

## Best Recipes Old Chicago Families Used Generation After Generation.

(Chicago Tribune.)

Every household in Chicago has a prized recipe which has been handed down from mother to daughter through generations. It's the pie that mother used to make or the clam chowder that Aunt Mary made, or grandma's favorite recipe for chocolate cake or cookies or graham rolls or even buckwheat cakes.

In your home there is somewhere—piled into the old cookbook or laid carefully between the leaves of the dictionary or family Bible or perhaps glued into your scrap book—a small piece of note paper, yellow with age, with your grandmother's handwriting fading slowly away. On this slip of paper is a recipe for cake of some kind or cookies that you remember when you were a child and that your children will always remember after they have grown to manhood or womanhood.

There is a good deal of sentiment attached to these old recipes, and there are housewives in Chicago to-day who would part with their diamond brooches before they would give up their mother's or their grandmother's favorite recipe.

In the old days in Chicago the housewives, who gave more of their personal attention to the running of the home than the modern housewives of these days do, used to exchange recipes, and in a number of the old Chicago homes, tucked away in the scrap books or pasted into the time worn, dog-eared cook books, are recipes written by many of the best known women of Chicago in those days—recipes which your mother traded with my mother in the days that you and I used to trade postage stamps and marbles.

In a hundred homes the recipes of the mother or the grandmother of men and women of prominence to-day still are given to the cook every now and then, just as they used to be long ago, and some of these have been so much used that they have been copied and recopied as time has faded the ink in which they were originally written. In these homes the old recipes are cherished more than whole cook books filled with new ones. They have stood the test of time, and like the novel that has lived twenty years, they promise to endure forever.

In one collection of recipes which has been carefully saved by a good housewife is Mrs. Orson Smith's recipe for griddle cakes, which was famous in the days that recipes were traded. Mrs. Orson Smith is the wife of the President of the Merchants' Loan & Trust Company, and below is the prized recipe for griddle cakes—the kind that Banker Smith gets served to him at breakfast during the griddle cake season:

### GRIDDLE CAKES.

Mrs. Orson Smith.

Two quarts warm water, one teaspoon salt, one cup flour, one cup corn meal, one-half teaspoon yeast, two eggs well beaten and added the last; raise over night.

Following is a recipe for the kind of corn starch cake that Municipal Judge Fred Fike used to love when he was a boy—and still loves. It is his mother's recipe:

### CORN STARCH CAKE.

Lucy D. Fike.

One cup white sugar and one-half cup butter beaten together, one-half cup starch, the whites of three eggs beaten to a stiff froth, one cup milk, one cup flour, one teaspoon cream tartar, one-half of soda. Flavor with lemon.

When John C. King asks for the kind of election cake that mother used to make this is what he gets:

### NEW ENGLAND ELECTION CAKE.

Mrs. John King, 1874.

Take three pounds sifted flour, leaving out a pint to put in with fruit and mix in warm milk till it is a stiff batter; weigh one and a half pounds of sugar, one pound butter; mix them to a cream, then mix one-half with the butter of milk and flour, and one-half pint good home made yeast; beat thoroughly together; when light, which will take several hours in winter, better to mix at night and stand in a warm place till next morning; add the remainder of butter and sugar with six eggs and one pound raisins, one glass brandy, cinnamon, mace, or nutmeg, as the taste, and a little soda; if in a hurry, you may add four marshmallows, or two trifles, or both, according to taste. Turn the mixture into a dish and set it away to cool; when perfectly cool mix it well, as the upper part is dryer than the rest; put it in a pie pan, or a pasteboard, a tablespoon for each part.

Have bread crumbs on the pasteboard, then make them into any form required. Dip each croquette in beaten egg; roll in bread crumbs again and fry in hot fat. Garnish each croquette with a sprig of parsley.

To the collection of old recipes of the north side housewives Mrs. Horace F. Waite, the mother of Lucy Waite, of Hull house, added a composition cake which is dearly treasured not only by her children but by many an old friend of the Waite family:

### COMPOSITION CAKE.

Mrs. Horace F. Waite.

