

WHAT FOOD KEEPS STAGE STARS SO YOUNG?

MAY ROBSON'S STUFFED PEPPERS



May Robson.

By Caroline Coe.

May Robson, who has so successfully starred during the past few years in "The Rejuvenation of Aunt Mary," is the best story teller among the women of the stage. In private life she is Mrs. Charles Augustus Browne, wife of the police surgeon of New York city. At their home on Sunday evening there is always a merry company when the actress is "off the road," and when May serves here celebrated stuffed peppers her friends scarcely can tell which is the more individually piquant—the delectable dish or the clever stories of their hostess. Here follows her stuffed peppers recipe:

Wipe carefully and grate into small pieces fresh field mushrooms and fry slightly in a tablespoon of butter—there should be a cupful of cream, 2 tablespoons of soft bread crumbs, a half cupful of chopped clams, 1 beaten yolk and half a teaspoon of salt. Remove seeds and veins from

half a dozen bell peppers, parboil in a little salted water and fill with this dressing. Bake in an earthen serving dish for 20 minutes, and baste occasionally with butter and water.

HOUSEHOLD HINTS

Jam that has become hard and sugary can be made almost as good as new by placing it in the oven until the sugar melts, then taking it out and leaving it to cool.

To bake potatoes quickly boil them in salted water for ten minutes, then put them in the oven. The boiling water will heat them through and they will cook in a short time.

To perfume handkerchiefs tie a little orris root in a muslin bag and place in the water in which the handkerchiefs are boiled. After ironing they will have a delicate violet perfume.

After using a silver fork for fish, especially anything strong smelling, like herrings, the odor often clings to the silver, even after washing. To prevent this, directly after the fork has been used wash it with water and then stand it in a basin of tea leaves for a few minutes. This will remove the taste and smell.

Steam is an excellent thing for removing creases from gowns or coats that have been packed away. Fix up a line in the bathroom, hang the creased clothes on it close to the window, then let the hot water tap run until the room is full of steam, leave for an hour or two, then dry the clothes in the open air and press on the wrong side with a warm iron,

GRAPE CATSUP

Five pounds of grapes boiled to pulp and sifted. Add three pounds of sugar, one teaspoon of ground cinnamon, one-half teaspoon, each, of cloves and allspice. Boil two hours, taking great care not to burn. Put up in jelly glassces or wide-mouthed pickle bottles. Seal while hot.