

THE COLORADO STATESMAN

James Byrd, one of our most efficient letter carriers, is enjoying his annual vacation.

Mrs. M. Dyer of 732 W. Colfax is quite ill at her home, threatened with pneumonia.

Emmet Blackwell of 2949 California street met with a painful accident last Monday by piercing his left hand with a chisel.

Miss Hattie Logan, after spending several months in Topeka with relatives and friends, has returned home.

Oxdansen and Folk Dance given by Pride of Denver Tabernacle 521 at Old Colony Hall, Thursday, March 29. Willie Knight, manager. Morrison's orchestra. Admission, 25 cents.

Charles Miller is studying auto mechanics so as to fit himself for running a machine. This is a step in the right direction. More of our men should so employ their leisure time in this growing industry.

James Mason arrived in the city this week from Kansas City, Mo., where he is at present residing. His wife will accompany him when he returns.

Willard Childers, late employé of the Denver club, is making favorable impression with the management of the Boulderado hotel in Boulder, where he is at present employed. Keep up "making good," Willard. We have the eye on you.

C. H. Barber and wife returned to the city Saturday from Chicago. Mrs. Barber is very much crippled, although she was attended during her illness in Chicago by one of the most reputable physicians there. She is suffering from an affection of the knee. The Barbers are residing with the Connells, 729 Elati street.

Tomorrow is the forty-fourth marriage anniversary of Mr. and Mrs. John Wimmis, which they will fittingly observe. The Statesman extends congratulations to this worthy couple. Mrs. Wimmis is as spry as a miss of sixteen summers and Johnnie is all smiles to think that he has such an industrious help mate.

John W. Levell is now employed at the United States National bank, Vice R. E. Lewis, who recently resigned. Mr. Levell has many friends in Denver who congratulate him on his good fortune. The Statesman extends good wishes.

Mr. and Mrs. Z. Hooper announce the engagement of their daughter, Miss Rosetta Elizabeth Hooper, to Mr. Thomas Watkins, a talented musician of Chicago, Ill. Wedding will take place in the near future.

Mrs. Waller, mother of Mrs. Chas. S. Muse, Alex. A. and Wm. Waller, died at the Muse residence Tuesday of pneumonia. The funeral of the deceased was held Friday at Zion Baptist church, conducted by Rev. D. E. Over.

Robert A. Payne, employé at the city hall, left for St. Paul, Minn., on receiving the sad news of the death of his wife who was visiting a sick son. Mrs. Payne leaves a number of children and a large circle of friends and relatives to mourn their loss, and the sympathy of the community, with whom her husband is very popular, is extended to him and other bereaved members of the family in this trying experience.

John W. Allen passed through the city on his way to Boulder after visiting and spending a delightful time for nearly three months with his mother, Mrs. Emily Tarlton, Sedalia, Mo., and his brother, Thomas Waters of St. Louis. Mr. Allen reports unusual prosperity among our business people and general satisfaction from an all-round standpoint. Special mention is made of the Rev. Ward of Morgan St. Baptist church, Sedalia, as an able leader, champion and advocate of race pride, uplift and business qualification among our people.

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SELF-IMPROVEMENT ANNUAL EVENT.

Again this Woman's Club, one of the leading organizations of the West, demonstrated their ability to cater to the social side of life by inviting their friends and supporters to their annual reception, which took place Thursday evening last. As usual, it was a formal affair, the ladies, in the latest costumes of various designs, vying with the conventional evening dress of the gentlemen. After the reception dancing was engaged in and the guests departed at midnight with the reluctance that accompanies the enjoyment of good things. This organization of a number of years' standing has done much good in improving the general status of members of the community as well as making their charitable works of lasting benefit to humanity. Continue the good work and be a blessing to others is the best wish of The Colorado Statesman.

Dear Editor:

Kindly allow me space in your valuable column to offer my gratitude and deep sense of appreciation to the portion of the public who responded to the solicitation of funds with which to procure a pair of artificial legs for me. I take this opportunity to further inform the public that only a part of the money has been raised, and being so pleased with the preliminary efforts of my helpers, I trust their large, charitable and humane spirits will allow them to consummate the worthy object they have started. Any subscriptions on my behalf can be sent to the office of the Colorado Statesman. Thanking you editor for publication and again expressing my best wishes to the generous donors, I hope my prospects for obtaining these articles may result in success.

Gratefully yours,

ALONZO PARHAM.
County Hospital, Ward 3.

