THE "ROBBERS" GENEROSITY.

How They Secretly Helped Billy to Go to the Picnic.

"Say, Billy, I appreciate over so much your putting me in the band of 'Robbers!'"

"Aw, don't mention it," replied the valiant captain of the "Robbers," "we perfect accordent a feller to be left out of it."

But although Billy Mumford disdained to accept thanks, he was inwardly much pleased with the gratitude of Artie Croman, latest recruit of the Bloody Robbers. Searching carefully in his pocket, he dug forth a rusty copper. This he proceeded to

The Robbers Go a Berrying.

invest at Todd's grocery store, after which he and Artie shared the "sucker" which represented the purchase.

"Are you goin' to the picnic?" asked Billy, when, under the influence of the "sucker," perfect relations had been established.

Little Artie shook his head sorrowfully. "I'm afraid not," said he. "Ma says if I pick enough blackberries to pay my way I can go; but I'll never have enough money in time."

For a long time Capt. Billy remained in the deepest of thought. Finally he said:

"Artie, I'm goin' to tell you a secret. On the edge of Noble's wood, not far from the stonepile, there's a big tree. There are blackberry bushes all round, an' these berries grow so loose that when the wind blows real smart they're blown off and carried under this tree. I've often found piles and piles of 'em. They're all cleaned out now, but if you go there on Wednesday afternoon I think you'll find a lot."

Here Billy observed that important business necessitated his presence elsewhere, so he and Artie parted.

Artie was greatly excited over Billy's information. Surpassing no idle, the little chap decided to take Billy's advice, so that on the following afternoon he tramped to the woods, with a big bucket under his arm.

Sure enough there were any number of berries! And the fact that they were in bucket-shaped nests helped Artie. Joyfully he filled his pail and hastened home to market them.

Meanwhile Billy and the other "Robbers," who had generously filled "the sucker" and placed them under the tree, were filled with delight at the success of their plan.

"But Artie's a nice fellow, an' he deserves to go to the picnic as much as any of us," declared Capt. Billy.

Wise Rats.

The depredations of rats in his chicken yard caused Harry A. Lehr of York, Pa., to spread rat poison beneath the floor of his chicken coop. Instead of eating the poison the rats removed it to different parts of the yard. The next morning it was eaten by the fowls as a result of which Mr. Lehr's flock of chickens is largely decreased.

HUNTING BIG GAME.

How an Indian Prince Protects Himself Against Danger.

Prince Ranjitsinhji, the jam of Nawanagar, India, hunts big game and has had constructed for this purpose a wonderful movable shooting box. The windows are heavily barred and portholes are pierced every three feet around the sides. The interior is decorated in Queen Anne style, and filled with sofas, writing desks, bridge whist tables and comfortable chairs. The floor is covered with Persian rugs. The exterior is painted green in order that it may blend with the jungle.

The box is taken to pieces, sent by rail to a given point, and drawn by oxen or elephants into the heart of the jungle. It is left there until the tigers have become accustomed to it, and when the royal sportsman arrives later there is no lack of game. The shooting is done through portholes provided for the purpose.

Spain's National Flower.

The mignonette is the national flower of Spain.

IDEAL PLAY TIME.

When summer time is really here
Then comes the "jolly, jingle fun,"
For boys and girls can get outdoors
And shout and skip and run.

No one to say to them, "Do quiet!"
If they do make a noise
Oh, it is hard to play indoors
Especially for girls and boys.

But out of doors, mostly anywhere, then
They really may have the time
And, you can shout till they are hoarse
Throughout the livelong day.

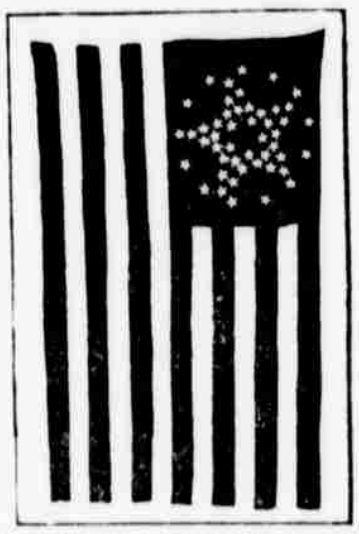
Go hill, down dale, play games, romp,
With only fun in view
And then, when it becomes time to come home
How all seem better through.