Five eggs, four cups sifted flour, two and one-half cups sugar, one cup of milk, two teaspoons cream tartar, one of soda. Beat sugar, butter, yolks of eggs a long time, then add milk and part of the flour; with the rest of the flour add the whites, beat lightly, raising it slightly.

Mrs. Frank B. Orr's recipe for macaroni with oysters is another prized one.

### MARCONI WITH OYSTERS.

Mrs. F. B. Orr.

Boil macaroni in salt water, after which drain through a colander; take a deep earthen dish or tin, put in alternate layers of macaroni and oysters; sprinkle the layers of macaroni with grated cheese; bake until brown. Delicious as a side dish at dinner.

In one north side home is a dearly valued recipe which bears the following inscription: "Recipe for Pigeon Pie, by Mrs. Abraham Lincoln." Here it is:

### PIGEON PIE.

Mrs. Abraham Lincoln.

Make a fine pulp paste; lay a border of it around a large dish and cover the bottom with a veal cutlet, or a tender steak free from fat or bone; season salt, cayenne pepper, and mace. Prepare as many pigeons as can be put in one layer in the dish; put into each pigeon a small lump of butter, and season with pepper and salt; lay them in the dish breast downwards, and cut in slices a half dozen of boiled eggs, and lay in with the birds; put in more butter, some veal broth, and cover the whole with crust; bake slowly for an hour and a half.

In nearly every home in Chicago there are prized recipes, and just as these recipes are treasured now in years to come the children and grandchildren of the housewives of to-day will have other cherished recipes, and perhaps their great-grandmother's favorite ones, too.

### CUCUMBER SALAD.

Mrs. Henry W. King.

Take a dozen ripe white spine cucumbers; wash, pare, and cut into strips, taking out the seeds; cut into pieces like small dice; to each dozen cucumbers

take twelve large white onions, chopped; six large green peppers, also chopped; one-quarter pound each black and white mustard seeds, and a grill of celery seed; mix all well together; add a teaspoon of salt, and hang up in a cotton bag to drain for twenty-four hours. Then add enough clear, cold vinegar to cover it; put into stone jars and fasten nearly airtight. In six weeks it will be fit for use.

The following recipe for Mrs. William Penn Nixon's corn soup is in nearly every collection on the north side:

### CORN SOUP.

Mrs. William Penn Nixon.

One small beef bone, two quarts of water, four tomatoes, eight ears of corn; let the meat boil a short time in the water; cut the corn from the cob and put in the cobs and the out-corn and tomatoes; let it boil about half an hour; remove the cobs; just before serving add milk, which allow to boil for a few minutes only; season with salt and pepper. The late Judge Harvey B. Hurd always liked his wife's lemon cake better than any cake ever baked. Here it is recipe for it:

### LEMON CAKE.

Mrs. H. B. Hurd.

Five cups flour, one cup butter, three cups sugar, one cup cream, five eggs, one teaspoon saleratus, and the peel and juice of two lemons. Mrs. Arnold, the wife of Isaac N. Arnold, and the grandmother of William M. Scudder and Arnold Scudder, was possessor of a famous turtle bean soup and no collection of old recipes is considered complete without this one:

### TURTLE BEAN SOUP.

Mrs. I. N. Arnold.

Take a quart of black beans, wash them and put them into a pot with three quarts of water; boil until thoroughly soft, rub the pulp through a colander and return it to the pot; add some thyme in a clean cloth and let it boil a few minutes to flavor; slice some hard-boiled eggs and drop them into the soup; add a little butter, pepper and salt.

Before Mrs. James S. Gibbs, widow of the vice-president of the Illinois Trust and Savings bank, moved to Paris to live with her daughter, Mme. Brognie, she left a "Force Meat Balls" recipe, which is highly prized in a number of north side homes.

### FORCE MEAT BALLS.

Mrs. James S. Gibbs.

Mix with one pound of chopped veal or other meat one egg, a little butter or raw pork chopped fine, one cup or less of bread crumbs; the whole well moistened with warm water, or what is better, the water from stewed meat; season with salt and pepper; make in small balls and fry them brown.

