

## To Revolutionize Marital Relationship

Lady McLaren Heads Movement Among Women in England Looking to Radical Changes in Marriage Ceremony—Female Suffrage one Plank in Reform Scheme.

London, April 1.—While the Royal Commission on Divorce, as the official phrase somewhat ambiguously has it, continues to sit on the divorce laws of the United Kingdom, and the possible need of their sweeping revision, the movement for radical changes in the marriage ceremony has gathered momentum. The movement is headed by Lady McLaren, who has been prominently identified with the authorship of this new declaration of independence, and has promulgated the proposal that the bishops of the English church shall be called upon by the House of Commons to draw up a new marriage service "in accordance with the dignity and legal truth." Sir Charles McLaren, M. P., has undertaken the sponsorship of several bills which will have to do with the new divorce law, and the rights and liberties of women.

Denies Godlike in Man. "Why, just think of it," asserted Lady McLaren, in discussing this particular subject. "One section of the present marriage service reads: 'Wives, submit yourselves unto your husbands as unto the Lord, for the husband is the head of the wife, even as Christ is the head of the church, I mean no irreverence, but this compares the husband to a god. I do not deny their many godlike qualities, but I do not think a man can claim to be the authority of God. If they do claim it, they don't get it. It is a very curious thing that the church should insist on these vows, for they can possibly be kept in the Jewish ceremony there is nothing of the kind; neither is there in the Roman Catholic or Nonconformist forms of service. Women married in these churches keep their vows, but a woman married in the Church of England cannot do so."

Then there is this false vow in the service. "With all my worldly goods I thee endow." The husband says that in the presence of God and the assembled company. It is not the truth. It is one great, whopping lie. There is no other word for it. The husband, by common law, bound to keep his wife, continued Lady McLaren, in explaining the claim of a man to a right of maintenance, "but there is no proper means of forcing him to keep her, because if the husband will not work no one can force him to. The reformers have been suggested in the 'charter' that women should have the right to appeal to magistrates who should make such an order as the husband is suitable to the wife's needs and his wages. I believe that if the husband does not obey the magistrate's order by bringing home this share of the income, the magistrate should be empowered to make an order to the employer of the husband and say, 'I order you to give this share of the income to the wife.'"

That a wife shall have a right to maintenance from her husband, without the intervention of the poor law guardians, if she has no other means of support and is declared by a magistrate to be in need of support through having the care of young children.

A wife who devotes her whole time to housekeeping and the care of the children shall have a claim upon her husband during his life, or upon his estate after death, for a sum calculated on a scale not exceeding the wages of a housekeeper in her station of life, provided she has not received any other personal allowance.

The divorce law shall be amended so as to allow either husband or wife to obtain a divorce on the ground of unfaithfulness alone.

Fathers and mothers shall be joint guardians of their children.

No woman otherwise qualified shall be excluded by sex or marriage from exercising the parliamentary franchise.

Sir John Gifford, who has just retired from the presidency of the divorce court after having been elevated to the peerage, has been roundly flayed by women for his argument before the royal commission on divorce that there should be one law for a man and another for a woman; that an accidental lapse in conduct by a husband should not be ground for a divorce. Another witness who has provoked criticism is Mr. J. B. Watts, a barrister, practicing in the divorce court and a member of the committee of the central legal aid society.

"Do you think a man is insulting his wife when he keeps a separate establishment?" he was asked by a member of the commission.

"I don't think he is insulting her at all," was the reply.

"You don't count infidelity and its possible effects on mind and body as cruelty?" asked Lady Frances Balfour.

"Not the ordinary—kind, accidental misconduct," returned Mr. Watts.

"You don't think it inflicts injury on the mind or body of the wife?"

"I think for the moment it inflicts mental cruelty, but I think it passes away."

"The wife's capacity for forgetting prevents her suffering?" suggested Lady Balfour.

"For forgiving, I should say," answered Mr. Watts.

The discussion has brought out the

statement that the old law as to man's right to sell his wife has never been repealed. The suffragettes have made this a subject for frequent reference. The question as to this right was put to a speaker at a recent meeting, who asserted his belief that "though the law may not have been repealed such an act is impossible today." A man in the audience promptly asserted that such a sale had been conducted in recent years, and votes for Women published the following account of the transaction:

"Some years ago, in a market town in the Midlands, a man decided to free himself from his wife; so on a market day he put a halter over her head, led her to the market place, and put her up for auction by a licensed auctioneer. In the crowd was a young man, quite young enough to be her son, who felt so sorry for the unfortunate woman that he bid two shillings and sixpence. No one bidding higher, she was knocked down to him."

