TIN ROLLERS.

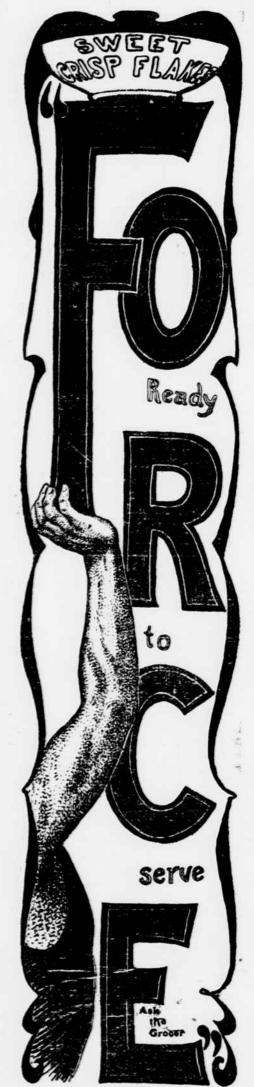
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standard of all mankind. -It is the chief nourisher of young and old. —Good bread is the natural product of good

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Half the work, no worry or wear.-Grocers'.

Mush Maladies.

For years we have had tea drinker's disorder coffee drinker's complexion, and now we have the mush malady or starch indigestion (amylaceous dyspensia). This is the result of the extensive use of oatmeal mush, cracked wheat and other pasty foods which do not digest well, but ferment, forming acids and poisons which irritate the small intestine, congest the stomach and liver, impoverish the blood, irritate the nerves, weaken the muscles and sap the vital energies, inducing exhaustion, pain and disease. The prevention and the remedy is to use that appetizing food, Toasted Wheat Flakes, sweetened with Malt Honey. Each flake is thoroughly cooked and toasted so that the starch is turned to dextrine and is at once digestible. Each package of the genuine bears a picture of the Battle Creek Sanitarium.

For a burn or scald a capital home-made cintment consists of fresh butter mixed with the yolk of an egg spread on a piece of linen and renewed as it dries till the inflam-

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burned in the enamel) are SAFE' WE CLAIM PURITY AND SAFETY, and SUBSTANTIATE THIS CLAIM WITH CHEMISTS CERTIFICATE.

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ARE SAFE.



Along with the flowers of spring comes gay procession of other life not quite so poetical that keeps the housekeeper both on the defensive and offensive. Moths, carpet bugs, fleas, flies, large and small; yellow jackets and other insects still more objectionable feel the genial warmth of the sun and proceed without the formality of an invitation to make themselves at home

things are more aggravating than to find Paul's dress suit, the rugs in the back parlor or Mabel's furs eaten by moths. There is a general impression that tobacco, moth and a rich brown sauce poured over them, balls, pepper or camphor will suffice to keep away moths, but sad experience proves that it is not so. Indeed, they often seem to have a predilection for odors of this sort, and to wax fat in their environment. In protecting woolens from moths cleanliness is one of the first requisites. A soiled garment invites attack, and nothing should be put away until cleaned as thoroughly as possible. Articles that cannot be washed should be carefully brushed and beaten. All he pockets of garments should be turned inside out, brushed and then turned back again, and every soft spot cleansed. As soon as any garment is clean, fold separately and very smoothly, and wrap in newspaper or clean pieces of cotton or linen. When many things are to be put away at the same time select a bright, sun-shiny day, get all your paraphernalla of wrapping papers, cord, muslin and articles to be packed together and make a business of it. Have the chest, barrel or box in which they are to be packed wiped out perfectly clean with a damp cloth, so that not a particle of dust lingers. Paste newspapers all around the sides and bottom being sure there are no cracks where a miller can get in. Dry thoroughly by the kitchen stove or in the sun and then pack in the articles which have been aired, brushed, wrapped and marked, so that you can tell what is in each package without can tell what is in each package without unwrapping. Keep a list as you go on of all that is in the packing box or barrel, and when finished paste on the outside. When the receptacle is full cover the top with several thicknesses of newspaper, pasting all around the edge.