A STAR OF STARS.

New Grouping of the Stars in the United States Flag.

Some time ago a representative of congress (Mr. Shafroth) proposed a new arrangement of the white stars in the blue field of the United States flag, which he considered would be more symmetrical and emblematic of the formation of the union than the present straight-line method. A bill of congress on this subject was introduced by him. He describes the object as follows:

"The original 13 states are formed in the shape of a large circle of 13 stars. The balance of the states are represented within this circle by a series of smaller stars arranged in the shape



New Arrangement of Stars in the United States Flag.

of a five-pointed star. Each star is intended to represent a distinct state. The star forming the uppermost point of the inside star will represent the first state admitted to the union after the original 13 states, other stars following in sequence according to the order in which the states were admitted.

"The illustration is made from a photograph of a flag recently produced by a lady in Brooklyn, which was unfurled for the first time in commemoration of the fiftieth anniversary of her wedding. It contains 47 stars, one more than the number of states actually admitted, it being expected at the time it was made that Arizona and New Mexico might be admitted as a separate state. The forty-fifth state admitted was Utah, in 1896, and the last, Oklahoma, in 1906, to begin its statehood in July, 1907."

The Difference.

Maudie (sob shy)—What is the difference between two millionaires, two pianos and two blue pots?

Jim—Oh, jee! If I say I don't know you'll say I'm a mucchap to send out to buy a millionaire or a blue pot.

Maudie (with a moue)—Bosh! No, jim, that's quite wrong.

Jim—Well, I give it up.

Maudie—Two millionaires can play two pianos and two pianos can play two million airs.

Jim (interrupting)—So can one when you get to work on it.

Maudie—Jim! (Pause.)

Jim—Well, and what about the blue pots?

Maudie (in a temper)—That's where you stick.

Two Little Mothers.

"I'm just as worried as I can be
About my dolly—poor little Marie.
I think she's a fever, for cheeks are red
And she's a bad sign, the doctor said."

"My poor little dolly, she's very sick, too,
I think she's the sickest," said Janie Lou.

"No, mine," said little Marie, "is the worst,
Because I mean to play at first."

MEAL IN OPEN AIR

DAINTIES SUITABLE FOR THE PICNIC LUNCH

Sandwiches and Eggs Probably the Most Important Features—Vienna Jelly Rolls—Fruit Salads—For Good Butter Scotch.

The secret of spreading an appetizing picnic lunch lies in making it look dainty and fresh. Crumpled and soggy sandwiches, meats that are dry and salad that is strong from having been mixed with the dressing too long do not tempt the faithfulness.

For the luncheon these sandwiches and eggs make up the important feature. The eggs should be boiled just long enough before the start to give them a chance to get thoroughly cooled. Eight or ten minutes is not too long to cook them, and if they are thrown into ice water the shells can be removed almost at once. Stuffed eggs make a delicious picnic dish, the seasoning giving them a herbed relish. The eggs will keep from breaking and will have a daintier and more appetizing appearance if each is rolled in a crisp lettuce leaf and then wrapped in paraffin or oiled paper.

Chicken sandwiches are always tempting. For these the recipe reads:

One-half cup finely chopped chicken, two level tablespoons grated cheese, one-half level teaspoon prepared mustard, one-fourth level teaspoon salt, one-eighth level teaspoon paprika, cream to moisten.

Mix the ingredients thoroughly and spread between thin slices of buttered entire wheat bread. A lettuce leaf moistened with French dressing and placed over the mixture in each sandwich will be an addition.

Vienna jelly rolls are always appreciated. To make the rolls, add one-half level teaspoon of salt to two cups of bread flour and rub in a rounding tablespoon of butter. Dissolve half a yeast cake in one cup of lukewarm water, and a level teaspoon of sugar and turn into the flour. Add one beaten egg and beat all well together. Cover and let rise until morning. Butter hot gem pans, fill half full of the risen batter, let stand a few minutes and bake in a quick oven. Split and fill with a tart jelly.

Fruit salads are exceedingly grateful to the appetite. An excellent salad is made by cutting oranges in half and removing all the pulp and also the tough white fiber. Now mix with the chopped orange pulp, bananas, English walnuts and a small bottle of Maraschino cherries, chopped. Place this mixture in the orange shells and put a tablespoonful of mayonnaise dressing on top. Serve on a bed of crisp lettuce leaves.