"As the crowd dispersed the youth was departing when the auctioneer called him back and ordered him to take away his purchase. He objected, and the auctioneer said she was his right of purchase and he would have to provide for her just the same as though he had bought a cow or an ox, and if he failed she could force him to provide for her. Neither such a lawyer, who told them the same as the auctioneer. She was his by law, though he could not marry her."

"The unworthy husband after a round of debauchery, returned and demanded the wife he had sold, or a corner in the home. This was refused, and he went to the workhouse. The law demands that a halter be placed over the woman's head and that she be led through the streets to the workhouse. The children by the union following the auction take the first man's name. The other case was similar," asserts the writer, who tells of a man in possession of the names of the parties."

Even the anthropologists have been stirred up. From the viewpoint of woman's position, Professor Arthur Keith, of the Royal College of Surgeons of England, has an interesting tale to relate of the famous skull discovered years ago at Gibraltar, now in the museum of that institution.

"The skull," said he, "I have little doubt, is that of a woman. From the size of her brain she must have been a woman, probably a woman too, of considerable spirit. One can reckon pretty accurately, also, the time at which she lived. It must have been about 40,000 years ago. From the jaws and the fact that the muscles of mastication were remarkably strong it is possible to deduce what her diet was. Nuts and roots probably entered very largely into her diet. She was in the habit of eating things which required a great amount of mastication before they could be derived from the jaws—hence the unusual development of the jaw muscles."

This woman lived at a period before caves or other rude shelter must have been her abode. She didn't have to worry about divorce laws, and probably her only worry was to get a good meal and her husband's temper. The men of that far distant age must have spent most of their time roaming in mobs. The same thing is true of the next age, the bronze age. The men of that age should say that they fished, too. The prehistoric woman's skull indicates that she had a large nose. Her eyes too, must have been large. Her palate was one-third larger than that of the woman of today."

The bluebook which will be compiled as the final report of the royal commission on divorce probably will be one of the most sought after publications ever issued. Mr. G. K. Chesterton has broken out in the Daily News to explain why it will hold much interest for the United States.

"The notion of regarding divorce as a natural and frequent cure for the normal sorrows of sex," he writes, "came to us chiefly from the millionaires class in America; the coarsest, the most trivial, the most thin-skulled, and the most brazenly cruel class that has existed for many centuries. This idea of easy divorce is positively unpopular among the millions of the English people. If you don't know it, you live in a small 'advanced' set which calls itself the English people—about as much claim as the House of Lords. The common multitudes of ordinary men and women in towns and farms believe, as all their fathers did, that marriage is the choice of a life, a final form of loyalty like citizenship and the acceptance of a fatherland, and that the exceptions must be very exceptional indeed."

The women put on their best kimono, with all the particular under swathings showing in a deep glow at the throat, and they labor with the tremendous knot of their hair, and they move about with grace and due propriety against the state of dark-colored outer garments.

But it is the children who are the brightest flowers in the park, brighter even than the sakura. Little girls whose bobbing hair, cut round at the neck, is glistening with trinkets and paper cherry flowers wear over their little bodies the most gorgeous kimono in the family—red, blue, green, and gold, and most gorgeous flairs de ses and waver from the folds of their kimono as they romp ahead of their parents on their clattering white wood clogs.

Fugitive Assaults. The boys of the family wearing each one his splendid large soldier hat down around his ears and carrying his toy gun or his sword—most pop-

ular of all toys in Japan—break from their parents in fugitive assaults on the birds and stalk shadowy enemies who lurk behind the black trunks of the cryptomeria.

All the park where the cherry trees are, is spread with low red blankets each covered with a gaudy red blanket or a half sub of straw matting. There the elders squat the whole day through sipping the tea that some gray haired dame sells at a half sen the pot and eating the rice dumplings and daikon that provide a housewife have brought in little lacquered boxes, done up in a purple handkerchief. The children spread out on the sunny grass where the cherry glow is and there they play the whole day through. Under the pink cloud little circles of the brightly clad girls whirl round and round the heavy tree trunks in some game of ring around the rosey kinship. When the wind comes down the avenues of blossoms the pink tipped petals drift down upon the riotous kimono and the girls stretch up their brown arms to catch the whirling spirals.