In putting away velvet or cloth hats for the summer brush carefully with a hat brush, fill out the loops and bows with soft tissue paper and pin the hat in a sheet of the same, then lay carefully in a hat box and paste newspaper all around where the lid joins the box. If you have no box put in large, clean paper flour bags or bags made of cheap unbleached cotton, tie closely and hang up on a wall.

A kerosene barrel is said to make an insect-proof receptacle for furs and all woolen

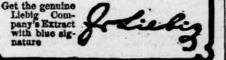
It is the part of wisdom to examine the edges of the carpet often in the spring. If the carpet is not to be taken from the floor remove the tacks, turn back a half yard all around the room, wipe the floor and spray with benzine in the cracks or use a little carbolic acid in the water. Then replace the carpet, cover with a damp sheet and iron with a hot flatiron. This will produce sufficient heat to destroy both the moths and all their larvae.

Upholstered furniture may be protected from the ravages of moths by spraying two or three times during the summer with naphtha or benzine. If you have no regular sprayer, take a small watering pot, such as is used for sprinkling house plants, and sprinkle in April, June and August. These materials will not harm the most delicate fabrics, and the unpleasant odor oon passes off, if the article is placed in the air. Care must be taken not to carry on this work near the fire or by gaslight on account of the inflammability of the agents

employed. The "cricket on the hearth" is all right, so long as he does not see fit to attack your curtains, garments or rugs. This, however, these musical little creatures are quite apt to do, evidently from sheer wantonness. In one night a path was gnawed across an entire figure in a handsome Turkish rug, and the case is recorded of a suit of clothing just from the tailor, being



COMPANY'S EXTRACT of Beef stands for health in the home and economy in the



ruined in a single night. So many super-stitions are connected with the cricket that stitions are connected with the cricket that people in general hate to disposses them by heroic measures. If one cares less for sentiment than the preservation of her garments the cricket may be beguiled into a watery grave. They are all fond of moisture, and a vessel containing beer or sugared water set near the window will often entrap and destroy large numbers of crickets.

Apropos of the disposal of insects, is it generally known that flies cannot exist longer than twenty-four hours without longer than twenty-four hours without water? The cook and general factotum on an Arizona ranch has an effectual and thrifty way of killing off the flies, and at the same time fattening his poultry. The plague of flies invoked upon the Egyptians can only be realized by those who have lived in the "Sun-kissed land." Rattle-snakes, Gila monsters, scorpions, centipedes and tarantulas are not to be mentioned in the same day with the flies for tioned in the same day with the flies, for one has but a casual acquaintance with them, while the fly is omnipresent. Screens are not a luxury, but a necessity. On opposite sides of this man's kitchen he has screened windows, with outside canvas frames that man be proposed over them. frames that may be propped open or kept closed according to the weather. One day, he keeps one open and the other closed. As night draws on an army of flies settle against the warm screen of the opened canvas shutter. When all are located for the night the canvas frame is dropped, impris-oning them between the canvas and the wire screen. The next morning the other canvas frame is propped open, while the one containing the flies is kept closed. At the end of twenty-four hours these are all dead, and are swept up by the panful for the chickens, while the other window holds its contingent of prisoners. Meanwhile the fowls flourish and the scourge of flies is

This same man, whose success with poultry is always assured, forbade the putting of tea leaves in the garbage soil. All of the kitchen refuse—coffee grounds, crushed egg shells, table scrapings, vegetable parings and the like—are all conscientiously devoted to the use of his feathered flock; but the leaves are burned and the cold tea poured in a pitcher and set on the ice for "between

Dandelion wine proves both acceptable and wholesome at this time of the year, and the woman who lives where she may have them for the picking will do well to put up a supply for family use. An excellent rule calls for four quarts of dandellon flowers, one gallon of boiling water, one lemon, three oranges, three pounds of sugar and three tablespoonfuls of yeast. Put the biossoms in a jar, pour the boiling water over them, and let them stand three days. Then take the juice and grated yellow peel of oranges and lemon and simmer with the liquid and blossoms for fifteen minutes. Strain, pour over the sugar and let stand until lukewarm. Add the yeast, and set away, covered, for eight or ten days. At the end of that time strain and bottle.

