests. All the others had naturally expired the six months' delay to vanish.

The United States at this period was actively urging Peru to realize the reforms. Strong representations made in February, 1912, met with general professions of good intentions by the president of Peru, but the government of that country sought new delay by appointing a new commission to reorganize the administration of the Putumayo district, with orders to report on June 25, 1912. The commission, however, was stillborn, the members refusing to serve. For this reason the patience of the American and British governments finally was exhausted and they decided to appeal to the public sentiment of the world through the publication of Sir Roger Casement's reports.

## SUES FOR PARENT'S RICHES

Daughter's Novel Action Revives International Romance at Baltimore.

Baltimore, Md.—Alice Wilkins von Buckwaldt, a Baltimore girl, wife of Captain von Buckwaldt of the German army, has begun suit here to get possession of the estate left her by her father, who died many years ago, amounting to \$250,000. Alice was the youngest child and her mother took her to Germany soon after her father's death. When twenty-one Alice attempted to get her property,

## SURVIVOR OF SHIP

New Yorker Remembers Service on Constitution.

Emmanuel J. Rauch, Eighty-Six Years Old, Who Was on Vessel 70 Years Ago, Said to Be the Only One of the Crew Left.

New York.—Emmanuel J. Rauch survives of those who served on the United States ship Constitution. He was born in Chester County, Pennsylvania, on November 6, 1825, and is far from showing his 86 years.

His discharge from the Constitution is dated February 1843. He looks like a man of about 65 and well preserved at that.

It was on July 18, the hundredth anniversary of the escape of Old Ironsides from a British fleet, that a reporter called on Mr. Rauch. The date suggested to Mr. Rauch that in 1836, on the anniversary of that event, he witnessed at the Philadelphia navy yard the launching of the United States line of battle-ship Pennsylvania, then the largest sea-going vessel in the world.

"The Pennsylvania was what was called a four-decker," said Mr. Rauch, "although she really had five decks. She was pierced for 140 guns, but really carried 160—they were cast iron guns in those days—of which the heaviest were eighteen-pounders.

"The Pennsylvania had been started about 1811, but for years had lain half-way out of the ways and had nearly rotted to pieces when the government decided to finish her. She was never really equipped, but took the spars of the Ohio and sailed to Norfolk, where she became a school and nursing ship. She was not any good sea-going vessel."

"How did you come to take to the sea?" Mr. Rauch was asked.  
"In 1839 congress, anxious to get a better element into the navy—Uncle Sam's sailors were a pretty hard lot in those days—passed a bill allowing lads between the ages of thirteen and fifteen to be apprentices for three years and then, after having passed an examination, which included French and Spanish, to become full-blown midshipmen.

"That induced me to ship, which I did in Philadelphia in 1841. I lay around on a receiving ship until the steamer Mississippi, the first real

who a short time after died, but the child lived. If any one can give any information about this kindly write to C. J. Nyholm, 478 North Third street, Philadelphia.

Mr. Nyholm is an insurance broker and at his home he told the story of an aged and grief-stricken old man who in his declining years desires to give the child of whom he is the father \$50,000. He has not seen the child since 1858, when it is thought that the young man went to Lancaster, being somewhere in the farming sec-

but was refused, the executor claiming the will made him trustee for a longer period. The court of appeals ordered the property turned over to the heiress, but before this was done a new complication arose.

Miss Wilkins fell in love with a handsome captain in the German army, but her mother refused to give her consent to the match, fearing that the wooer was after her fortune. In vain did the girl plead that she knew better, but the mother was obstinate. Finally she said that she would give her consent if the daughter would make a deed of trust of the property in Baltimore so that the captain would not be able to get hold of it. The daughter made the deed of trust and her marriage followed.

The captain proved a good husband and he won his mother-in-law, who subsequently married a general, and both mother and daughter moved in the army set at the German capital. The trustee, when Mrs. von Buckwaldt sought to have the deed revoked, refused, and her mother is now aiding her daughter's suit to have it set aside.

## BAR HATPINS FROM CARS

Authorities of Hamburg Issue Order for the Ejection of Offending Women.

Hamburg.—The police authorities have issued an order whereby any woman who enters a street car with unprotected hatpins is liable to ejection by the conductor. For the benefit of strangers the company has provided its conductors with hatpin protectors, which they are now selling for a cent apiece.

## CUPID GIVES WEDDING TRIP

How Jefferson, O., Pastor and His Wife Got Money for a Journey to California.

Jefferson, O.—When Rev. Joseph A. Goodrich, pastor of the First Congregational church, and Mrs. Goodrich were married they took a wedding trip. Soon they start on another. The prospective "wedding" trip will be to California and of considerable duration. The expense will be defrayed by Cupid, Mr. Goodrich, according to orthodox ministerial custom, having passed on to Mrs. Goodrich all the fees handed him by happy brides-to-be, and Mrs. Goodrich having carefully hoarded them in anticipation of the time when their growth might admit of a trip for two to the Pacific coast.