Finally, here is the chance of a different time to enjoy butter scotch.

For this, two cups pulverized granulated sugar (or one pint brown sugar), one-half teaspoonful cream tartar, one-half pound butter, two tablespoonful vinegar. Mix all together in a skillet and place on the fire. Stir carefully to keep it from scorching. When clear pour out on a well greased plate to cool.

Creamed Cucumbers.

Peel two or three large cucumbers and cut very fine with a sharp knife or run through the coarsest knives of the meat chopper. Drain off the liquid but do not press.

Rub a bowl with a clove of garlic, put in the sliced cucumbers and season with cayenne pepper, black pepper, salt, a teaspoonful of onion juice and the strained juice of half a small lemon.

Chill all the ingredients thoroughly and just before serving stir in half a cupful of thicker whipped cream.

This makes a very dainty for serving with fish or is usually used put on the half shells. Serve one to each person and pass with each shell crabs or broiled lobsters at a luncheon.

Broiled Ham.

Cut some slices of ham quarter of an inch thick, lay them in hot water for half an hour to give them a cooling in a pan over the fire, then take them up and lay them on a gridiron over bright coals, when the outside is browned turn the other, then take the slices on a hot dish, butter them freely, sprinkle pepper over them and serve. Or after cooling them, wipe them dry, dip each slice in beaten egg and then in cracker crumbs and fry in lard.

Iced Fig Pudding.

Cook half a cupful of rice in milk until soft; then press it through a sieve, and to the puree thus obtained add the beaten yolks of two eggs and half a cupful of powdered sugar, stirring well until thoroughly blended; then add one teaspoonful of vanilla extract, one pint of whipped cream, and half a pound of finely minced figs. Turn into freezer and freeze hard, serving it molded in croquette forms, resting on small squares of sponge cake.

EGG PLANT IN TWO WAYS.

Stuffed or Escalloped, It Will Be Found Excellent.

Stuffed Egg Plant. Cut the egg plant in two lengthwise and scrape out the pulp with a spoon, leaving the shell nearly half an inch thick so that it holds its shape. Cover the shells with boiling water, adding salt and place the pulp covered on the range, keeping it at almost the boiling point while preparing the filling. Allow the shell to become tender, but not soft. Chop the pulp rather fine, add to it one level teaspoonful of salt, a dash of pepper and sprinkle in a tablespoonful of butter, stir up, adding to prevent burning. Add half a teaspoonful of grated onion, a scant half a cupful of minced cooked veal or chicken, half a teacupful of bread crumbs, mix well and fill the shells. Place them in a well buttered pan, sprinkle with grated bread crumbs, add a light sprinkling of salt and pepper and bits of butter. Bake for 15 minutes, finding the tops nicely browned.

Escalloped Egg Plant. Cut the egg plant lengthwise into quarter inch slices and cover with boiling salted water. When cool enough to handle, arrange half the slices on a well buttered baking dish, then add a layer of bread crumbs to which has been added a little finely minced parsley and salt and pepper to taste. Place the remaining slices upon these, sandwich fashion, pour melted butter over them, followed by a sprinkling of bread crumbs, lightly salted and peppered, and finish with a sprinkling of grated cheese. Bake in oven to a fine brown.

HOW TO MAKE COLD MEAT LOAF.

Far Better Than Any Warm Hash During the Summer.

"Avoid warm hashes in summer and have in their place a meat loaf that can be served cold," writes Christine Terhune Herrick in Woman's Home Companion. "Chop your remnants of steak or roast fine, mix with them one-third as much cold boiled ham or tongue, season well and add a couple of raw eggs beaten light. If rather dry, moisten with gravy or stock, turn into a greased mold with plain sides, cover, set in a baking pan with hot water about it and bake an hour. This loaf may also be made with raw beef, but then it must cook for two hours. Let it cool very cold before turning out and slice. Your loaf may be garnished in the usual and even odd ways, but it must be treated in the same manner. The main point to be borne in mind is the economy. By carrying out this it will done and you will have a tempting dish.

Cleaning Paints.

Unpainted walls should be washed with soap and water, using a soft flannel cloth, and taking care to wash a small section at a time. Use soap sparingly, rinse well before drying. Use soap only for lamps and dirt will soon show on the top.

