

Woman's

THE RED-HEADED GIRL.

What a lot of fun a red-headed girl supplies for her friends and enemies. Even the best-natured of them enquire for a white horse, directly they see her, and the others talk of gingery tempers and peppery tongues and all the rest of it. There are red-headed girls who bleach their hair, and plenty more who want to. They declare they'd rather have "no-account, taffy-colored hair" than the red that provokes so much comment. It's usually a very grave mistake to interfere with nature, and the girl who is the unhappy possessor of the reddest kind of red hair is decidedly better off than the owner of the bleached hair, which is always itching and provokes more unkind criticism than any red hair ever could. The uncomplimentary attention she gains for herself is equal to that secured by the black-haired woman who doesn't approve of gray hair, and who succeeds in coloring her white hair a pretty pale blue. She doesn't know it. It looks all right to her in her mirror, but in the strong sunlight it is different and her enemies learn, without being told, the little secret she would so gladly withhold from them.

The red-headed girl usually has blessings which alone for her conspicuous hair. Her skin is very rarely always tanned and beautifully clear. Her veins show a delicate network of blue at her temples, her sense of humor is keen, and her cheerfulness has the buoyancy of a rubber ball. The world must have its little joke. It will have it, whether or no, and red-headed girls and fat girls, girls who are too long or too short, girls with dimples and girls with freckles, must be content to smile and brush their hair for the rest of creation. We all like being laughed with, but we hate being laughed at. We will play monkey and enjoy provoking people to laughter, but we don't approve of their merriment over our unconscious jokes. I suppose it's the same with our physical imperfections. We didn't arrange to have red hair or a spatter of dimples and we don't like the comments of our mirth-loving friends. Sometimes I think the little edge that is to be found on the tempers of some red-headed girls comes because of the thoughtless and often unkind things that people say about their brilliantly-colored hair.

A little philosophy will help them to be reconciled to the hair (which in most cases adds to good looks and detracts from them), and to turn into a jest the unkind criticism or the ill-natured remarks of those who do not stop to consider the embellishing effect of nagging a girl about anything and particularly about something she cannot possibly help.

THE LAMENT OF THE POCKET-LESS.

Wouldn't it be nice if the dreamer's pockets would let her have pockets again, like the pockets of a purse, a hanky, a penknife, a notebook, a pencil and a few other things? And wouldn't it be a comfort if we could have nice little pockets for our watches, too? I'm so tired having to unfasten patent snaps and dig my watch in and out of my belt, and would welcome even a patchy little patch-pocket, which would accommodate my watch and allow it to lie in an accessible convenience. Bags and reticules and petticoat pockets are all very well, and of course you can carry your handkerchief up your sleeve and your purse in the front of your skirt, but there's nothing like a good old-fashioned pocket and if weren't all such dreadful notions we'd have had all the pockets we wanted and there would never have been a pocketless age. Think of a grown-up woman being obliged to carry her ten-year-old son to carry her purse and handkerchief because his clothes are made with pockets and her's are not. I think, as a matter of fact, that half the swagging about that men do, and a third of their fancies about their superiority are the direct result of our pocketless condition. "What's the use of giving a woman money?" sneers one of these lordly possessors of seventeen pockets (when he wears an overcoat) for directly she gets near you she always says, "would you mind carrying my purse?"

I always admire a woman who has known she must have exhibited to get it.

PERPETUAL MOTION

AT WATERVILLE.

Two Residents of That City Seek Legal Aid in Securing Patent Rights.

(Kennebec Journal).

Two men called at the office of Fred W. Clair, in Waterville, to secure his services in procuring a patent for a perpetual motion machine. They displayed unbounded faith in their invention, but used extreme care in withholding all information regarding its character. They were willing to have Mr. Clair investigate but demanded that he first sign a paper stating that the invention belonged to them and that he was acting only as their attorney. They have observed greatest secrecy in everything connected with their invention and allow no one to see it. They are willing to have Mr. Clair go near enough to the building where the machine is concealed to hear it work, but would not let him see it or tell him anything about it until he had been securely bound in proper legal form.

They claim that the machine has been running a year and that power enough has been generated to run a washing machine. When they wish to stop it they apply a brake and when this is released it starts immediately and runs again until stopped by the same means.