Sometimes they squat and gather up the fallen petals in little piles. They sing quaint folk madrigals in honor of the honorable sakura. Theirs is the day out there in Yeno where the sunlight bars the masses of pink and the great cryonettes themselves sing through all their upper branches of the glory of the frail cherry maidens.

Out on the river Sumida, which clips off a ward of Tokyo, a flood of boats, there is a different festival of a different kind. Here on both banks of the Sumida for a distance of two miles are double rows of cherry trees. When they are all blossoming they look like a heavy sylvan along the silver brocade of the river.

River Path. There is a broad road under the cherry trees, and these are so filled with people during the days of the festival that it is almost a day's task to walk from one end of the blossoming row to the other. But those who can afford it, and it is not a half Tokyo can, use the river path for viewing the cherry trees.

On the streams are all manner of boats, from the smallest rowing boat with red and white cotton lengths and canopied for almost their full length with white and blue screens, are poled slowly up and down the stream. Their benches are filled with merry-makers, who sing quavering songs in the characteristic Japanese falsetto, halloo across the water their boisterous laughter and make the day riotous with the clatter of their laughter. Many carry bunches of paper sakura flowers, and as they move back and forth on the river's length they cast handfuls of these pink fairy boats out on the rippling, so that the river is strewn with them.

In the jam of smaller boats move here and there bigger sampans, these pleasure boats are fitted at the prow with a broad overhanging platform. Upon these miniature stages the geisha posture and dance.

They are in their most gorgeous robes, rich with embroidery and some of them glittering with gold thread. Their hair is dressed in the fanciful styles of the old time, strange cascades of sleek blackness tumbling from crests of golden combs and loops of gold and red ribbons, wirebound and flaunting.

As the geisha posture on the floating stages, their neat white tabi or foot slippers peeping from beneath the heavy kimono folds of color, the cachinnated trills and wails of the samisen sound over water. Chorus of singers squatting at the feet of the geisha carry out the narrative choruses of the interpretative dance.

All day long the boats nudge each other on the Sumida and all day long the choruses sound. When the sun drops down below the line of that beautiful City of Unending Night, the Yoshiwara, the long lines of the cherry send an answering glow to his fires.

Perhaps during the night Sakura's lord, the wind, will come to claim her, and on the morrow her glory will be no more.

## Rose Stahl Illustrates The Art Of Lifting One's Skirts



WHEN CARRYING BUNDLES.

By Rose Stahl.  
Star in "The Chorus Lady."

"The gentle art of lifting one's skirts" is one that every woman should learn.

When you are loaded with packages and are about to take a car, get a lift the skirts well up and bend so that you can get a better purchase on your

CROSSING MUDDY STREET.

parcels, saving them from flying in all directions as you step aboard.

When mounting the stairs, the skirts should be held up in the front only. They should be let trail as much as possible in the back. They will not hinder the carriage in the mire and filth of a wet road. You do not consider it immodest to be seen on the beach in a bathing suit out to the knee—why, then, is it immodest to cross the wet pavements with the skirts in one hand.

CLIMBING THE STAIRS.

The one time to hold the skirts high is when one is crossing a muddy street. It is false pride that lets a woman allow her skirts to drag in the mire and filth of a wet road. You do not consider it immodest to be seen on the beach in a bathing suit out to the knee—why, then, is it immodest to cross the wet pavements with the skirts held well above the ankle?

## Japan A Garden Now

Day of the Honorable Sakura in Flowery Kingdom -- Empire Flowering into Gorgeous Pink.

This is the month of the cherries in Japan. Before the middle of April a whole empire will have been turned into a gorgeous pink for two or three fleeting days and one of the most beautiful festivals in the Japanese calendar will have passed.

The budding of the cherry flowers is watched as anxiously by the Japanese of every station in life as the condition of May cotton on the American exchanges. First, in the southern island of Kiu-shiu, which has an almost tropical climate, the cherry blossoms forth and news of their flowering is telegraphed to the papers in Tokyo. Then with the march of the sun up from the winter solstice the rugged islands of the empire are strated by ascending zones of beauty until at last the pink snow of petals descends upon Tokyo, and the city gives itself up to the feast of sakura.

There are two chief places of sakura booming in Tokyo. One is the Yeno Park down near Ushijima-ku and the terminal of the northern railroad. Probably the most famous place for viewing the cherry blossoms is a broad avenue, bordered on either side by rows of cherry trees.