AN APT ANSWER.

Last Monday a prominent divine asked his youngest boy, a very bright urchin, "What day is this we always celebrate?" The boy, after a few minutes thought, replied: "This is Lincoln Day, he was the president of the Colored people."

THE GOOD-WEIGHT GROCERY.

2549 Washington street, Baxter building, is now open for business. The proprietor and manager, W. T. Fletcher and J. W. Williams, respectively, have resolved to prove to their patrons their ability to satisfy them in every line of fancy groceries and corn-fed meats if they would only give them a trial. The Colorado Statesman hopes a large patronage and bountiful success for this new addition to the business field.

Y. M. C. A. NOTES.

The spring-like weather, which has prevailed for several days prior to the present cold snap, has set the boys dreaming of outdoor sports and activities; hence jumping, outside indoor baseball and other forms of sport have largely engaged the attention of the "Y" boys, and other things also are being planned. The committee on boys work made Mr. "Bob" Davis head of the baseball work, and Earl Smith has been placed in charge of all track-team work for the coming season. Application has already been made to the May Company for membership in the Saturday afternoon Junior Baseball League.

Mr. I. Sassamori, assistant pastor of the Japanese Mission, gave the men a splendid meeting last Sunday afternoon in his address on Buddhism, the teaching of which, he said, is that the individual, by being good, may after death attain to "nothing." He said it held out no hope, no ideal for the individual, and as a consequence Christianity is making rapid strides among the Japanese people, especially the intelligent and educated classes.

The Lincoln-Douglass program, postponed from last Sunday, will be held at the Scott M. E. church next Sunday afternoon, the 18th, at 4 o'clock. Great effort has been made to make this double program one of the best ever. The best speakers in the city have been secured, and popular and appropriate music will be rendered. Everybody is asked to be present.

The Ministers' Alliance is planning a monster mass meeting for the afternoon of Sunday, February 25th, to listen to addresses by experts representing the proposed censorship of motion picture films by the state. The meeting will be held at the Zion Baptist church. All religious, social and civic organizations are requested to use their influence to make the meeting a success. On that account the union public meeting of the Y. M. and Y. W. C. A., planned for Central Baptist church on that afternoon, will doubtless be cancelled.

NOTHING DOWN AND 17 CTS. A DAY

BUYS A PIANO. SALE NOW ON.

THE PIANO EXCHANGE

H. A. TRIGGS, Manager

211 Charles Block. Cor. 15th and Curtis Streets. Phone Champa 3742.



THE PEARL BARBER SHOP

1021 19th Street

First-Class Tonsorial Artists in attendance. Best line of Cigars and Tobacco. We solicit your patronage. First-Class work guaranteed.

HARRY JONES, Prop.

DENVER, COLO.

CAMPBELL CHAPEL AFRICAN M. E. CHURCH.

Twenty-third and Lawrence Streets, A. M. Ward, Minister, Phone Main 5474, Residence 1218 Twenty-third Street.

Sunday School, 9:45 a. m., V. N. Wolfskill, superintendent. Preaching, 11 a. m., by pastor. Allen C. E. League meets at 6:30 p. m.

Preaching at 7:30 p. m. Interesting services were held last Sunday. The spiritual tide ran unusually high at the evening service, with its large audience and special music by the senior choir and congregation from the A. M. E. Hymnal, which seemed good enough for any desiring real worship. These good old Methodist songs by our full choir have been commended by many, old and young. Some of these were composed by our own bishops and laymen. All weekly meetings, except the Friday night class, Sunday school board, etc., were dispensed with for the present by the pastor that he and his congregation might attend the revival services at the "Mother Church," Shorter Chapel.

Brother Court Peoples, who has been indisposed for several months, has moved to Deerfield in search of health. Our prayers go with him.

BOULDER NOTES.

The Missionary Society of Allen Chapel has prepared a delightful play to be presented on Thursday evening, February 22, at the church. The play is "Aunt Susan Jones," a farce.

The Cedar Art Club gave its Valentine party at the residence of Miss Julia Winn on Wednesday evening. Misses Pauline Rucker and Ida Harris have been on the sick list, as has also A. J. Stevens.

Mr. and Mrs. Winfield of Omaha are visiting with Mr. and Mrs. W. W. Bryant.

Alva Rucker and Hazel McVey are candidates for high school graduation this year.