They are both Waterville men, but their identity is concealed in accordance with the policy of great secrecy they have adopted. Mr. Clair knows that neither of them has any extended mechanical knowledge or skill, however ingenious they may be, and cannot imagine what sort of a machine they have contrived. They are anxious to have him go to Washington for them, in order to have their invention securely guarded by the patent laws, and he

and, secondly, for the strength of character she shows in wearing it and filling it full of things and letting it bulge out and spoil the hang of the shirt. Just as his lordship of the shears and his pretty assistant agreed in saying it would.

A patch pocket on her tailor-made skirt, first, for the determination of HER GRAPE FAITH.

When the grapes ripen, then I will get fat and strong," we heard a weary-spread woman say; and she did. Grapes were her favorite fruit. She had firm faith in the power, and she ate heartily of them so long as one clung to the vine.

Worn with the spring work, and the heat of the west days and much cooking, she felt "all tired out" by the time the first early grapes ripened. Then she got better. Her step became buoyant, her eyes brighter, her arms rounding. Grapes were her medicine, and she could not get enough of them.

There is said to be a life-giving principle in grapes, which builds tissue and stimulates the sympathetic nervous system, bringing to a state of working calm. And something an irritant, inflaming the surface. They are also thought to relieve certain urinary disorders.

TO CLEAN JEWELLERY.

Women who value their jewels may be glad to receive a few hints on their care and management. Pearls, it is said, should be enclosed in a box containing a piece of jewelry they never lose a lot of their pristine beauty.

Diamonds are easily cleaned by placing them under a tap and allowing a rush of cold water to deluge them. But this is a dangerous experiment, as a stone may be loosened in the operation. A better plan is to carefully wash them with a light lather of soap on a brush, wash off the lather with cold water and polish with chamois leather dipped in eau de Cologne.

Diamond ornaments tied up in a little bag of bran preserve their brilliancy in a wonderful way.

Jewels may often safely be cleaned with cold water and ordinary yellow soap. It is advisable, however, to lay them in the seawater rather than dry them in the ordinary way.

If opals have become scratched or spoiled in wear, rub them softly in a moistened wash leather, then polish with precipitated chalk with another piece of leather, and finally wash with rainwater and a soft brush.

Ivory ornaments, brushes, powder boxes, paperweights, etc., may be whitened with a peroxide of hydrogen or cleaned with a brush steeped in water to which a good pinch of carbonate of soda has been added.

THE CARE OF THE EYES.

To prevent weakness of the eye is a much better plan than to be obliged to cure it.

The strength of the eye frequently depends upon that of the body, and if the body is exhausted, the eye will be weakened. Great care should be taken to keep the eyes healthy. Read, and write in a dim or a glaring light, as such light tends to weaken the eye and cause them to become watery and inflamed.

When the eyes are simply weak, they should be bathed several times a day in a pint of cold water, to which a teaspoonful of table salt has been added. Hot water is the best, and it also reduces swelling.

An important detail in the care of the eyes is the manner of drying them. They should be wiped gently with a soft towel, always rubbing towards the inner corners, for in these corners are the secretions of various secretions. Avoid rubbing the eyes. If they itch or are inflamed, bathe them. Rubbing weak or irritated eyes not only increases the trouble, but in many cases causes a chronic inflammation.

FOR THE TRAVELLERS.

A woman who travels on the railroad is a great deal, and who always used to be perfect. Like all women, she is to be pitied, where about she "dies away" her raiment at night in the narrow confines of a berth, has hit on a splendid scheme for disposing of her wardrobe. She never leaves home without at least a dozen of the big safety pins and hooks that people use for attaching curtains to curtain rings when she is disturbed at night, she takes one garment after another, and fastening a pin into it, hooks it to the top of the berth curtain. Next morning she gets up as untroubled as if she had been hung up neatly in a closet at home, and what is only secondary in value she knows just where to find them when she wants them.

will doubtless accept the case if it can be demonstrated that there is any merit in it.

There have been various rumors afloat for some time regarding the experiments being made with a machine of this character, but it has been guarded so jealously that no one has been able to learn anything definite about it. Those who know the inventors claim that they have not sufficient knowledge to devise a successful "fake" of any mechanical nature and that they are surely absolutely honest and sincere in their belief that they have attained what so many inventors have sought so long and what is generally believed to be impossible. Their faith is shown by their willingness to incur a considerable expense by securing the services of Mr. Clair as their attorney.

Nearly every one who has heard of it regards it simply as another "perpetual motion dream," but it is an interesting mystery so far and the verdict of the patent office will be watched with a great deal of curiosity.

COMPLETE INFORMATION.

(New York News.)