## PIN IN LIVER 20 YEARS; DIES

Operation Apparently Successful, But Brooklyn Girl's Strength Falls—First Case of Kind.

New York.—Miss Kathryn Roche, Brooklyn, died in the Prospect Heights hospital, and a surgical examination into the cause of her mysterious illness revealed the fact that for 26 years a small pin had been in her liver.

No similar case has ever come to the knowledge of New York surgeons. Twenty years ago Miss Roche was taken to Seney hospital. It was then thought that she was suffering from an ordinary stomach malady and the doctors sent her home. A recent operation was apparently successful, but the vitality of the patient was not sufficient to carry her through the reactionary period.

## Black Cat at Tunnel Opening.

Chicago.—Ahead of the first street car that passed through the new North La Salle street tunnel walked a black cat. Officials of the Chicago Railway company, who were the first passengers, laughed nervously when asked if they were superstitious.

## GOOD LUNCHEON IDEAS

RECIPES CULLED FROM VERY OLD COOK BOOK.

Method of Carrying Cold Meats When Traveling is Worth Keeping in the Memory—Variation on the Sandwich.

The needs of travelers, people at picnics, or out door parties, church suppers, etc., have been provided for by the makers of cook books for several centuries back. Recently in a splendid and sensible old book, published in 1730, is found an idea in reference to a nice means of carrying cold meats when traveling that is worth remembering.

If, instead of the loaves mentioned, small rolls were used, the inside buttered before they were filled with a dainty minced meat, we should have a variation of the sandwich. The following is the recipe in question:

"Traveling Loaves—Take chickens or pullets, pheasants, or partridges, or rabbits, and a neck of mutton or lamb, and roast it off cold, and cut your fowl in joints and your mutton into cutlets; take large French loaves of three pence apiece, or other bread; cut a hole in the top and scoop out the most part of the crumbs. You may put fowl into one loaf, mutton or lamb into another, a salad mungo into another, and sliced ham and tongue into another, putting a little salt in a paper with your fresh meat, and as you travel you may eat anywhere on the road in your coach."

The author of this recipe had served as cook for lords on "splendid embassies," for earls and barons, and for great generals sent into Spain and elsewhere to command. He thus had ample experience in preparing food for traveling expeditions.

The next recipe is somewhat rambling. It was written out for a certain pastor's wife when her husband changed from one charge to another. She vouches for the excellence of the meat so prepared in a large quantity.

"Pressed Fresh Meat—Take the lower end of the shin for the sake of the jelly and the lower part of the round for the solid meat. Boil the two together slowly until the meat drops off the bone. Then chop the meat, but not very fine, and add salt and pepper and powdered sage, seasoning to taste. Add the liquor left in the kettle to the chopped meat and stir well; then pack the meat in small bread pans to cool. It will harden and be solid without any weight upon it to press it. For a large quantity you will need the entire shin if you are to have plenty of liquor to add to the meat, say a quart or three pints, according to the amount of meat. You may think this amount will make it too soft, but it will not. The fat may need to be skimmed from the liquor if you wish."

**Lady Cake.**  
Take two and a half scant teaspoonfuls of flour and after sifting well mix with one level teaspoonful of baking powder and sift again; add one and one-half teaspoonfuls of powdered sugar blended with one-half teaspoonful of butter. Beat the whites of two eggs to a froth; add gradually to the flour one-half teaspoonful of milk, finishing with a few drops of the essence of almond. Bake in a hot oven for three-quarters of an hour.

**Flour Starch.**  
Dampness will not render limp, nor ordinary wear remove, the crispness of garments and curtains stiffened with starch made of flour, according to Suburban Life. Use a flat-bottomed utensil and take the open hand to press out any lumps while mixing the flour and cold water. Add a few drops of bluing and boiling water to thicken. If not clear looking, let it boil up once. Add butter, paraffin or kerosene to keep it from sticking to the irons.

**Neat, Inexpensive Tablecloth.**  
Take six flour sacks that have been previously bleached and sew them together so the cloth will be two wide and three long, joining corners nicely and sewing so there will be no raw seams on either side. Hem the ends or if you have time and wish it to look neater, draw threads and hem-stitch. You will now have a neat, inexpensive tablecloth that will last a long time and launder easily.

**Potted Chicken.**  
A chicken is cut up as for fricasse, and to each pound of meat allow two tablespoonfuls of flour, one scant half teaspoonful of salt and dust of pepper. Mix thoroughly and roll each piece of meat in the mixture. Pack closely in a large bean pot, and cover with boiling water. Bake for three hours and a half. Cover after 10 or 15 minutes, but not before it boils. Serve in the dish in which it was baked.

**Pepper Sandwiches.**  
Three green sweet peppers, three hard-boiled eggs, small cupful of mayonnaise, thin slices of buttered bread. Run the peppers and the eggs through the meat chopper or chop them finely in a chopping bowl. Cover the chopped material with sufficient mayonnaise to give it the proper consistency for spreading. Trim the crusts from the buttered bread and put in a substantial layer of the filling.