Miss Buchanan and Mr. Brickler of the university made all credits the past semester. Brickler contemplated going out for the university track team. He won last year's meet for North Denver High.

C. Frank Smith is the new president of the Mutual Literary Society and is making things hum; big crowds and good programs.

Mr. and Mrs. John Wilson of East Boulder, Mr. Delno Ward of Washington, D. C., and Rev. and Mrs. A. W. Ward were guests of Mr. and Mrs. Oscar White and a most delightful dinner on last Sunday.

Sunday visitors in the city included Mr. Lee Morrison, Mr. and Mrs. George Morrison, and Mesdames Allen and May.

Mrs. Edna Reeves entertained the Mite Missionary Society last week. Mrs. Cora Buckhalter was hostess of the Cedar Art Club last week.

Boulder boys are hoping to get up a tennis team this summer. The large audience at Allen Chapel on Sunday evening was given a rare treat to a violin solo, "The Angels Serenade," by Prof. George Morrison of Denver. His wife accompanied him on the piano.

Mr. John Allen has returned from an extended visit in the east.

TOWNSEND & McCLAIN'S NEW LOCATION.

Lawyer W. B. Townsend and Dr. T. E. McClain can be found at their new location, S. E. corner Seventeenth and Curtis streets, upstairs, suite 3, 4 and 5.

Denver Mortuary—Office and residence, 2610 Downing street. Phone, day or night, York 5952W.

DOUGLASS UNDERTAKING COMPANY'S DEATH NOTICE.

William Stewart, age 23, departed this life Wednesday, Feb. 7th, at County hospital. Funeral notice later.

DIRECTORY.

Pride of Denver Tabernacle 521—Meets 2nd and 4th Tuesday of each month at 2540 Washington St.

Oliver Royal House of S. M. T.—Meets 2nd Monday of each month at 2540 Washington St.

FUNERAL NOTES OF CAMEL AND COMPANY.

Rainwater, Louis, 37, died at 517 Twenty-eighth street Monday, Feb. 12, 1917. Funeral announcement later.

Waller, Mrs. Louise, 84, died at the residence of her daughter, Mrs. Chas. P. Muse, 1221 Gaylord street, Tuesday, February 13. Mrs. Waller was one of Denver's pioneer citizens. She leaves to mourn her loss one daughter and three sons, Mrs. Chas. S. Muse of Denver, wife of the editor of the Denver Star; William of Denver, Alexander A., secretary and manager of the C. A. Loan and Realty Co., of Denver, and Richard of Chicago. Funeral was held Friday at 2 p. m., from Zion Baptist church.

PEOPLE'S PRESBYTERIAN.

East Twenty-third Ave., and Washington St., J. A. Thos. Hazell, S. T. B., Pastor.

Serman Topics Sunday, February 18th: 11 a. m.—"Messiah the Problem of the Ages." 5 p. m.—"His Name."

A series of special evangelistic sermons is being delivered at People's church until Palm Sunday, April 8. The Wednesday night messages are special features of this program. Congregational singing with choir selections is a live wire for these services. The choir renders tomorrow "A Call to Worship," and "God that Madeth Earth and Heaven." Everybody is cordially invited.

Mrs. Belle Brown, 2435 Tremont street, was baptized last Sabbath morning. Sunday, March 18th, is the date set for the confirmation of baptismal vows of such persons contemplating membership with the People's church. The class is now open for members. All should avail themselves at this time.

Fern Hall, 2711 Welton, R. L. Phynix, Manager. Phone Main 2860.

WANTED—A second-hand copy of Dunbar's complete works; it must be in good condition and reasonable in price. Call at Statesman office, 1824 Curtis st., room 25.

Furnished rooms and house for rent at 2358 Tremont Place. Inquire at 1824 Curtis street, Room 25.

Lawyer W. B. Townsend and Dr. T. E. McClain can be found at their new offices, 929 Seventeenth street, upstairs, Rooms 3, 4 and 5.

Mrs. Z. Hooper, nicely furnished rooms; strictly modern; prices reasonable. Rooms for light housekeeping for man and wife. 2443 Tremont Place, Denver, Colo.

Useful Pet.

A soldier was grumbling about the scorpions, rattlers, and tarantulas that helped to enliven duty on the Mexican border, when a boy from Kansas ventured to say: "In Kansas my dad keeps a rattlesnake in the house as a pet. One time, he said, a burglar broke into the house, and that rattler coiled himself around the burglar and rattled out the window for a policeman."

