

## THE ARIZONA SENTINEL

By W. Harold Shorey.

YUMA, ARIZONA.

Europe is as unhappy as if it had just lost the baseball pennant.

Straw hats still linger, but chiefly in the guise of next year's hens' nests.

In some ways an oyster is like an egg. You never can tell till you open it.

As is well known, a handsome woman can be attractive in almost any style.

If hobble skirts are made any tighter, the wearers will not even be able to hobble.

A man out west is trying to regain a fortune by newspaper work. No wonder he lost it.

The cost of dying has gone up 33 1/3 per cent, and some feel that they cannot afford the expense.

Elijah may have been the first aviator, but there was no promoter there to collect the gate receipts.

It is hinted that the Mona Lisa was stolen by an artist. He certainly was an artist at getting away with it.

We have reason to believe that the new "ankleview" skirt will cause mere men to sit up and take notice.

The corset may go, as fashion dictators say, but we may rest assured that something worse will be substituted.

Professor Brooks' comet is thus far obscured by clouds, but the presumption is that it is keeping its advertised date.

Another unsuccessful attempt has been made to swim the English channel. But why try to swim when it is so easy to fly across?

There is a form of butter in India called "ghee." We will hazard the opinion that some of our own cold storage kind beats it.

Fruit pests are being killed by electricity in Spokane valley. The modern agriculturist earns his bread by the hum of his motor.

Hay fever may be a sign of brains, but a good many people are willing to forego the brains if, by doing so, they can get rid of the fever.

An expert tells us that birds spread disease. This probably will be seized upon by the ladies as a pretext to wear dead birds on their hats.

A New York policeman who rescued a girl from drowning was rewarded with a kiss and a bug. Here is a suggestion for Andrew Carnegie.

The trouble between Germany and England reminds us of a quarrel between two prominent pugilists. All the fighting is done in the newspapers.

The census gives Nevada only seven-tenths of a man to the square mile. There are in Nevada a good many square miles that don't deserve even that much.

Highwaymen, after robbing a Chicago man, took away all his clothing and left him shivering in the street. It may become necessary to have empty barrels left around at convenient places.

A Chicago man is suing for divorce because his wife has been throwing things at him for nineteen years. Probably he is tired of paying for having the dents taken out of the ceiling.

These velours hats for men are lovely things. So are china eggs.

A Boston girl, who proclaimed her right to choose a husband for herself, has received one hundred proposals of marriage. Declarations of independence are now in order.

We are told that the yelling of a parrot in New York saved twenty-five lives in a burning building. It also saved the feathers of the parrot, which was a question of far more concern to said parrot.

A man in Pennsylvania hanged himself because his crop of tobacco was too large to store in his barn. Hounded to death by too much prosperity, he fell a victim to the inconsistency of human wishes.

Isn't it about time to invoke the clause of the constitution prohibiting cruel and unusual forms of punishment? A New York magistrate told the wife of a man brought before him on a serious charge to take him home and tell him what she thought of him.

## FOR THOSE FOND OF SALSIFY

Old Recipe That Has Been Popular With European Housewives for Many Years.

Wash and scrape the salsify roots, cut off the extreme joints, stand them up and grate them. Beat three eggs light and stir them gradually into a pint of milk, with sufficient flour to make a stiff batter. Instead of grating the salsify you may cut it into pieces and boil it till quite soft, so that you can mash it easily. Add a little pepper and have ready over the fire a deep frying pan or skillet with plenty of boiling lard. Put in a large spoonful of the batter, and into the middle of each drop a spoonful of the mashed salsify. Fry these fritters to a light brown on both sides and take them out with a perforated skimmer. You may fry the mashed salsify without the batter, taking large spoonfuls and dipping each in beaten egg first, and afterward twice over in grated bread crumbs, so as to resemble fried oysters. Or you may first boil the roots and merely split them in two before frying them in fresh butter, or baking them brown in the oven.