**Put Bristles Down.**  
Scrubbing brushes, when not in use, should be put in an airy place, bristles downward. Thus the water will drain out of them and they will quickly dry. If they are laid on their backs the water will soak into the wood, loosening the bristles, whether they are glued or wired.

**Keep Soup From Ice.**  
In very hot weather soup can be kept much longer by allowing it to stand in the kitchen, uncovered, then by placing it in a covered dish or jar in the ice box. The extremely cold temperature of the ice box is more apt to turn it sour than the heat of the kitchen.

**When Walls Are Damp.**  
The walls of cupboards and pantries are often damp on wet or sultry days without apparent reason; when other sections of the kitchen wall will be comparatively dry. The best device for any wall that is inclined to "damp" is to make it impervious to moisture by applying a varnish of one part shellac and two parts naphtha.

## ECONOMY IN LITTLE THINGS

May Seem Small, but in Course of Year, They Will Amount to Considerable Sum.

"During the time of high prices, there are many little economies that may be practiced to advantage if one will only read and heed," says a wise housekeeper. "It has been several years since I have had to break extra eggs for coffee. It is the thin membrane lining that clears the coffee. I skin these out of the shells whenever I break an egg for cooking or baking, and keep them in a small cup for use each day.

"All fryings, including bacon (not mutton), may be nicely cleared and sweetened by straining in a heaping teaspoon of powdered borax to each pint of melted fat. Strain into small jar and cool. Good for use in cookies, ginger or molasses cakes, and corn bread.

"Corn starch is a good substitute for eggs—one tablespoon equals one egg. Use less in this proportion for custards, cookies and doughnuts.

"Always order the feet of fowl sent from the market when buying. Skin and cut off toes and stew with the chicken to enrich the liquor, as two will jelly over a quart of broth; or stew them in split peas or other vegetables for a cream soup. Remove as soon as the good is boiled out of them. Too few use the coarse stalks of celery and many learn to enjoy it cooked. Dress, cut in cubes, cook in salted water and it is ready to cream or escallop. Cooked celery is more digestible."

## HAVE LUNCHEONS ON LAWN

Idea Will Delight the Little Ones, and is Also Pleasant for the Grownups.

An easy way of making the little daughter's summer pleasant, is to allow her to give a series of informal lawn luncheons. The first requisite is one of the big umbrellas or canopies of umbrella shape which are mounted upon substantial wooden handles and are usually to be found serving as permanent sun-shelters at seaside resorts.

A discarded dining table, freshly painted and shortened as to its legs, will answer as a standard for the big umbrella-canopy and about this should be set from six to eight of the folding chairs which are used chiefly in mountain camps and are the cheapest and most easily carried of all seats. Then buy for the little daughter a set of enameled tin plates, cups and saucers, a dozen "near" silver forks, spoons and knives, a white cloth spread and a hundred paper napkins and she will be a perfectly contented hostess, presiding over guests delighted with the novel environment of the entertainment.

**Plum Salad.**

Into a glass salad bowl put one-half pint each of green gages, stoned and cut in half, bananas, peeled and cut in slices, and any other fresh fruit that is at hand. Sprinkle well with powdered sugar; cover and let stand one hour, then add one wineglass of syrup of preserved cherries, one of lemon juice and the green gage kernels, blanched and cut in half. Cover again and let stand until required. Serve with whipped cream and lady fingers. The cream and lady fingers should not be put on the salad but should be served separately.

**Cleaning Silver Forks.**

Silver forks that have been used for fish are apt to retain a fishy taste, especially if they have been used in eating kippered herrings or soured mackerels. This fishy taste can be removed readily by washing the forks in cold water before washing them in the dishpan with the other dishes in hot soap water. Cold water, used first, will completely take away the objectionable taste.

**Apricot Marshmallows.**

Drain the sirup from a can of apricots and arrange the halves on a serving dish. Place on top of each half a marshmallow which has been partly melted, and top with another apricot half; decorate the plate with leaves or ferns, and serve with small cakes. The sirup from the apricots should be heated, and when they are served it should be poured over them. This makes a delicious and simple dessert.

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**How to Flavor Gravy.**

To give gravy a dark brown color and impart to it a delicious flavor, use a little sugar that has been browned in the following way: Place several teaspoonfuls of granulated sugar in a saucepan with very little water. It will, in a few minutes, turn a deep brown, and have a burnt flavor. This browned sugar can be kept indefinitely in a small glass bottle.

**Baked Berry Dumplings.**

One quart of prepared flour, two and one-half tablespoonfuls of lard and butter mixed, two cups of milk or enough to make a soft dough. Roll out a quarter of an inch thick. Cut into oblong pieces, rounded at the corners. But the blackberries or huckleberries in the middle, sprinkle with sugar and bring the edges together, pinching them to keep them from parting. Put into the oven with the joined edges downward and bake forty minutes. Glaze with butter just before taking up.

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