Millionaires in Cheerfulness.

Many people in ordinary circumstances are millionaires of cheerfulness. They make their neighborhood brighter, happier, and a better place to live in by their presence; they raise the value of every lot for blocks around them.—Anon.

DESSERT TO TEMPT INVALID

Baked Milk With Stewed or Fresh Fruit is Appetizing and Can Do No Harm.

A perfectly innocuous dessert for the most delicate of patients is provided by baked milk, and it makes a very pleasant accompaniment for stewed or fresh fruit. It is very simply prepared, as the milk is merely put into an earthen ware jar, covered tightly and allowed to bake in a very slow oven for several hours, until it is of the consistency of very thick cream. The main attraction about that recipe is its harmlessness, but a really delicious and nutritious pudding can be made from the following:

Rice Flour Pudding.—One-half pint milk, two tablespoonfuls cream, one ounce butter, one ounce rice flour, whites of two eggs, flavoring, one tablespoonful sugar. Put the milk, butter and sugar into a saucepan and bring just to the boiling point; mix the rice, flour and cream well together and stir into the boiling milk; draw to one side to cool and beat the whites of egg to a stiff froth, then add them to the rest, folding them carefully in so as not to break down their fluffiness. Pour into a fireproof dish and bake in a quick oven until a light golden brown.

MAKES MOST TASTY OMELET

Prepared With Kidneys It Is "Some thing Different" From the Usual Run of Egg Mixtures.

Melt two tablespoonfuls of bacon drippings in a frying pan; add two lambs' kidneys that have been cut into dice and toss them about in the hot dripping for three minutes. Then add sufficient thick brown sauce to moisten, and season with a pinch of paprika and one tablespoonful of Worcestershire sauce. Prepare an ordinary omelet from the yolks of four eggs beaten with a little salt, pepper and four tablespoonfuls of water, and when very light fold in the stiffly whipped egg whites. Turn into an omelet pan in which has been melted one tablespoonful of butter and cook very slowly until well risen. Then spread with the kidney mixture, sprinkle with chopped parsley, and turn over, after loosening the sides, into a neat half circle. Tip the pan gently, so that the interior of the omelet may cook through, and serve inverted on a hot platter.

Pan Dowdy.

Pare and quarter enough sour, juicy apples to nearly fill an earthen baking dish, add to the apples half a cupful of hot water and nearly a cupful of molasses. For crust use one quart of flour, one teaspoonful soda, two teaspoonfuls cream of tartar, one teaspoonful salt, half a cupful creamed butter, one pint rich, sweet milk. Mix soda, cream of tartar and salt well into dry flour, work the creamed butter into the prepared flour till fine and yellow. Add milk to this mixture and mold to a delicate dough. Roll it out an inch thick and fit closely over the apples. Bake in a moderate oven as long as the crust will allow. When done, while warm, break the crust into pieces and mix through the apples; serve with cream or milk.

Something Nice for Supper.

Here is a nice supper dish I made from the remnants of a roast of beef: Chop or cut fine all the lean beef and mince an onion fine. Put into a baking dish and cover with the leftover gravy. Cook in hot oven about three-quarters of an hour. Have hot mashed potatoes ready, remove dish from oven and spread mashed potatoes over top. Well season and return to oven to brown. I served this dish one night last week with hot biscuits, apple sauce, doughnuts, pickles and tea and I must say they did full justice to it. Try it some day.—Exchange.

Turkish Dish.

Stew one cupful of cold lamb with one teaspoonful of minced onion in one cupful of water until very tender. Skim out the meat and add to the water enough strained tomato to make one pint, or use more water if you have not enough of the tomato. Season highly with salt and pepper and a little curry or chutney sauce.

Cafe Mousse.

Whip one pint of heavy cream and add one-half cupful of powdered sugar. Next add one cupful of black coffee infusion and one-fourth teaspoonful of salt. Turn the mixture into a mold, pack in ice and let stand for five hours.

Baptist Dip.

Roll light dough very thin; cut with small biscuit cutter, or in squares with a knife. Fry in hot lard until light brown. Place in colander to remove fat. Prepare milk or cream gravy, as for common toast.

Handy Sewing Basket.

To make a handy sewing basket cover a square or an oblong peach basket or any cardboard box with cretonne and line with contrasting lining cotton; sew in pockets for necessary articles needed for sewing.

Ada's Hoptoads.