### Beefsteak Pie.

Flank steak or a slice from chuck or upper round can be utilized for the meat pie. Cut it in fingers, dredge each piece with salt and pepper. Should the amount be scant, pare, quarter and parboil a few potatoes. A few ounces of raw ham cut fine and added serve to improve the flavor. Make a rich biscuit crust and roll out almost a half-inch thick. With this line a deep baking dish and fill with the prepared meat, etc. Add a half cupful of rich stock, fit on the top covering and bake in a moderate oven for an hour and a half, covering at first that the crust may not become too brown. Have ready a quart of rich gravy. When the pie is taken from the oven pour carefully in as much as it will hold, serving the remainder separately.

### Ecalus Cakes.

Two cups of flour, pinch of salt, one heaping spoonful baking powder, three-fourths cup of lard. Mix together and add water enough to make it as stiff as pie crust. Divide into eight pieces. Take each piece and roll out just a little, spread with butter, a few seeded raisins and a little sugar. Fold the raisins in, then roll in a round shape about one-quarter inch thick. Spread top with butter and sugar. Bake in hot oven. Very good.

### Probasco Pickles.

Twelve large cucumbers, peel and take out seeds. Three dozen small cucumbers, one-half dozen sweet mangoes, one-half dozen hot mangoes, four little red peppers, one quart onions, put all through the coarsest meat grinder, then add two handfuls of salt, one quart of cider vinegar, one pint of granulated sugar, boil all together for one-half hour, then seal.



## In the KITCHEN

Boiled water poured through a tea stain will remove the discoloration.

To keep the larder sweet place a pan of charcoal in it, for this helps greatly to keep everything sweet and wholesome.

Grease stains on leather may be removed by carefully applying benzine or perfectly pure turpentine. Wash the spots afterward with a well beaten white of an egg or a good leather reviver.

To economize on cost of lard, buy suet from your butcher, fry out at home and mix the two in equal quantities. The result serves admirably for frying purposes, for making biscuit and for ordinary pastry.

To prevent tomato soup from curdling add hot tomatoes (with soda in) to add the thickened milk.

Wash windows, mirrors and tiling with a pall of water to which a tablespoonful of kerosene is added. Polish the window with chamols and tissue paper and use woolen cloths on tiling, as it absorbs moisture, saving work.

To make a jelly bag, get a square of a wool flannel—say 18 inches—fold the two opposite corners together, fell the side seam, making a three-cornered bag. Bind the top with heavy tape and fasten on the upper side two or three strong loops to hang it by.

### Marm's Cake.

One-half cup butter and one cup of sugar creamed together. Add two eggs well beaten, one-half cup milk, one and one-half cups sifted flour and one and one-half teaspoons baking powder.

### Date and Ginger Sandwich.

Chop the dates and preserved ginger, moisten with syrup from the ginger jar and a little lemon juice. Cook until tender and use with bread. Preserved ginger may be used alone and without cooking.

## WORK NOW A SCIENCE

HOUSEKEEPING TODAY A VERY DEFINITE OCCUPATION.

Sanitary Conditions and the Care of the Home Must Be Thoroughly Understood—Systematic Cleaning Up Most Desirable.

When a woman enters into the housekeeping business she takes upon herself grave responsibilities, and it becomes her duty to inform herself on all subjects that pertain to her chosen work. We must understand sanitary conditions both in and outside of the house. We must know how to keep everything, from family to premises, in the best condition, with the least work and worry possible. We must keep pace with household improvements and inventions, and be able to select the best for our own special use. It is our business to see that all leaks which lead to extravagance and loss of health are closed permanently, for "sanitation and economy are twin sisters." Our protection from dirt, disease and insects is a hygienic matter that science demands today, and this is afforded more through a study of little than large things.

Cleanliness should be scattered through the year, instead of making a mountain of it at stated seasons. Even if a neighbor does sniff suspiciously when we say we clean every week instead of twice a year, we should have the courage not to yield our position, nor feel conscience stricken, if our home is tranquil and serene during the upheaval that affects others. Frequent cleaning is economical, in that one expends less strength and expense than if the dirt has accumulated and less hard rubbing and digging into house and furniture is required. It helps us to repair a break when found at once, and a cent spent in time saves dollars.