Don't forget to give your cellar a good coat of whitewash at this season, in order to keep it fresh, sweet and wholesome. A whitewash that will not rub off is this given by a good old colored "aunty" of ripe ex-perience: Slack the lime in the usual way. Mix one gill of flour with a little cold water, beating out all the lumps. Pour on boiling water enough to thicken to the consistency of common laundry starch when boiled for

Pour this while still hot into a bucketful of the slacked lime, and add one pound of whiting. Mix well together and add a little bluing to improve the color.

"Angels on horseback" was originally an To make them, cut out with a cooky-cutter round pieces of bread, about a quar-ter of an inch thick, and two inches in diameter, and fry in clarified butter until a golden brown. Spread over them a puree of anchovies, cover the anchovies with a slice of crisply fried become and the the of anchovies, cover the anchovies with a slice of crisply fried bacon, and top the bacon with a "bearded" oyster which has previously been wormed in the oven between two plates, then buttered and seasoned with a little chopped parsley. Dish the toast rounds in a row, with their "sides" of anchovy, bacon, oysters and parsley. Pour over all the oyster liquor and serve for a savory or breakfast dish. Toast can be used instead of the croutons can be used instead of the croutons.

Shad roe may be prepared in a variety of To prevent their entrance is far better than to rout them when once settled. Few boiled in water, to which a little lemon

This prevents the "spluttering," which endangers both the beauty and the temper of the cook. The roes may be friend whole, or covered with butter, seasoned and broiled over clear coals, in a double broiler. They may be cut in two-inch pieces, dipped in beaten egg, rolled in cracker crumbs, fried a delicate brown and served with sauce tartare or mayonnaise, or well sea-soned, rolled in flour and baked in a hot oven, frequently basting with melted but-

To make strawberry fruit sirup to be used for a summer beverage, boil a few pounds of the berries in a granite or porcelain ket-tle; set in a second larger kettle of boiling

water. Cook until tender. Strain through cheese cloth or cotton batting. Measure the juice and bring to a boil, allowing a pound of sugar to each pound of juice. Scald five minutes and bot-

Spring Marmalades.

tle tight

Fruits are valuable spring foods. Many people prefer them cooked rather than fresh. Marmalade is very much prized in English households. American housewives are not so familiar with it. A marmalade is a preserve of a pulpy consistency. It is made preferably from oranges and lemons. The berries of the mountain ash and barberries are in some regions thus served, while quinces, apples, pears, plums and pineapples also make favored marmalades. Nearly all of them are put up like the following: Orange marmalade.-Slice very thinly

twelve oranges and two lemons, taking away all the seeds. For each pound of fruit pour over the oranges and lemons three pints of cold water; let it stand at least welve hours, then boil till the chips are quite tender. Allow this to stand till next day, then weigh it and to each pound allow one and a quarter pounds of sugar. Boil the whole till it jellies and the chips are transparent. This will take an hour. Meanwhile the marmalade must be stirred. Pour

into pots and cover at once.

Lemon marmalade.—Take a dozen nice fresh lemons of moderate size. Pour about three pints of water over each pound of sliced fruit; let this stand for twenty-four hours. Then boil until the slices are tender. Then weigh, and to every half pound of boiled fruit allow three-quarters of a pound of best preserving sugar. Boll all slowly while stirring until the sirup becomes of the consistency of jelly and the fruit has a transparent appearance. In taking out the seeds be careful not to take out the pith, for it greatly helps to make the sirup. Pour into jars while hot and cover at once with white paper brushed over with white of egg.

How to Wash the Dishes.

