

**THE ARIZONA SENTINEL**

By W. Harold Shorey.

YUMA, ARIZONA.

Umbrellas have a way of finding new owners these days.

China seems to be doing a thorough job of awakening this time.

This is the season when the average janitor is an ardent coal conservationist.

New York is to spend \$30,000,000 on education next year. It needs every cent of it.

Neither electric currents nor one's neighbor's chickens should be allowed to roam at large.

Girls look as though they would have to grow a lot in order to fit their new fangled baggy overcoats.

Meanwhile other shaky dams holding back water that might destroy towns should be braced up.

An amateur has no business trying to fly. Let him hang his hat on a hangar, but don't go near the aero.

Edison is under the fire of the Germans because he says they drink too much beer. He might invent a substitute.

New York's death rate has reached a new low mark. We congratulate that city upon being such a poor place to die in.

A burglar who coughed like a motorcycle robbed a garage. What could he do if he were trying to rob a roundhouse?

Yes, Claribel, as you say, the duke of the Abruzzi must be a very domestic man, since he has been sweeping the seas.

A Massachusetts woman has left her estate to the old maids of her town. How absurd! There are no old maids these days.

Prospects for the rice crop are good, but that does not especially interest the young woman who is soon to become a bride.

The New York man who is trying to compel his wife to marry her affinity has evidently made a study of the refinements of cruelty.

An 1804 dollar, lurking around Chicago, is said to be worth \$650. There are times when a dollar is worth more than that.

For \$10,000 an Indianapolis man is pushing a wheelbarrow around the country from capital to capital. How does this assist the uplift?

It was polite of Togo to give his gift horse to the emperor instead of to the elevator man, to whom so many American hand their gift cigars.

The office boy's relatives will now regain their health for a few months, the frequent reports of their deaths having been grossly exaggerated.

Your plain citizen will do little aviating across the country so long as the necessity remains for private trains in the immediate background.

New York courts have sent to the penitentiary a farmer who recorded a horse race bet. It is better for the amateurs to leave these affairs to the professionals.

Those Harvard astronomers who have discovered a new comet should have waited for a more opportune moment. There is too much real news in the papers these days.

Brooks' comet is now moving away from the earth. It can still be seen by the naked eye in rear elevation. It has a fuzzy tail and looks like a two-cent star that has got smudged.

Earle Ovington is going to try to carry mail by aeroplane from the Atlantic to the Pacific coast. It is hoped that he will assume no needless risks by reading post-cards on the way.

It is reported that women are going to wear smaller hats this winter. The milliners must have discovered that some of the women had big hats that were as good as new left over from last winter.

The hoopskirt has appeared in Paris, and the first one seen on the streets created quite as much of a sensation as the first hobble skirt, and doubtless will be quite as strongly denounced. It has been so long gone that not even the memory of the good old times can save it. In fact, if it is imported as a fashion, it will be so new as probably to receive more reprobativ attention than even election frauds.

**WITHOUT ONIONS OR SAGE**

Something New in Combinations for Poultry Dressing—Summer Savory is Preferred.

Into a colander break up about one quart bread crumbs, using bread that is a day or more old. Hold colander under faucet, let water run on crumbs just long enough to wet each little piece. Now shake water from colander, hang it up or place in another convenient dish to drip almost dry. Turn crumbs into mixing bowl and with large mixing spoon break each piece as small as possible. Season with salt, pepper, summer savory, tasting as each is added. Now get very small piece of salt pork, run it through the meat cutter or scrape with sharp edge of knife. Mix it well. Add now a well-beaten egg and a pinch of baking soda, and a finely-chopped onion may be added. Personally, I don't like onion in poultry dressing, neither do I like sage. Summer savory, to my mind, is preferable. I like cold water for wetting crumbs, as hot water has a tendency to make the dressing mushy; neither do I like mixing the dressing with the hands. I find the use of a large mixing spoon most satisfactory. Butter may be used in place of pork, but the pork gives a nice flavor or taste, and must be finely minced before adding.—Boston Globe.



Two measuring cups kept in the kitchen will save rinsing out one a great many times. Keep one cup for dry ingredients, the other for liquids. Have both the same size.

To take the leather stains out of light colored hose add a tablespoon of borax to the water in which they are washed. This quantity is sufficient for only one or two pair.

To keep the hands from getting black when peeling apples use a silver knife instead of a steel one. The acid of the fruit (acetic acid) acts on the iron in the steel, but does not affect the silver.

Different uses for small scrubbing brushes may be indicated by burning the name on the back, as "vegetables," "pans," "hands," etc. Then there will be no risk of using the wrong brush.

To remove whitewash from floors, furniture and windows apply a small quantity of paraffin on a soft cloth. The stains will disappear completely and the paraffin does not injure the most delicate paint.

**The Flavor of Corn.**

Some cooks think that the flavor of corn on the cob is better preserved if it is boiled in its thin inner husks. The can be turned back to remove the silk and then pushed over the ears again. Tie with a string made from a husk and put them in cold salted water. Let it come to a boil gradually and boil for four or five minutes. Corn is injured by long boiling; the exact time usually depends on the corn. Country housekeepers who own vegetable gardens and can cook very tender young ears as soon as they are plucked, do not let them boil at all. They put them over the fire in cold water and take them up when the water has begun to break out in bubbles in the center of the pot. They are delicious.

