was caused w York bank the Second vered to have Ferdinand nfall of his by over-certiently brought land faced the rked hard to

of this city, at me 27, 1901 Co. for \$1,426, n formerly a s made to pay Evening Post

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First

ZOF

With the approach of the cooler days of fall and winter a tasty Rice Soup: Materials, two ounces of nounded or supper dishes. A clear soup, made mace to taste, one quart of soup stock. from boiling meat, has no real nourishment but is an excellent stimulant; if, boil five minutes; then pour it into a however, suitable additions are made, a sieve, and allow it to drain. Now add it soup can be sufficiently sustaining and nourishing to form the main dish at the meal. Some suggestions in the way of appetizing and nourishing soups will be found in the following receipes.

Cream of Onion Soup: Materials, two cluss of prions two cluss of prior the prior to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain. Now add it to the boiling stock, and allow it to drain the prior that th

cups of onions, two cups of milk, one tablespoon of butter, one tablespoon of butter, one tablespoon of four, one teaspoon salt, a third of a teaspoon of white pepper, a quarter of a teaspoon of grated nutmeg, one tablespoon
chopped parsley. Put the onions into a

devery first, but seemly, and
careful to stir it often to prevent it from
burning. More water may be needed,
and the soup can be made of any desired

LONG DRIVING IN GOLF
often than not, in order to obtain sufficient length, he has recourse to a club saucepan with four cups of water, and thickness. boil until tender, without a cover; mash thourgh a strainer and return to the onion water (there should be two cups of the water). Put the milk in the top of a double boiler and as soon as it boils add the onion water. Add the butter and flour rubbed together; salt, pepper and nutmeg; boil for five minutes; add the parsley and serve.

Turtle-Bean Soup: Soak a teacup and a half beans in a little water over night. To boil add two quarts more water. When soft strain through a sieve; add stock or water in which roast-beef bones have been boiled; also an onion turnip, carrot, salt, sweet marjoram, thyme, and four cloves. Boil an hour longer. Iftoo thick add water. Take out the ungravibles have

SOME NOURISHING SOUPS them to the boiling stock; pass it through a seive, season, and simmer for five minutes. Skim well and serve with fried

oup is one of the most tempting of lunch rice, salt, cayenne pepper, and pounded

THIS morning, when that homely, long-legged clerk
Come in he had a rose he got somewhere: He went and kind of leaned against her chair, Instead of going on about his work, And stood around and talked to her awhile.

Because the boss was out—and both took care
To watch the door; and when he left her there
He dropped the flower with a sickish smile. I snuck it from the glass of water she

Had stuck it in, and tore it up and put It on the floor and smashed it with my foot, When neither him nor her was watchin' me-I'd like to rub the stem acrost his nose. And I wish they'd never be another rose.

-From "Love Sonnets by an Office Boy," by Samuel Ellsworth Kiser.

NOT ALL DUE TO PHYSIOUE

PLAYERS SMALL OF STATURE HAVE BEEN SUCCESSFUL

noutreg; boil for five minutes; add the parsley and serve.

Cream of Barley Soup: Materials, two tablespoons of barley, two cups of milk, one teaspoon of saft, one teaspoon butter, one teaspoon flour, one teaspoon chopped parsley, a quarter of a teaspoon parated nutmeg. Wash the barley through several waters; put over the fire with one quart of boiling water, and boil slowly for one hour; add water as it is necessary, (there must be two cups of water at the of of the hour), Have the milk in the top of a double boiler; add the barley and butter rubbed together, and a pinch of pepper; boil two minutes and serve.

Mulligataway Soup: Use the liquor in which meat or fowl has been boiled, or fish liquor from boiled fish will do just as well. Slice and fry brown four onions; and three pints of occasions are as well. Slice and fry brown four onions; and three pints of bot water, and butter rubbed together, and a pinch of pepper; boil two minutes and serve.

Mulligataway Soup: Use the liquor in which meat or fowl has been boiled, or fish liquor from boiled fish will do just as well. Slice and fry brown four onions; and three pints of others, and the pints of the serving it to this part to the or serving. It tan be made without stock but needs more seasoning.

WHAT is the secret of the long drive, in the game of golf? That it is not entirely due to physical power has been proven time and again, but the same proven time a

power 200 yards sent straight down the proper both two minutes and serve.

Mulligataway Soup: Use the litiguor in which meast or fowl has been boulde, cr finh liquor from boiled finh will do just as well. Slice and the proper serve of the minute should be the serve of clery: When and scrape head of celery and cut it into half in the soup. But the proper serve of the proper serve in the proper serve of the proper serve in the proper serve in the serve serve in the individual taste and the strength of the powder used. Just be fore serving trate the soop and regulate the serve is the serve of the proper serve in the serve of the proper serve in the proper serve in the serve is the serve in the serve in the serve is the serve in the serve is the serve in the serve in the serve is the serve in the serve is the serve is the serve in the serve is the serve is

thoroughly with a fork and gradually put tea in the form in which it is usually given. asked is, "How does he do it?" It is true that little men like Louis Tellier. Jack Dowling, and others, get off a long ball, but these are grown men with muscles of manhood, whereas, Jones, who may not be any taller than they, has the soft muscle of boyhood. The theory as expounded by Harold H. Hilton, winner of both the amateur and open titles of Great Britain and of the mateur event in this country, is that height is an advantage, but not a neces-

sary one. He contends that the small man also has his compensations, and being not over five feet five inches in height himself, he may be regarded as speaking from a personal knowledge, After pointing out that Braid, Vardon, Massey, Duncan, and Ray are much about the average height, Hilton says: "Heigh is an undoubted advantage in the play of all shots in which force has to be applied It enables the player to stand well ove the ball and, at the same time, get all the power required into the stroke withou the aid of the acrobatic contortions of the small man when he considers it necessar to apply a little more force than

"The tall man finds the task of playing out of rough places off the course much simpler than does the small man. In playing such strokes, it is necessary that the club be brought down vertically upon the ball and the man of more than average height can employ this method without losing freedom of power. Those below average height, when employing ar exceptionally vertical swing, lose both. Again, the tall man, with his length of arm, can utilize a comparatively short club and still impart all the force he wishes to. The short man must use club of at least average length and more Minard's Liniment used by Physicians

cient length, he has recourse to a club is always more difficult to control than a

THE LAW OF COMPENSATION " Of course, a little man has his con pensations. In the short game he is better able to focus the ball on accoun of his eyes being nearer the objects with

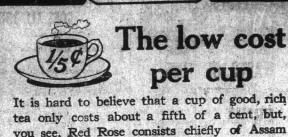
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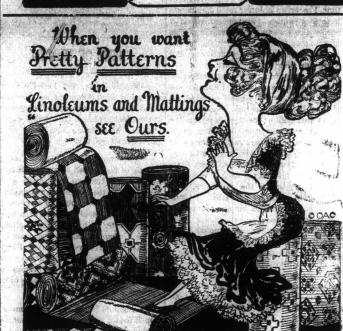
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Coffee



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