An easy way of washing up dishes is to have plenty of water and two big bowls. Having scraped the plates and dishes fairly clean, they should be placed in a bowl of very hot water and soda, briskly wiped over with a mop (a small one kept for the purpose), then plunged into the bowl of clear two or three wiping cloths, as a damp one a jug of hot water which covers the blades they should be wiped and cleaned. Another couple of bowls, one of hot and one of cold water, will be wanted for the glasses, and the silver can afterward be washed in the same hot water, dried and just rubbed with a leather. As a final touch, when the dry. After clearing away the midday meal and cleaning up, the housewife should take a jug of hot rainwater to the bath room and with this and some very good soap thoroughly wash her hands. After drying them on a soft towel rub them with a little glycerine and rosewater, and then no traces of household work can be seen.

To Perfume Note Paper.

Well sprinkle your blotting paper with weight to dry. Then put your note paper between the leaves and again place the weight on the top. If the blotting paper is not exposed to the air the perfume will last and fill up the pan with rich milk or milk and time.

Table and Kitchen.

Some Rich Pastes and Ways to Prepare Them.

Housewives are generally very anxious to excel in making delicate pastry, but in many cases become se discouraged by failures in their first attempts they give it up. The reason the first efforts, without a practical demonstration lesson, so often fail is not so much the fault in the making of the paste, but because it is not properly handled after it is put together. As the lightness of puff paste depends entirely on the air enfolded between the thin layers of butter and flour, and the slightest pressure will cause these thin strata to cling together, and the air being pressed out from between the paste will not rise, therefore the pastry in order to be light and very flaky must be handled with the lightest fingers. In fact, it should not be handled at all, properly speaking. After it has been rolled out the first time a broad-bladed knife should be slipped under the sheet of paste to draw it toward you on the board and for folding:

toward you on the board and for folding; while the knife and pastry cutters should be shap, so that the cutting may be done quickly and the pastry not dragged.

The paste must be kept very cold through the entire process, until it goes into the oven, in order to have it tender and crisp.

While the work of making puff or other delicate pastes seems more troublesome than profitable it is worth while the more than profitable it is worth while the more troublesome. than profitable, it is worth while to master the art, for so many dainty trifles may be made with it which cannot be attempted with ordinary paste.

Making Puff Paste in Warm Weather. This is not difficult if you have ice; use ice water for mixing, have your butter firm as possible by being kept on ice until the last moment. Select the coolest place possible for the work, using a marble slab. Make the paste the day before you wish to use it and do not remove the entire quantity from the pan, but only as much as is needed at the time.

Brioche Paste.

This is preferred to the richer paste by many in summer, as it is less difficult to make, but it will not keep as long and should be made up and used the day after you have begun to make it. Brioche paste may be used in quite as many ways as the feuilletage. One popular mode is to bake it alone in one large brioche and serve it with a compote of fruit, or it may be made in small rings or for sweet vols-au-vent.

Feuilletage or French Puff Paste. Put a pound of flour dried and sifted into a bowl or on the marble pastry slab. Wash a pound of fresh, sweet butter in ice water until salt is removed, break off about two ounces and put in the middle of the flour. Lay the remainder on ice. Beat the yolks of two eggs and mix with a few tablespoonfuls of ice water. Then with the thumb and two fingers gradually work in the butter and the liquid, forming the whole into a smooth paste. Knead it a few minutes until smooth and velvety, then pat out into a square layer and breeking the out into a square layer and breaking the larger portion of butter quickly into small pieces, place in the middle of the paste, roll up lightly and roll out, from you, into a long, thin sheet, fold it in three, turn it around and roll again and fold; then place on ice or in a very sold place the second on ice or in a very cold place three or four minutes, then roll and fold twice again, being careful that the butter does not break through the paste. Set once more in a cold place, and repeat the rolling and fold-ing. Then let it stand, wrapped in a nap-kin, until the next day, before baking.

Croquante Paste.