Very nice for breakfast with coffee. One cupful sour milk, one egg, one-half teaspoonful salt, one of soda and flour enough to make a stiff batter; drop from spoon into hot lard and fry.

Restoring Color.

When the color has been taken out of black goods it may be restored by the application of liquid ammonia.

The KITCHEN CABINET

Who bides his time—he tastes the sweet
Of honey, the saltiest tear;
And though he fares with slowest feet,
Joy runs to meet him, drawing near;
The birds are heralds of his cause,
And like a never ending rhyme,
The roadside blooms in his applause,
Who bides his time.

COFFEE AS A FLAVOR.

Coffee when used as a flavoring should be made a very strong concoction, using the best of flavored coffee, well prepared.

Coffee Mousse.—Put half a tablespoonful of powdered gelatin into a saucepan, add a half cupful of strong coffee and dissolve; add to it four crushed macaroons and a half cupful of milk and sugar to taste. When nearly cold, beat, and when about to set, add one cupful of stiffly beaten cream that has been flavored with vanilla. Have ready some little fancy molds, fill with the mixture and allow to set. Turn out, decorate with whipped cream and chopped pistachio nuts.

Coffee Ice Cream.—One cupful of black coffee, one pint of milk, one pint of whipped cream, one cupful of sugar, four yolks of eggs, one tablespoonful of vanilla and a pinch of salt. Put the yolks of the eggs with the sugar and milk into a saucepan and stir over the fire until thick. Strain and cool; add the whipped cream, the coffee and vanilla and freeze. Serve in glasses.

Coffee Frosting.—Add two tablespoonfuls of strong black coffee to a cupful of confectioner's sugar; add the whites of an egg, a teaspoonful each of lemon juice and vanilla extract; beat until thick.

Coffee Sherbet.—Soften a tablespoonful of gelatin with a half cupful of water; add two cupfuls of strong coffee, one cupful of sugar and two cupfuls of cream. Stir over the heat until the gelatin is dissolved, strain and cool. Freeze as usual. Serve in sherbet cups.

Coffee as flavoring for custard pie or cup custards makes a desirable change from the usual flavoring. For cake filling coffee may be used instead of water in boiled frosting and poured over the beaten whites of the eggs.

Coffee cream filling for cake, using coffee instead of part of the milk or cream for the liquid in the filling, is good.

The pleasantest things in the world are pleasant thoughts, and the great art in life is to have as many of them as possible.—Bovee.

WORK WITH ONE RECIPE.

A good reliable cake recipe has countless ways of appearing in such a variety of forms that it is never suspected of having the same foundation. By long practice and carefully eliminating every waste motion, one may become so proficient in the making and baking that the results are always reliable.

A good standby quickly made and easily juggled so that it covers many emergencies is the following: Sift two teaspoonfuls of baking powder with a pinch of salt and a cupful and a half of flour. Cream two tablespoonfuls of butter (softened, not melted) with a cupful of granulated sugar. This is quickly done by warming both sugar and butter; add a half cupful of milk and two well-beaten eggs. The eggs are added to the sugar and butter, and the milk (after rinsing out the egg bowl) is added alternately with the flour. Beat vigorously and bake, with the addition of flavoring in a sheet. Cover with icing also flavored, and we have a good regulation cake. Nuts may be placed on top, and then the cake is served in squares. By adding orange peel, grated to the batter, and orange juice to confectioner's sugar, a change of cake is made by change of flavor.

Bake this same cake in a sheet without flavoring, cut it in slices and each slice then cut in two and put together sandwich fashion, with raspberry jam and the sandwich frosted all over, makes most delicious little company cakes. Any filling desired may be used.

Bake this recipe in two layers, flavoring as desired, and the remainder of the batter flavor with spices; add nuts and raisins and bake in small patty pans. For the layer cake use whipped cream as a filling and for the top, sweetening and flavoring the cream.

Cup cakes may be baked of the plain batter, then the tops removed and the centers filled with whipped cream, mixed with any fresh fruit, like crushed strawberries. Ice cream may be served in these small cakes, making a most dainty dessert.

The cake may be baked in a round loaf and when cool the top removed and the center filled with a cooked cream, or with whipped cream, sliced bananas and shredded pineapple and a few quartered marshmallows. Serve hot. The crumb that is removed may be served in a chilled custard. This cake baked in a sheet may be cut in squares and served with any pudding sauce as a dessert.

Nellie Maxwell