Friends of H. M. Vreeland are whispering a story which they say the president of the Street Railway Association does not care to have mentioned, as it distinctly is "one on him."

It seems that Mr. Vreeland was enjoying a spin in an automobile recently, and suddenly found his way blocked by a wagon drawn by two skinny horses. The driver seemed in no particular hurry to clear the path and at last Mr. Vreeland exclaimed sarcastically:

"Here, I say, my man, what are those things you are driving? What are they for?"

"Does it cost anything to smile?"

"About an extra box of nigger matches each day. Everybody who wants a light would stop me because I looked pleasant."

THE SUNNY SIDE OF LIFE.

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"Can't afford it, old man."

"Does it cost anything to smile?"

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TREASURES ODDLY SAVED.

Member Naval Order Causes \$37,000 to Be Saved Above the Gale.

NEW YORK, Sept. 24.—Because of an ancient order always thought useless, but always observed, the United States navy has saved \$37,000.

Few now in the navy can recall the time when was first issued the order that pay officers when transferring public money by small boats from shore to ship, or ship to shore, shall have the treasure securely placed in a net bag, this is to be attached to a line adequate to reach the bottom of the particular harbor at which the transfer is being made, and at the other end a buoy sufficient to uphold the line and mark the place, in case the boat carrying the treasure is lost.

Such order was issued many years ago, and since then it has been faithfully observed. But, so far as is known, there has never been any good come of it until Wednesday, when the launch of the cruiser Chicago, carrying the paymaster of that vessel and \$37,000 in currency, was swamped in the Narrows while trying to make the trip from the Tompkinsville wharf to the cruiser anchored in the stream.

The launch had been sent to wait for the paymaster and the regulation equipment had been provided, for it was known that he had gone ashore to draw the money for the purpose of issuing the monthly payment to the men of the cruiser, recently arrived home from the European station.

The gale burst over the bay just as the launch was shoving off from the boat landing at Tompkinsville. The little craft was a stout one of the navy pattern and manned by a coxswain, engineer, fireman and two deckhands. But the sudden gale was too much for it. The canvas hood was split, then the brass smokestack was blown away, waves burst over the gunwale, and, seeing the craft on the point of foundering, all hands went overboard.

The lighthouse tender Daisy was lying at the Tompkinsville wharf with steam up. Her crew saw the plight of the launch and, casting off lines, a vessel went hurrying to their aid, and by quick work succeeded in rescuing all the swimmers. They were well nigh exhausted when dragged on board.

From the Chicago the swamping of the launch had been seen, and, losing and pitching, another came to the rescue. It had been comparatively easy to rescue the men, but the salvage of the money was much more difficult.

The satchel, lashed to the buoy, bobbed down and up with the plunging waves, and time and again when the men in the launch were about to seize it, away it would bob out of reach.

At last, after being nearly swamped several times, one of the sailors managed to reach it with a hook and the bag was safely hauled aboard and put in the paymaster's hands. Within a few minutes the rescued men and the money were put aboard, the cruiser weighed anchor, and steamed away for Norfolk, Va., where the storm was raging loudest along the Jersey coast.

WIDOWS OF THOSE WHO FELL WITH CUSTER.

Marriages and Deaths for the First Time Involving the Banks of the Survivors.

Marriage and death, for the first time, have been broken into the little band of "Custer widows." For more than twenty-seven years these women have been spared to remain faithful to the memory of their husbands who fell on that fateful Sunday in June of the Centennial year. A short time ago Mrs. Margaret Custer Calhoun, widow of Lieutenant James Calhoun, and sister of Gen. Custer, was married to John H. Mangrove of the City of Mexico. And within a few days Mrs. Algernon E. Smith, whose husband was a lieutenant under Custer, died at her home in Newport, N. Y.

Best known in the circle, of course, is Mrs. Custer, whose books, "Tenting on the Plains," "Following the Guidon," "Boots and Saddles," besides her other writings, have brought to her fame and some measure of fortune. Mrs. Custer makes her winter home in her town house in New York, but in the summer goes to The Plaza, her delightful home at Bronxville.

Mrs. George W. Yates lives not far from Mrs. Custer at Mount Vernon, just across the New York city line. Farther to the north, at Highland Falls, lives Mrs. Henry M. Harrington. The widow of Lieut. James E. Porter, who died in Maine, of which state her husband was a native. Mrs. Donald McIntosh, whose husband was a lieutenant, makes her home in Washington the greater part of the year. Lieut. McIntosh was with Reno.