Mrs. A. L. Chetlain, wife of Gen. Chetlain, had a famous recipe for boiled tongue and tomato sauce, which she used to trade with her friends for other recipes. Mrs. Chetlain was the step-mother of Judge Chetlain, and the jurist still talks about that tongue and tomato sauce he used to get at the old home. Here is the recipe for it:

### BOILED TONGUE AND TOMATO SAUCE.

Mrs. A. L. Chetlain.

Boil a pickled tongue till well done, then peel. For the sauce one can of tomatoes, half half down, then strain; rub together one teaspoon of butter, one teaspoon of flour, and a little salt, put into the tomatoes and let it come to a boil; then pour over the tongue and serve.

In a large number of older Chicago homes Mrs. Y. Seamon's famous recipe for chicken croquettes is still being followed:

### CHICKEN CROQUETTES.

Mrs. Y. Seamon.

The proportions that we give below are for half a good sized chicken. After boiling, chop the meat fine, fry it with one ounce of butter; stir add one-half teaspoon of flour; stir for half a minute, adding the chopped meat and a little salt, pepper, and a pinch of nutmeg; stir for five minutes, then take it from the fire and mix the yolks of two eggs with it; put on the fire again for one minute, stirring the while. Lastly, you may or may not add four marshmallows, or two trifles, or both, according to taste. Turn the mixture into a dish and set it away to cool; when perfectly cool mix it well, as the upper part is dryer than the rest; put it in a pie pan, or a pasteboard, a tablespoon for each part.

Have bread crumbs on the pasteboard, then make them into any form required. Dip each croquette in beaten egg; roll in bread crumbs again and fry in hot fat. Garnish each croquette with a sprig of parsley.

To the collection of old recipes of the north side housewives Mrs. Horace F. Waite, the mother of Lucy Waite, of Hull house, added a composition cake which is dearly treasured not only by her children but by many an old friend of the Waite family:

### COMPOSITION CAKE.

Mrs. Horace F. Waite.

Five eggs, four cups sifted flour, two and one-half cups sugar, one cup of milk, two teaspoons cream tartar, one of soda. Beat sugar, butter, yolks of eggs a long time, then add milk and part of the flour; with the rest of the flour add the whites, beat lightly, raising it slightly.

Mrs. Frank B. Orr's recipe for macaroni with oysters is another prized one.

### MARCONI WITH OYSTERS.

Mrs. F. B. Orr.

Boil macaroni in salt water, after which drain through a colander; take a deep earthen dish or tin, put in alternate layers of macaroni and oysters; sprinkle the layers of macaroni with grated cheese; bake until brown. Delicious as a side dish at dinner.

In one north side home is a dearly valued recipe which bears the following inscription: "Recipe for Pigeon Pie, by Mrs. Abraham Lincoln." Here it is:

### PIGEON PIE.

Mrs. Abraham Lincoln.

Make a fine pulp paste; lay a border of it around a large dish and cover the bottom with a veal cutlet, or a tender steak free from fat or bone; season salt, cayenne pepper, and mace. Prepare as many pigeons as can be put in one layer in the dish; put into each pigeon a small lump of butter, and season with pepper and salt; lay them in the dish breast downwards, and cut in slices a half dozen of boiled eggs, and lay in with the birds; put in more butter, some veal broth, and cover the whole with crust; bake slowly for an hour and a half.

In nearly every home in Chicago there are prized recipes, and just as these recipes are treasured now in years to come the children and grandchildren of the housewives of to-day will have other cherished recipes, and perhaps their great-grandmother's favorite ones, too.

## What Every Woman Requires.

For Headache, Langour.

Mrs. Mary Flannigan Gives Advice That is Sound, Useful and True.

Has your strength given out? Do you feel languid and tired this spring?

Are you pale, somewhat nervous, finding it hard to do your house work?