Varnished woods should be cleaned with a chamois leather wrung out of cold water, then polished with pure linseed oil.

To remove grease spots from walls use equal quantities of benzine and turpentine. Another method is to use equal parts of ether, alcohol and turpentine, and a soft cloth with these will be found best. Dirt can be rubbed off with a stale roll. This is also used for black widest linoleum and oilcloth machines.

Where paint is chipped off it should be touched up at once, or the wood will rot. A soft brush should be used for applying.

Canned Pineapple.

Peel the juice thoroughly and take slices as thick as you wish. Do not pound it, but slice with a knife. Put them into preserving kettle together and add a cup of water for each pint of canned. As soon as they are well cooked put in sterilized jars and seal at once.

Hot Chicken Salad.

One tablespoonful of butter melted add one tablespoonful of flour mixed with a pinch of salt, a little pepper, cayenne and if liked celery salt, to be a thinner a few drops of onion juice. Pour about a cupful milk or cream, put in a heated cup, then carefully a cup of chopped chicken meat. Heat very much stirring the back. Very is good served on chicken and toast and is good served into little shortcakes, then pile it serve on toast with Lyonnaise potatoes.

A Delicious Icing.

Put a cup of granulated sugar with a half cupful of water on to boil without stirring until it spins a heavy thread.

Beat two stiff the white of one egg and pour it into it with the hot sugar. Let the syrup cool a little before putting it in the egg or it will cook it. Beat steadily until the icing is smooth and creamy.

Just before it is too cold to stir longer, add one ounce each of candied cherries, chopped citron, canned pineapple and blanched almonds.

FOR SHEETS

"HERE"

BY RUTH RAYMOND

HIS LOST PISTOLS

One of Col. Hinman Rhodes' Revolvers Returned.

E. M. Rhodes, Apalachin, N. Y., sends a very interesting story of two pistols, ivory handled, with silver mountings, which belonged to his father, Hinman Rhodes, colonel of the Twenty-eighth Illinois, relates the National Tribune. The pistols were a present and highly valued. They were identified. Hinman Rhodes, Major, Twenty-Eighth Illinois Infantry. They were lost in a fierce fight with Forrest's men, and nothing more heard of them until Gen. William Nassau, who is of the same regiment, wrote that he had picked them up on the battlefield. Before he could recover them he was killed in the National cemetery at Nashville. Miss Ophelia then took up the search for the pistols, and after considerable correspondence with members of Forrest's command, at last located one in the hands of Maj. H. H. Vaughn, of Longview, Miss. Maj. Vaughn's letters were admirable in their fairness and intelligence. Finally, Capt. Fielding Nashville, Miss., found and secured the pistols in exchange for Hinman Rhodes's sabre, with a clinching story, as which is said. Looking [illegible] the way [illegible] but it was [illegible] with [illegible] civil [illegible] that we [illegible] a [illegible] the defense [illegible] and [illegible] Capt. Fielding [illegible] Pacific Coast, and was [illegible] with [illegible] who had [illegible] Hinman Rhodes. He [illegible] and [illegible] the bones that have come to [illegible] worth the [illegible]. Hillsboro, Texas.

Class Honors.

The girl graduate who carries off the honors of her class deserves all the good things that can be said of her, although it is tough on the girl who has gone to her graduation. She has worked hard and looked forward to the honors that have come to her, and worth the winning. Hillsboro, Texas.

A Beautiful Incident.

A beautiful incident lately occurred [illegible] the memorial service in honor of Veterans for [illegible] and [illegible] who were buried [illegible] After appropriate exercises on Sunday, New Haven carried best laden with flowers was placed to rest, and while the procession filed and sang the Dead, [illegible] were scattered upon the waters, [illegible] that the [illegible] benefit were not forgotten. The ceremony is to be an annual feature, and nothing could be more apropos or beautiful.

"An Army Contract."

In a street of Edinburgh one day a shoeblacker went up to a little boot boy and told the boy to brush his boots and polish them well. The lad looked at the big Scots Gray and shouted himself to another boodblack, "Haw, Sandy, come over an' gie us a hand!" with his hand curved round his mouth to form a speaking trumpet. "Sec, whaur hae we me? I've got an army contract."