**Loberster a La Newberg.**

One large lobster, one tablespoon butter, one gill of sherry, three eggs, half pint cream; take the nicest part of the lobster, cut in small slices, put in chafing dish with butter, season well with pepper and salt, a pinch of cayenne; pour the wine over it; cook ten minutes; add the beaten yolks of eggs and the cream; let all come to a boil and serve immediately.

**Sour Pickles.**

Six quarts of vinegar, ten-cent box of mustard, one pint coarse salt, one pint sugar, one ounce whole cloves, one and a half ounces alum, six small onions. Mix all together in a jar; drop in cucumbers any time. Put grape leaves over the pickles when you have your jar full and they will keep fine.

**Spice Cake.**

One cup sugar, one-half cup butter, one egg, one cup sour milk, one teaspoon soda, spices, two cups flour, one cup chopped nuts and raisins mixed.

**Salad and Dessert Combination.**

Combine the salad and dessert course by serving a seasonable fruit salad. One especially adapted to this season of the year is made by slicing rich yellow peaches, adding whole half English walnut meats and dressing with a tart sirup of cherry juice into which a little peach brandy has been introduced.

To hamburger steak add one unbeaten egg, few cracker crumbs, salt and pepper, little onion juice; form in ball and fry. Very tender.

**FOR SALAD COURSE**

SOME NEW IDEAS AS TO COMPOSITION AND SERVICE.

Mixture Now Frequently Is Eaten at the Beginning of Dinner—Pineapple One of the Best for the Digestion.

They are serving salads with a difference. A salad nowadays is very frequently eaten at the beginning of dinner and voted a digestive second to none.

Of all fruits pineapple is of the greatest value to the dyspeptic and contains the most delicate acid. The following recipe for a pineapple salad will be found an excellent one, and it is, moreover, a very pretty dish to serve at the beginning of luncheon or dinner:

Pineapple in Lettuce Nests—Cut a pineapple into small pieces. Add one cupful of finely chopped celery, one cupful of walnut meats and one cupful of orange pulp. Shred one head of lettuce very finely and form into nests on individual plates.

Mix one cupful of mayonnaise and stir it lightly with the pineapple, etc.; add more mayonnaise if the fruit is not sufficiently moist, and heap into the little lettuce nests. Decorate with chopped walnuts.

Salade a La Versailles—Boil six artichokes, separate the "fonds" from the leaves and cut into small pieces. Put in a salad bowl with an equal quantity of asparagus points that have been cooked in salted water. Take a handful of salted almonds, chop them fine, pound them with the juice of two lemons and half a pint of cream, salt and pepper, and pour over the salad.

A little mayonnaise may be added to the salad, but it is more delicate in flavor without it.

With cold chicken nothing is more excellent than a salad of carrots, cucumbers and hard boiled eggs, all cut in rings and sent to table with this dressing: Two tablespoonfuls of olive oil with one of lemon juice, with salt, pepper and a speck of sugar to taste.

Mushroom Salad—Remove the skin and almost all the stalk from some button mushrooms, drop them into boiling salted water and cook for three minutes.

Lay them on a napkin and when quite cold sprinkle them with pepper and salt and finely chopped parsley. Lay on a dish and pour over two tablespoonfuls of oil to one of tarragon vinegar.

Shrimp Salad a La Bretagne—Shell a quart of boiled shrimps and lay them on young lettuce leaves in a salad bowl. Chill some mayonnaise sauce on ice, pour over the shrimps and serve.

Tongue Salad—Mix together and put in a fine dredger a small quantity each of celery, salt, red pepper and black pepper, white sugar and allspice. Take some thin slices of Russian tongue, squeeze a little lemon juice over the pieces and lightly dredge with the above mixture.

Shave up some white onions and celery and put them in the salad bowl with a few white lettuce hearts. Add the tongue next, then pour several spoonfuls of oil over the whole with a dash of vinegar. Serve at once.

**Serving Potatoes.**

A delicious way of serving potatoes is the following: Boil and mash 12 medium sized white potatoes, using one tablespoonful of butter instead of milk. When they are nearly cold add the yolks of three eggs, one teaspoonful of grated nutmeg, and six drops of onion juice. Stir these ingredients together until they are smooth. Make up into small cone shaped croquettes and stand away to harden. When they are firm roll them in the beaten white of the eggs and cracker dust and fry in deep boiling fat until a light brown.

**Ginger Cream.**

For ginger cream, which is most excellent, thick cream is required. Or, if the cream be thin, gelatine must be substituted. Measure the creamy ingredient, and to each of two cups allow three ounces of preserved ginger. This latter is to be cut in fine shreds, and with it go two tablespoonfuls of ginger syrup. Whip the cream very stiff, sweeten as you like it, and then stir in the ginger and the syrup. Whip again, and set upon the ice. Chill some cone-shaped glasses, and just before serving fill these with the cream.

**Flavor Improved.**

If, after opening and draining the box of sardines, you slip the tiny fish on a plate and sprinkle with lemon juice, draining the fish a second time before serving, you will find the flavor vastly improved. If some of the fish are left, keep covered, and next day mince them with hard boiled egg for salad.

**Cattails.**

Dip the stems of reeds in chocolate fudge, which is of the right consistency to roll well.

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