Let there be daily inspection, ventilation and sun bathing of every room. Do not tolerate cracks in floors, baseboards, walls or any place where pests may lodge. Old newspapers, soaked in a tub of water for a few days, boiled to a soft pulp, mixed with half a pound of glue to a gallon of pulp, squeezed dry while hot, then applied to the cracks, will easily and neatly fill them. After this has hardened a good paint filler, and a coat or two of stain, paint or varnish, will give you utmost satisfaction.

When sweeping keep the dust "down," and let a current of air blow through the room. Sweep with the draught, and broom and air will soon rid the room of dust. Wipe the furniture with an oiled cloth. Be sure no part of the house is damp. A dry cellar is an absolute necessity. If the building stands in a low place, have a ditch a few feet from the foundation, slope and fill with broken stone and gravel; top with dirt. Apply waterproof preparation or paint to the inside, that the dampness may not ascend.

Let the housekeeper, when planning the running of her establishment, consider, first, the house healthful; second, the house comfortable; third, the house convenient; the rest will take care of itself. Nothing, positively nothing, should be planned for display, the predominant thought being to outstrip one's friends, for an attitude of this kind is unsanitation of the mind.—Alta Heath.

### Hot-Water Gingerbread.

Eaten warm, with whipped cream, is makes a nice dessert for a change. One-half cup lard, 1/2 cup with hot water, one-third cup sugar, fill cup with molasses, one teaspoon ginger, one-half teaspoon cinnamon, one-quarter teaspoon cloves, one teaspoon soda, one-half teaspoon salt, sifted with two cups flour. Last of all add one unbent egg to the mixture. Beat all together and bake until cake leaves side of pan.

### Sugared Cherries.

Sugared cherries are delicious. Use large, firm cherries for this dish. Have in front of you a soup plate containing the whites of three eggs mixed with five tablespoonfuls of cold water, another plate filled with sifted powdered sugar at your right, the bowl of cherries at your left. Dip each cherry in the water and white of egg, turn it over and over in the sugar and lay on a chilled platter to dry. When all are done sift more powdered sugar over the fruit and arrange carefully on a glass dish.

### Creamed Salsify.

Scrape and cut into inch bits eight or ten roots of salsify, and cook in little water 15 or 20 minutes. Add milk and thicken as in cream or white sauce. One quart of milk added, with salt, pepper and butter, and you will declare you have oyster broth.

### Fruit Sandwiches.

Use any seasonable fruit, spread it on a layer of buttered bread, sweeten to taste, cover with another piece of buttered bread and press gently together.

## GIRL WHO COST KING MANUEL'S ROYAL LID

Gaby Deslys, Actress, Credited With Portuguese Monarch's Overthrow, Now Here.

New York.—Gaby Deslys, who is credited by common report with having overthrown the kingdom of Portugal by infatuating King Manuel and enticing from him what was left in the royal treasury, is now here to fill professional engagements. She says she is to receive \$18,000 a week and it is probable that some of the \$18,000 will be real money. She brought a bewildering array of clothes and jewels and also her reputation as a monarchy destroyer.

The wonder is that this talented actress has not come over sooner. Why this strange delay? A lady with a redolent past and the destroyer of monarchy, she certainly had a right to expect sympathy and appreciation in republican America from the first.

The only reason imaginable for her delay in coming to the country to which foreign artists hasten to make their money as a rule is that she is so modest she did not realize the extent of her exploit. No doubt she said to herself that Manuel was such a little



Gaby Deslys.

king that his destroying siren would hardly receive credit for having done anything worth while.

And, to tell the truth, Manuel was a very little king even at his best. To one who knew him as intimately as Mile. Deslys he probably seemed even smaller than he appeared to the average newspaper reader. Compared even with a medium king like the late Leopold of Belgium, he paled into insignificance.

But the people over here are not so carping and critical as to hold that against her. She took the only king that was probably in sight at the time, and if he didn't happen to be one whose conduct amounted to very much internationally, that was the lady's misfortune and not her fault. She did her best with the material at hand. Of course, her reception would naturally be a little warmer and her receipts a little larger if she had managed to bring down larger game from the European royal preserves. Had she done that, it might not have been necessary for her to go to the trouble even of dancing in order to make the show a success. But that is another story.