Pound and sift half a pound of loaf sugar and mix with a pound of sifted flour and stir in sufficient number of beaten egg yolks to form into a smooth paste. Beat and knead well and roll out the size of the croquante form and about a quarter of an inch thick. Butter the form well and press the paste closely over it in order to cut the pattern in well; then lay on a baking tin, brush over lightly with beaten with two eggs, an ounce of parmesan cheese, a piece of butter the size of a walnut, pepper, salt and nutmeg to taste. Stir to a perfectly smooth batter and fry white of egg, sift sugar over it, and bake in a slow oven. When done carefully rein a slow oven. When done carefully re-move from form and cover with any preserves or jam

Frangipane Paste.

Half a pound of sifted flour, six eggs and a little milk. Just moisten the flour with milk, put into a clean, smooth saucepan and beat it well together to a smooth paste; then turn out and stir in the eggs. well beaten, until the paste is cold enough to make up in the hand. Use it for all sorts of tarts and entrements.

How to Make Brioche Paste.

Put four ounces of finest flour into a bowl; add to it half an ounce of German yeast and mix into a soft dough with a little warm (not hot) water. Cover first with a floured cloth, then with a cover, and put in a warm place to rise until it is more than its original bulk. Meanwhile spread on the marble pastry slab or board eight ounces of flour, make a hole in the middle, into which put about six ounces of fresh butter, a little salt, five whole eggs and two spoonfuls of rich cream. Mix all these ingredients well into the flour until you have a smooth paste. Work well with the hands, then rub it back and forth with the palm of the hand, on the slab, three or four times; pull out and spread the sponge or piece of leaven, if ready, over it, then thoroughly but lightly mix both together. The paste must be delicate and soft, but firm enough not to spread out on the board. If too soft, work in a little more flour; if too stiff, another egg. When it is made dredge a cloth with flour and fold the paste in this and let it stand for twelve hours. Then take out of the bowl, dredge with flour and knead well. Replace it un-der the cover and let it stand for two or three hours; then knead again when used or formed into just whatever form or shape you please. It may be baked in crusts or vols-au-vent forms and kept in a dry place until needed.

Nougat Paste.

This is a useful paste for pretty, sweet dishes. Take a pound of Jordan (sweet) almonds. blanch and rub off the the skins with a cloths Throw into cold water for a few minutes, then take them out and dry on a napkin. Cut each almond in shavings and Pour into an earthenware bowl and let it remain thus for another twenty-four hours. ly colored. Melt three-quarters of a pound ly colored. Melt three-quarters of a pound of pounded white sugar over the fire, stirring to prevent burning. When it is straw colored and begins to bubble, put the almonds in hot. Lift the saucepan from the fire and mix sugar and almonds together. Keep the nougat very hot. Warm and oil slightly a tin baking sheet and spread the nougat over it, pressing it out in a thin layer with half a lemon. Have your molds or mold well oiled and put in the nougat as quickly as you can, pressing it flat against the mold with the half of lemon. Do not let the nougat get cold or it will become brittle and you will not be able to form it. When it has become quite cold turn out of the forms and all with flavored whipped cream plain or mixed with fruit.

Neapolitan Bars. Roll out some rich puff paste about half an inch in thickness, and cut it into strips cold water, wiped dry and placed in the about two inches wide and four or five rack or on the dresser. There should be inches long. Lay these on a baking tin some distance apart; bake in a quick oven. leaves smears. Knives should be put into When done remove and spread half of them with raspberry or strawberry jam and place and not the handles, and after a rinsing the others on top. Ice with different colored icing. Arrange on a lace paper dolly

on a fancy plate. Transparent Paste for Tartlets.

Warm three-quarters of a pound of butter without oiling it, and when it is nearly kitchen has been made quite tidy, wash out the cloths in hot water and hang them to for a few minutes. Then sift in sufficient of the finest dried white flour to make a thin paste. Butter some patty or tart dishes and line with the paste, brush with cold water, sift with sugar and bake in a moderate oven.