Thousands feel just the same—feel the enervating influence of spring weather that brings out latent symptoms of disease and weakness. You should do like Mrs. Flannigan, of Essex Junction. Here is her experience: "I will never again suffer the torture of deadening spring illness—never will I have such headaches, such sleepless nights, such pale cheeks and lack of appetite. I lived through it all several times, but now I know the medicine that cures. I urge every person, young and old, to try the invigorating effect of Dr. Hamilton's Pills. When I was so played out, listless, Dr. Hamilton's Pills gave me appetite—I relished my meals and grew strong. Rosy color came to my cheeks, every day I felt brighter and better. All my old strength has been restored, and the great tonic, blood purifying powers of Dr. Hamilton's Pills did it all." Women who are continually pale, suffer from blind and sick headaches, faint and dizzy spells, aching muscles, bearing down pains, lack of sleep and loss of appetite—they are the poor women that sorely need Dr. Hamilton's Pills of Mandrake and Butternut; 25c at all dealers.

### HIS OPINION OF SIR JOHN.

In 1882 Sir John Macdonald was a candidate for two constituencies—those of Lennox and Carleton. It was expected that he would have a walk-over in Lennox, but the Opposition developed such strength that the old chief felt compelled to spend the greater part of the two weeks before election in that constituency. It was a hot contest, and the excitement ran high. Many of the older residents had known Sir John from boyhood—some when he "clerked" in a store in East Napanee, and others when he was a bare-footed school boy in Adolphustown. Among the latter was the farmer of U. E. Loyalist stock, whose name was "Gus." He was a very strong Reformer and ready at all times to discuss politics.

Sir John had an excellent memory for old acquaintances and he never met one without a greeting of some kind. Passing the office of The Express, the local Liberal newspaper in Napanee, one morning shortly before election day, he saw Gus standing in the doorway, talking with some friends.

"Hello, Gus; you alive yet?" Sir John's greeting, adding, "I thought you had enough Grit to be dead and buried long ago."

"Yes, Sir John, I'm alive yet, and expect to live long enough to put a nail in your political coffin."

Some further sallies passed between the two, when finally Gus got off the shot.

"Sir John, when you and I went to school in Adolphustown you were the worst boy in the section, and I'm darned if you haven't grown up to be the worst man in Canada."

Sir John gave vent to a merry laugh, and in passing remarked, "The same old 'Gus.'"—Toronto Saturday Night.

### ROMANOFFS' VAST WEALTH.

Richest Royal Family in Europe—Sources of Their Income.

The Imperial family of Russia is the richest royal family in Europe, and derives its wealth from three sources—the State treasury, the Imperial domains (formerly Church lands), and the so-called "Cabinet properties." The State Treasury provides for the Czar as the Sovereign; the Imperial domains are the joint property of the members of the House of Romanoff, but administered by the Czar; the "Cabinet properties" are the personal possessions of the reigning sovereign as such.

No data of any kind are available for estimating the amount of property held by the Czar and other members of his house in their private capacity as individuals. It is known to be very considerable both in land and in gold, says the Pall Mall Gazette, but is very rightly treated as a purely private matter.

The State treasury pays out a million and a half sterling a year for the needs of the Imperial house, principally for the maintenance of the palaces and the officials and servants attached to them. The reigning Empress, for example, has an allowance of £200,000 a year, the Dowager Empress the same. Every child born to the Czar receives from birth to the age of 21 nearly £4,000 a year, while the heir to the throne receives annually, in addition to maintenance of palaces, £10,000. Daughters receive a dowry of one million roubles, or a hundred thousand pounds, when they marry. The figures under this head are comparatively modest, and the total expenditure charged to the Treasury is less than 1 per cent. of the annual budget.

The Imperial domains, the main source of the wealth of the Romanoffs, were originally Church lands. In the Middle Ages the Church in Russia was not only the repository of all the learning in the land, but it was the storehouse of the wealth amassed in the course of centuries was enormous. The Russian Church is not poor now, but the bulk of its vast possessions passed to the House of Romanoff a century ago. The Imperial domains comprise 21,228,000 acres, an area larger than all Ireland.

About two-thirds of this area is forest, out of which a good revenue is made. The timber exported from Archangel is known all over the world, while the estate of lower than the magnates of the west where are still preserved herds of the aurochs, annually provide for sale 2,000,000 cubic feet of timber; another estate in Volodga province produces 200,000 of the largest timber trees annually for the Imperial sawmills there.