One by one the widows of the enlisted men who fell with Custer remarried, and a few years ago, at Fort Riley, Kan., where the Seventh Cavalry was stationed, the last one gave her hand and heart to another.—Ex.

THEY WILL MOVE THE WORLD.

Errors Discovered in the Meridian Line of Greenwich and Paris.

LONDON, Sept. 13.—The longitude operations which Mr. Dyer and Mr. H. H. Greenwell observed every day have been working at in Paris have come to a close, with the result that errors have been discovered both in the Greenwich and Paris meridians, the calculations coming out just between the two. Of course, the difference is infinitesimal—something like the fraction of a second—though from an astronomer's point of view very important.

There were two French and two English observers on the work, and observations were made simultaneously by these experts at adjacent stations, the astronomers and their instruments being constantly interchanged. The work has been a great strain on the observatory staff and has cost a considerable amount of money.

Special rooms and instruments were prepared for the astronomers' use and so hard has the staff been worked that the printing of the Montreal longitudes had to be put on one side. Altogether the observers have taken 230 observations since March 17, 1902, which means slightly night work each day. The full result will be shortly published by the Greenwich observatory.

THE SUNNY SIDE OF LIFE.

"Say, Harker, why don't you go down the street smiling?"

"Here, I say, my man, what are those things you are driving? What are they for?"

"Does it cost anything to smile?"

"About an extra box of nigger matches each day. Everybody who wants a light would stop me because I looked pleasant."

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AT THE LONDON HOUSE
SATURDAY, SEPT. 26TH.

Some very Stylish Ladies' Fall Coats Have come to us, And the price is not Out of the way either

There is no doubt about it, but the Germans can put more style and fit in a Coat for the money, than all others.

Remarkably pretty Coats of the long haired Zibeline kind are here at \$6.75 to \$13.85.

Fine Kersey beaver Coats in fawn or black, with capes.

Especially attractive black Coats in Zibeline or beaver, \$7.00 to \$18.00 each.

Very handsome robe Costume Dresses are here now—a little Late but all the newer for that.

The novelties of the Fall season. Those flash and flake and knope effects.

Beautiful rich colorings, browns, blues, dark greens, with a bright flash of red or some contrasting color. \$1.45 to \$1.75 yd.

2,000 yards new American fancy Waistings. All fast colors in the washing.

"Mourie" Flannels in very attractive colorings—two and three color printing, 15c. yd.

Superfine Kimono Flannels in very neat designs, a full yard wide, 25c. yd.

White ground fancy Parisian stripe matting waistings, 22c. yd.

For Dressing Gowns and Dressing Sacques, new designs in special velour Flannels, 25c. yd.

Child's White Cloaks, Trimmed with white Fur and lined throughout. Special \$1.35 each.

Fall Bonnets for Babies and Little Girls. New designs, trimmed with Fur, \$1.15 to \$2.75.

F. W. DANIEL & CO., London House, Charlotte St.

SOME SEASONABLE RECIPES

Tomato toast makes a nice breakfast. Slice firm, ripe tomatoes without peeling them; season each slice with salt, pepper and a slight sprinkling of sugar; dust with flour or bread crumbs and fry in a little butter or oil until a crisp, rich brown on both sides. Have ready some round slices of whole wheat bread toasted and slightly moistened with a little hot water. Lay a slice of the tomato on each round of toast and place where it will keep hot while you make a sauce. Measure the fat left from cooking the tomatoes and to every two level tablespoons add same amount of flour, and stir smooth; then add a cup of milk and stir and cook until it boils up thick. Season to taste with salt and pepper and pour over the tomatoes; garnish with parsley and serve. This, crisp slices of bacon may be served with this dish for additional relish.

For curried tomatoes wash one cupful of tomatoes and one teaspoonful of curry powder, and salt to taste; put a layer of tomatoes in a baking dish, then a layer of the uncooked rice, then tomatoes, and continue with alternate layers until all are used, having the last layer tomatoes; sprinkle the top thickly with buttered crumbs, and bake in a moderate oven half an hour.

For stuffed tomatoes cut a slice from the stem end of tomatoes, and with a spoon take out the soft pulp, not disturbing the dividing membranes. Dust over the inside with salt, pepper and sugar. Season a pint of soft bread crumbs with a teaspoonful of salt, a heaping one of curry powder, a heaping one of onion juice, and a level one of sugar. Melt a half cupful of butter in a spider, add two tablespoons of onion juice, turn in the seasoned crumbs and toss them around until well coated with the butter; now turn into a dish and fill the tomatoes heaping full. (Most authorities advocate a meat filling, but this curried filling will be found a better combination.) Bake until the tomato shell is soft and the filling browned on top.