Sugar or Cream Pie. Have a good paste that will make a

flaky crust, cover a buttered tin with this and rub the surface with a little melted butter. Over this sift a heaping tablewhatever perfume you prefer. Put under a spoonful of flour which has been well sleved; two tablespoonfuls of sugar and half a ta-

hot oven and bake until it thickens, then set where it will cool quickly.

Whites of Eggs in Whipped Cream. Do not use the egg whites unless you are scarce of the desired quantity of cream, as it is much better to have the cream rich enough to whip alone. But when you wish to increase the bulk of the cream add the whites of two eggs to half a pint of cream, have it very cold and whip until it will stand alone when dropped from a spoon.

Menus. SUNDAY. BREAKFAST. Cereal. Cream. Fruit. Dressed Cucumbers, Coffee, Shad Roe. Corn Bread. DINNER. Clear Soup.

Clear Soup.

Roast Sirloin. Yorkshire Pudding.

Bermuda Potatoes. Buttered Beets.

String Beans, Mayonnaise.

Strawberry Short Cake (sweet). Coffee.

SUPPER.

Creemed Lebet Chefee. SUPPER.
Creamed Lobster, in Chafing Dish.
Tomato and Celery Salad.
Spiced Fruit.
Cocoa.

MONDAY. BREAKFAST. Sliced Bananas. Cream. Parsley Butter. Boiled Salt Mackerel. Entire Wheat Gems. LUNCH.
Thin Slices Roast Beef. Potato Salad. Peach Kucher DINNER Tomato Bisque Breaded Veal Cutlets. E Brown Sauce. Baked Potatoes.

TUESDAY. BREAKFAST. Fruit. ruit. Cream. Creamed Potatoes. Cereal. Corn Meal Gems. LUNCH. Macaroni au Gratin. Grilled Tomatoes.
Shrimp Salad.
Cereal Coffee,
DINNER.

Mock Turtle Soup. Beef Croquettes. Tomato Sauce.
Mashed Potatoes. Scalloped Onion.
Lettuce Salad. Junket with Stewed Prunes. Coffee,

Ways of Serving Potatoes.

The potato can be plain boiled, baked, fried in chips, ribbons or straws or baked in its tacket.

Potato Balls-Pass a pound and a half of nicely boiled potatoes through a sleve Put a gill of milk into a stewpan, add an ounce of butter, half a teaspoonful of salt, a pinch of white pepper and a suspicion of powdered mace. Stir until thoroughly blended, then add the potato and continue to stir till the paste is quite smooth. Take off the fire and add the yolks of two eggs and the white of one. Turn the mixture on to a floured board, and when it has cooled a little form into small balls. Roll these balls in the beaten white of egg and then in flour

in the beaten white of egg and then in flour and fry in deep fat. Set the balls on white paper at the mouth of the oven to dry and then serve on a folded napkin garnished with sprigs of parsley. Potato balls are appreciated with hot or cold meat. For a change they may be brushed over with milk and baked.

Italian Potatoes—Rub a white fireproof china dish with a clove of garlic, then butter it and sift bread crumbs lightly over. Slice some cold boiled potatoes into this, place a few bits of butter over, a seasoning of white pepper and salt and a few white bread crumbs. Repeat this till the dish is full then cover with fine bread crumbs to full then cover with fine bread crumbs to which has been added one-fourth of the which has been added one-fourth of the quantity of grated cheese. Bake for twenty minutes in a quick oven and serve with finely chopped capers scattered over. Potato Mold—Mash some potatoes smooth-

ly, add some butter and a little milk to make smooth, but not wet. Season to taste with white pepper and salt and add enough chopped parsley to make it look pretty. Press into a greased mold and bake for half an hour. Before serving dust with bread raspings.

Potato Fritters—Bake six or eight large potatoes, scoop out the inside and pass through a sieve. Add to this half a pint of as ordinary fritters. Drain on thick paper and serve very hot on a folded napkin with a little dry salt dusted over.

Home-Made Sweets.