The other third of the area comprised in the Imperial domains, something larger than all Wales, is highly cultivated land. The largest vineyards, producing the best wine in Russia, belong to the domains, and about a hundred and fifty thousand pounds' worth of wine is sold annually from this source. In the province of Samara is a sugar plantation the factory on which produces 1,500 tons of sugar every year.

Mineral wealth is worked in a hundred spots; 1,500 flour mills, a thousand fisheries, not for sport but as an article of trade, a hundred sources of various kinds and 850 trading concerns of various kinds are among the minor undertakings belonging to the Imperial domains. But the greater part of the cultivated area is rented to others, 16,000 lots for purely agricultural purposes and

## The Daily Fashion Hint.



One of the newest spring models in gray taffeta, faced with ruby red straw, band of ruby red velvet ribbon is pulled around the crown and tied at one side.

10,000 for the higher forms of cultivation, fruit, vineyards, etc.

The clear profit derived from these various sources is over two millions sterling per annum. During the past hundred years, since the Church property was converted to the Imperial use, a sum of twenty-five millions sterling has been paid out to various members of the Imperial house. Under the head of Imperial domains is also included certain capital accumulated by various emperors and to this must be added the five and a quarter millions sterling received from the peasants who were serfs on the Imperial domains as the price of their freedom.

The third source of income is the "Cabinet properties," which belong to the reigning Czar personally as Czar. The only figures obtainable for assessing the value of this, the greatest source of present and future wealth, is the area of the landed property, which is 115,000,000 acres, or about the size of France. This property is almost entirely in Siberia but it includes the best and largest of the gold and silver mines, worked and unworked, besides a fabulous amount of unexplored wealth both above and below the surface. Copper, iron, platinum, and other ores, besides gold and silver, are only awaiting the opening up of this unexplored territory, the size of France, to yield many more millions annually.

Likewise between Philadelphia and Harrisburg the time allowance for express trains has been reduced from three hours to one hour and fifty-five minutes at a total cost of something like \$13,000,000.

This section was the cheapest saving of time on the whole system, averaging only \$100,000 a minute. The saving of three minutes to Trenton on the other hand cost over half a million dollars, or about \$200,000 a minute.

The economy of such huge expenditures appears more in the freight department than in the passenger. Heavy grades and numerous curves take the time of a single engine can take the train across the new highway system at far less expenditure of coal than several could do by the original route.

The same road is now engaged in tunnelling the Sierras at an approximate cost of \$5,000,000, and half as much more in straightening the tracks west of New Orleans.

The Santa Fe has also been engaged in this battle of minutes. The Belen cutoff in New Mexico will shorten the line nearly seven miles between Texico and Rio Puerco, but more important than the time it will avoid climbing some 7,600 feet to cross the Raton Mountain. The grade up the old line is one of the steepest in the country, reaching in many places 185 feet to the mile.

The Missouri Pacific was originally built on about as crooked a line as one could draw on the map, and included in these numerous curves were steep grades that made freight hauling an expensive matter. For five years now the present managers have been pouring millions into the line to straighten out the curves, cut down the grades and shorten the route between important points.

In this process the cost has often averaged a million dollars a mile, and for each minute gained a cool half million dollars had to be expended.

It is estimated by railroad constructors that nearly \$750,000,000 has been spent in the last few years in tunnels, bridges, improved grades and cutoffs for the purpose of saving time and expense.

Competition in Fire-Proofing. Taking into consideration the serious damage caused by fire at previous exhibitions, says Science, the executive committee of the Turin International Exhibition of 1911 has decided to open an international competition for preparations best adapted to render incombustible the wood and cloth structure of the exhibition, and will award a prize of 4,000 lire and two gold medals and two silver medals in this connection. The preparations must be such that they can be applied without visible alteration of the color and resistance of the materials.

Many a man in the theatrical business hitches his wagon to a star only to find that the star won't draw.