Theatrical promoters in search of new sensations, that they may be able to add more to their revenues, have imported Gaby to entertain New Yorkers. If Gaby and Beulah, the brazen Virginian girl who figured in the Beattie case, are the kind of entertainers New Yorkers want it is a sad commentary upon the taste of the chief city of this country.

### Hounds Find Dead Twins.

Aberdeen, Wash.—The bodies of the nineteen-year-old twin sons of Henry Bauer, a farmer living east of Aberdeen, were found by deputy sheriffs in a lonely spot twenty miles northeast of Montezano and near the shack of the boys' uncle, John Turno. Bullet holes in the heads of both boys indicated the manner in which they met death.

### Peanut Roaster Blows Up.

Newark, O.—Two persons were fatally injured and the lives of dozens of others were put in peril when a peanut roaster exploded and scattered fragments of the machine over two city blocks.

### Doctors' Privileges.

In the year 1513 the city of London contained only thirteen surgeons and doctors all told. They were exempt from serving on juries and from bearing arms in time of war.

### Russian Limit for Marriage.

No person over 80 years of age can marry in Russia, according to the law of that country.

# CHANGE IN WOMAN'S LIFE

Made Safe by Lydia E. Pinkham's Vegetable Compound.

Graniteville, Vt.—"I was passing through the Change of Life and suffered from nervousness and other annoying symptoms, and I can truly say that Lydia E. Pinkham's Vegetable Compound has proved worth mountains of gold to me, as it restored my health and strength. I never forget to tell my friends what Lydia E. Pinkham's Vegetable Compound has done for me during this trying period. Complete restoration to health means so much to me that for the sake of other suffering women I am willing to make my trouble public so you may publish this letter."—Mrs. CHAS. BARCLAY, R.F.D., Graniteville, Vt.



No other medicine for woman's ills has received such wide-spread and unqualified endorsement. No other medicine we know of has such a record of cures as has Lydia E. Pinkham's Vegetable Compound.

For more than 80 years it has been curing woman's ills such as inflammation, ulceration, fibroid tumors, irregularities, periodic pains and nervous prostration, and it is unequalled for carrying women safely through the period of change of life.

Mrs. Pinkham, at Lynn, Mass., invites all sick women to write her for advice. Her advice is free, and always helpful.

### CURSORY, AS IT WERE.



The Owl—What do you think of Mr. Robin's new home?

The Sparrow—It looks very nice, but I've only taken a bird's-eye view of it.

### The Angler's Bait.

A well-known angler at Peterborough having obtained a wasp's nest containing a large number of grubs, placed the nest in the kitchen oven to kill the grubs so that he could use them for bait.

The next morning he went to get the grubs, but on opening the oven door a swarm of wasps flew out. The oven was not hot enough to kill the grubs, but was sufficiently warm to hatch them.—London Daily Mail.

### FROM TEXAS

Some Coffee Facts From the Lone Star State.

From a beautiful farm down in Texas, where gushing springs unite to form babbling brooks that wind their sparkling way through flowery meads, comes a note of gratitude for delivery from the coffee habit.

"When my baby boy came to me five years ago, I began to drink Postum, having a feeling that it would be better for him and me than the old kind of drug-laden coffee. I was not disappointed in it, for it enabled me, a small, delicate woman, to nurse a bouncing, healthy baby 14 months.

"I have since continued the use of Postum for I have grown fond of it, and have discovered to my joy that it has entirely relieved me of a bilious habit which used to prostrate me two or three times a year, causing much discomfort to my family and suffering to myself.

"My brother-in-law was cured of chronic constipation by leaving off coffee and using Postum. He has become even more fond of it than he was of the old coffee.

"In fact, the entire family, from the latest arrival (a 2-year-old who always calls for his 'potie' first thing in the morning), up to the head of the house, think there is no drink so good or so wholesome as Postum." Name given by Postum Co., Battle Creek, Mich.

Read the little book, "The Road to Wellville," in pkgs. "There's a reason" Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.