Simple home-made sweets, either for the children or to serve as part of the afterdinner treat, may be made by any amateur who will carefully follow these recipes:

Fruit Pastilles.-Take one tin of apricots and twelve ounces of granulated sugar. Pour the juice off the apricots and pass them through a hair sieve. Weigh one pound of this puree into a saucepan, add the sugar and bring slowly to the boil. stirring all the time. Continue to stir until the puree is quite thick, when a drop placed on the slab will set. Let the puree cool a few moments, then pour on a paper in little rounds each about the size of a penny piece. Sprinkle with granulated sugar until covered. Let them cool and

Chocolate Walnuts.-Take some almond paste and two ounces of chocolate. Melt the chocolate and add it gradually to the almond paste. Form into round centers and press between two halves of dried walnuts. Lay on greaseproof paper as each one is made. Dissolve some fondant and add two ounces of melted chocolate, in which, when it is warm and smooth, dip the walnut centers. Lay on greaseproof

paper. American Cream Caramels.—Take one gill of cream, one pound of sugar, onequarter pound of glucose, one ounce of butter, caramel flavoring and one and onehalf gills of water. Boil sugar, water and glucose to 260 degrees-in summer 270 de grees; add cream and butter and bring to the boil, stirring all the time. Take off the fire and add a few drops of caramel es-sence. Pour out on well-oiled tins. When cold, mark with caramel cutter, cut in

squares and wrap in wax paper. Brown Cocoanut Candy.—Take one large cocoanut, two pounds of brown sugar and one pint of water. Melt sugar and water together, boil to 250 degrees; remove pan from fire and grain the sirup by rubbing it with the spatula against the sides of the pan until it begins to cloud. Add the co-coanut thinly sliced and stir until the mixture is quite thick; then turn into a lightly oiled tin, mark with a knife into bars or squares and when set break up at the marks.

Gently Drooping Fashions.

From the Sketch.

Apropos des bottes, in Paris salons the 'boa" is asdead as the dodo, as are also high collars, upstanding hats, and, in fact, anything that may be described by the word "erect." Everything is flat where it is not drooping, and Silas Wegg might now indeed ask of our millinery, "Shall we decline or shall we fall?" From her coiffure to her toe-tip the fashionable woman is now, in fact, built in a succession of down-ward curves instead of upright angles. Directoire scarfs of lace, trimmed with

quaint little reproductions of old-fashioned ruches and fringes, supplant all other forms of neck furniture. Tiny little shoulder capes match the creation of one's gown in color and material, marking by a chic finish a strange and unfamiliar effect.

The always becoming marquise coat, with The always becoming marquise coat, with embroidered lapels opening over a highly ornate vest, is also "all that is" of the most modish. Little shallow scallops, or tiny flounces cut in miniature Vandykes, are flounces cut in miniature Vandykes, are again a new reproduction of an old fashion which show themselves plentifully on the newest skirts. Clusters of the tiniest possible tucks meander down our costumes both in straight and wavy lines, forming the prettiest trimming possible for the new spring materials, which are both various and diversified. A good many of the new materials show tiny spots, and I have seen transmogrified alpacas, fresh editions of our tried friend, the voile, and astonishing developments in taffetas, which, when ing developments in taffetas, which, when exploited later on, will bear none of these familiarly sounding names.

Higher Prices. From the Baltimore American.

"How's this?" asked the customer in the bookstore. "Last week the prices on Bacon and Lamb were only \$1.25, and now you have them marked up to \$3." "Well, you see," explained the booksel-

ler, "since the meat trust began cornering supplies—"
But the customer hurried away to secure matines seats for "A Texas Steer" before



WOOD ROLLERS.





serve on the jury before?"
The Victim-"No. So far as I know this money?" The Victim-"No. So far as a know that the first time any one ever suspected me | White-"No; but I'm alraid owe me some,"-Chicago News.

The Lawyer-"Were you ever called to Green-"Why are you always trying to ever on the jury before?" avoid Brown? You certainly don't owe him White-"No; but I'm afraid he wants to



PLUS CHIC OUR TOUT.