## COAL AND WOOD AT Lowest Prices

THE ROGERS COAL CO. LIMITED

G. GILLIES, Pres. GEORGE J. GUY, Mgr.

The Paper on Which "The Times" is Printed is Made by the

Riordon Paper Mills Limited

at Merritton, Near St. Catharines

THEY ALSO MAKE BUILDING PAPER AND ARE THE LARGEST MAKERS OF SULPHITE PULP IN CANADA

Head office, Mark Fisher Building, Montreal, where all correspondence should be addressed.

What It Sometimes Costs to Cut Down a Train Schedule.

To save a few minutes in the schedule of trains a railroad is often compelled to spend millions of dollars in improvements. The experts figure out that the New York Central and the Pennsylvania are spending in their big terminal improvements \$1,000,000 for each minute saved.

According to Moody's Magazine, the Pennsylvania in the last few years has built bridges, bored through mountains, tunneled rivers and actually blown the heads off five or six mountains to shorten its track and lower its grade.

The grand total of expenditures of this one road for these time saving improvements approximates \$220,000,000. Between Pittsburgh and Philadelphia hardly a mile of the old track remains, and the same can be said of the 105 mile track between Philadelphia and Harrisburg.

About \$70,000,000 was spent to lower grades, haul in the two former cities, saving thereby about ninety minutes in the regular running time, averaging nearly \$800,000 for each minute saved.

This engineering feat included the dynamiting of half a dozen mountains, the straightening of tracks and lowering of the grade over some 354 miles. The filling of ravines, digging new channels for streams, bridging rivers and tunnelling hills and small mountains were all included in this stupendous and costly task.

Likewise between Philadelphia and Harrisburg the time allowance for express trains has been reduced from three hours to one hour and fifty-five minutes at a total cost of something like \$13,000,000.

This section was the cheapest saving of time on the whole system, averaging only \$100,000 a minute. The saving of three minutes to Trenton on the other hand cost over half a million dollars, or about \$200,000 a minute.

The economy of such huge expenditures appears more in the freight department than in the passenger. Heavy grades and numerous curves take the time of a single engine can take the train across the new highway system at far less expenditure of coal than several could do by the original route.

The same road is now engaged in tunnelling the Sierras at an approximate cost of \$5,000,000, and half as much more in straightening the tracks west of New Orleans.

The Santa Fe has also been engaged in this battle of minutes. The Belen cutoff in New Mexico will shorten the line nearly seven miles between Texico and Rio Puerco, but more important than the time it will avoid climbing some 7,600 feet to cross the Raton Mountain. The grade up the old line is one of the steepest in the country, reaching in many places 185 feet to the mile.

The Missouri Pacific was originally built on about as crooked a line as one could draw on the map, and included in these numerous curves were steep grades that made freight hauling an expensive matter. For five years now the present managers have been pouring millions into the line to straighten out the curves, cut down the grades and shorten the route between important points.

In this process the cost has often averaged a million dollars a mile, and for each minute gained a cool half million dollars had to be expended.

It is estimated by railroad constructors that nearly \$750,000,000 has been spent in the last few years in tunnels, bridges, improved grades and cutoffs for the purpose of saving time and expense.

Competition in Fire-Proofing. Taking into consideration the serious damage caused by fire at previous exhibitions, says Science, the executive committee of the Turin International Exhibition of 1911 has decided to open an international competition for preparations best adapted to render incombustible the wood and cloth structure of the exhibition, and will award a prize of 4,000 lire and two gold medals and two silver medals in this connection. The preparations must be such that they can be applied without visible alteration of the color and resistance of the materials.

Many a man in the theatrical business hitches his wagon to a star only to find that the star won't draw.

Many a man moves in the best circles who is also on the square.

Many a man moves in the best circles who is also on the square.

Many a man moves in the best circles who is also on the square.

Many a man moves in the best circles who is also on the square.

Many a man moves in the best circles who is also on the square.

Many a man moves in the best circles who is also on the square.

Many a man moves in the best circles who is also on the square.

Many a man moves in the best circles who is also on the square.

Many a man moves in the best circles who is also on the square.

Many a man moves in the best circles who is also on the square.

Many a man moves in the best circles who is also on the square.

Many a man moves in the best circles who is also on the square.

Many a man moves in the best circles who is also on the square.