Tomato croquettes will be useful only if it is liked to stew the vegetables occasionally, as a way of using what may be left over from this service. To a pint of stewed tomatoes add a thin slice of onion, two or three cloves and a good seasoning of salt and pepper. Unless objected to, about a tablespoonful of sugar is an improvement. Heat through in a saucepan and thicken with two tablespoons of corn-starch rubbed smooth in a bit of butter. Stir in, adding an egg just before serving, taking off the stove. When the mixture has cooled, make into croquette form, dip in crumbs and fry by immersion in hot fat.

For fresh fried tomatoes cut large and not over-ripe tomatoes into three thick slices. Do not peel, as the skin serves to hold them in place. Dust with salt and pepper and dredge lightly with flour. Have some hot butter or half butter and half suet drippings in a frying pan, lay in slices and fry slowly. When brown on one side, turn on the other, and when tender, but not so well cooked that they cannot be lifted without breaking, lift slowly with a turner and slide on to a hot dish. Stir into the fat remaining in the frying pan two tablespoons of flour, and when smooth add slowly a pint of rich, hot milk. Stir constantly until it boils, season with salt and pepper, and pour over the tomatoes. Another way is to dip the slices in egg and bread crumbs and serve with brown sauce.

For baked tomatoes select a half dozen firm and smooth tomatoes and cut a slice from the end of each, and take out the inside. Mix together one-half cupful of finely minced cold boiled ham and stale bread crumbs to which are added some chopped parsley, butter, salt and pepper. Fill the tomatoes with this mixture and sprinkle over the top grated bread crumbs. Put the tomatoes in a baking pan, pour over them a tablespoonful of melted butter and bake for a half hour. Serve hot.

For deviled tomatoes use two tablespoons of butter and one of powdered sugar, add one salt spoonful each of red and dry mustard with a dash of red pepper, one beaten egg and the yolk of two hard-boiled eggs and mix. Add slowly three tablespoons of vinegar and cook until it thickens, stirring constantly. Peel the tomatoes, cut in half-inch slices, season with salt and pepper, sprinkle with flour and fry in hot butter. Toss in a dish and pour the sauce over them and serve at once.

Fried Green Tomatoes are now served with broiled steak. Cut six large, green tomatoes into slices about eighth of an inch thick. Beat the yolk of an egg with a tablespoonful of cold water. Season the tomato slices with salt and

pepper and dip into beaten egg and then into grated bread crumbs. Sauté them in butter or oil, cooking very tender and browning both sides. Serve with a sauce made as follows: Rub two level tablespoonsful of butter and a little butter or oil until a crisp, rich brown on both sides. Have ready some round slices of whole wheat bread toasted and slightly moistened with a little hot water. Lay a slice of the tomato on each round of toast and place where it will keep hot while you make a sauce. Measure the fat left from cooking the tomatoes and to every two level tablespoons add same amount of flour, and stir smooth; then add a cup of milk and stir and cook until it boils up thick. Season to taste with salt and pepper and pour over the tomatoes; garnish with parsley and serve. This, crisp slices of bacon may be served with this dish for additional relish.

Tomatoes and corn stewed together in equal quantities is a delicious combination. A little minced onion and salt, pepper, sugar, and butter, should be added. Until the corn is good and plenty, try rice and tomatoes. Put a thick layer of peeled and sliced tomatoes in a baking dish, season highly with cayenne pepper, salt, and butter. Cover this with a layer of boiled rice, and alternate the two until the dish is full. Cover closely and bake.

For frozen tomato salad select a dozen perfectly ripe but solid tomatoes. Peel, remove the core and chop them fine, season with salt, paprika, a little lemon juice or vinegar from horse radish pickle. Turn into the ice-cream freezer and freeze solid, then turn into little fancy moulds and pack in ice and salt until ready to freeze. Serve on crisp heart leaf of lettuce with a spoonful of mayonnaise beside each mould. If you wish this may be served as soon as frozen, if solid enough, and dipped out in pyramid shapes with the ordinary ice-cream dipper.

For tomato and nut scallop take one cupful each of fresh stewed tomatoes, soft bread crumbs and chopped roasted peanuts. Mix the nuts and bread crumbs together; stir in a spoonful of melted butter, half a salt-spoonful of pepper and heaping salt-spoonful of sugar. Season the tomatoes with the same proportion of seasoning. Put the nut mixture and tomatoes in alternate layers in a baking dish, having the nut preparation on top. Bake in a quick oven until nicely browned. Serve hot or cold.

APPETIZING RELISHES.

Celery Salad—Heat one cup of milk and stir in one level teaspoonful of cornstarch dissolved in a little cold milk. Mix together one beaten egg, one level teaspoon of salt and two of sugar, one-half level teaspoon of mustard and a dash of cayenne. Pour the hot milk slowly over the dry ingredients and cook until it thickens, stirring all the time. When smooth take off the fire, add two tablespoons each of vinegar and olive oil. Mix well, cool and pour over celery cut in fine pieces.

Crumbed Cucumbers—Select large full grown, but not ripe, cucumbers, pare and cut in halves lengthwise. Mix one cup of bread crumbs, three tablespoons of melted butter, one rounding teaspoon of finely chopped onion and a very little sweet pepper. Season the seeds out of the cucumbers, lay the halves in a buttered pan, fill rounding full with the seasoned crumbs. Have the oven hot and bake the cucumbers until tender.

Macedoine Salad—For this salad take any cold vegetables, no matter how many kinds are used at once. Peas, string beans, a beat and a carrot, a potato or a turnip and a few flowers of cauliflower all combine well together, and after cutting them in suitable shapes mix them with a French dressing.

Stuffed Baked Tomatoes—Select round ripe tomatoes, cut off the stem end and scoop out the seeds. Mix one-half cup each of fine bread crumbs, finely chopped chicken or ham. Season with salt, pepper, onion juice, and a little mustard and a pinch of ground cloves. Season the inside of each tomato with salt and sugar, fill with stuffing and set in a baking dish of Japanese ware or other heat-proof dish that will look well enough for the table. Pour over the tomatoes a tablespoon of melted butter, or a little on each and sprinkle with sifted bread crumbs. Bake about half an hour.

Lettuce and Ham Salad—Wash two heads of firm lettuce and put in the ice-chest, or in cold water to keep it crisp. Do not let it stand in water long. Cut a thin slice of ham into small pieces and fry brown, then add, while hot, two tablespoons of vinegar, two tablespoons of sour cream and one beaten egg. Stir the mixture constantly and when it thickens pour it over the lettuce, which has been drained and arranged on a salad dish.

Tongue Salad—Canned tongue may be used for this salad. Slice the tongue thin and set in small pieces. Marinate with French dressing, and is ready to serve mix with shredded lettuce and mayonnaise dressing.

ERIN'S HALL OF FAME.

"Please give me," said the teacher as she rubbed her tired eyes. The names of some great Irishmen, my dears."

And when a hand waved frantically she noticed with surprise The grimy paw was Jimmie McAleer's.

"Twas something new for Jimmie to be interested when A question was before the house, and so:

"Well, Jimmie," said the teacher, "name your famous Irishmen."

He proudly answered: "Here's a few I know:

"McGinty and Hogan, Mike Kelly, Dicky Cogan, Jim Collins, Wild Bill Donovan and Ryan; McGill and McIntyre, Spike Shannon and McGuire, McCarthy, Dolan, Daly and O'Brien; Jiggs Donohue, McBride, McFall, the Phibes' pre: McFarland, Muggs McGaw and B. McGulr;

Maloney, Grady, Lally, Jack Sullivan, O'Malley, Pat Flaherty, J. Hurley Eddie Burke; McCormick and McConnell McGilgan, O'Donnell, McGinley, McNamara and McGann; Hugh Duffy and McMackin, McHale, McGee, McCracken, O'Neil, McQuaid, McManus and McMahon."

"Why, Jimmie," cried the teacher, "just wait a moment, please! How is it that you didn't give me any names like these?"

pepper and dip into beaten egg and then into grated bread crumbs. Sauté them in butter or oil, cooking very tender and browning both sides. Serve with a sauce made as follows: Rub two level tablespoonsful of butter and a little butter or oil until a crisp, rich brown on both sides. Have ready some round slices of whole wheat bread toasted and slightly moistened with a little hot water. Lay a slice of the tomato on each round of toast and place where it will keep hot while you make a sauce. Measure the fat left from cooking the tomatoes and to every two level tablespoons add same amount of flour, and stir smooth; then add a cup of milk and stir and cook until it boils up thick. Season to taste with salt and pepper and pour over the tomatoes; garnish with parsley and serve. This, crisp slices of bacon may be served with this dish for additional relish.

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