One day the brown branches stretch up to the overshadowing arms of the pines against the sky, and the day is a day of the cherry blossoms, but with the soft wind of dawn comes the fairy cloud of blossoms settling down upon the gleaming limbs and smothering their nakedness with a mantle of glowing blossoms.

A Deep Pink. Against the sombre green of the cryptomeria the massed blossoms burn a deep and palpitating pink. With the blue sky and the sunshine as background the color slips into an evanescent rose, and the scene is one of indescribable beauty. It seems suggested rather than real. For a mile down between the straight trunks of the pines, stretches the vivid slash in the blackness of the grove.

The very morning that the sakura buds in Tokyo marks the beginning of the flower fete, for should one wait until a Sunday when there was rest from work a shower or the wind might intervene to destroy the fairy flowers. The beauty of the sakura is fragile and fleeting—like the beauty of the young girls, the Japanese say.

Toward Yeno Park goes a gay procession of revellers. There are men in fanciful garbs of blue cotton stamped with great white borders and wearing bright colored ribbons. They carry cold sake in yellow gourds dangling at the ends of sticks over their shoulders.

The women put on their best kimono, with all the particular under swathings showing in a deep glow at the throat, and they labor with the tremendous knot of their hair, and they move about with grace and due propriety against the state of dark-colored outer garments.

But it is the children who are the brightest flowers in the park, brighter even than the sakura. Little girls whose bobbing hair, cut round at the neck, is glistening with trinkets and paper cherry flowers wear over their little bodies the most gorgeous kimono in the family—red, blue, green, and gold, and most gorgeous flairs de ses and waver from the folds of their kimono as they romp ahead of their parents on their clattering white wood clogs.

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## How Cost Of Living May Be Kept Down

Economy in the Kitchen as Realized in Popular New York Restaurants—Cheap cut of Meat Capable of Being Made as Tasteful as the More Expensive.

New York, April 2.—In the lower shopping district of New York there is a restaurant popular with women shoppers where in spite of the increasing cost of living prices have not gone up. The restaurant is managed by a woman with another woman as buyer or steward. When the manager was asked for an explanation of this situation she referred the reporter to the buyer.

"It is the best cuts of meat that have gone up in price. We never use the best cuts. We use the best of the best cuts. Of course you understand by the best cuts I mean the most expensive."

"We will begin with beef as that is the meat most liked about. Only chuck steak has been served in this restaurant since I took charge, yet we have a reputation for delicious steaks. It was only yesterday that I overheard one patron say to a woman who was taking her first meal with us: 'Oh, ask for steak. You can get a better steak here than at Blank's.'"

"At one-third the price," she mentioned a fashionable up-town restaurant where the idea of chuck steak would cause any one connected with the establishment to gasp.

"Of course I am careful to see that my chuck steaks come from the best of the best beefs. Though not as tender as either the tenderloin, the sirloin, or the round, they are just as juicy and deliciously flavored when properly cooked. The smaller and more tender bits of chuck steak we serve as small steaks, the larger ones are usually smothered in onions or used for steaks pie."

Another way for using this steak is in making what we in England know as mock duck, though here it is usually called stuffed steak. The chuck steak should be about an inch thick. A dressing made just as for stuffing a turkey should be spread over the steak; then it is rolled up and wound with a string. It should be roasted in a moderately hot oven with two or three slices of salt pork on top and basted often.

Pressed Beef. "When that is on the bill of fare it is seldom that we have a morsel left over, yet I wouldn't dare tell our patrons that they had been eating a much despised cheap cut of beef. Pressed beef is another dish that is a general favorite here, especially for luncheon. As I make it, and I learned in England, only the very best cuts of beef are used."

"It makes no difference how tough the beef is so long as it is juicy and fresh. The first step in making this is to steam the beef. I suppose you think anybody can stew beef. Well, I want to assure you that the reason stewed beef is unpopular in this country is because so few people know how to do it."

"As a rule it is put into water of any temperature and allowed to simmer or boil, as is most convenient. The result is a tasteless and indigestible mass of fat. Nobody wants and few people are the better for eating it."

"To stew, boil or braise fresh meat or poultry, plunge it into boiling water and boil rapidly for fifteen or twenty minutes. Then let it simmer gently until the meat is tender. For pressed beef it should be cooked until the bones fall out, then picked over carefully and all the gristle removed. Chop it up fine, season and pour over it the liquor in which it has been boiled. It may be pressed in any shape and cut in slices and served with cold."

"Our pressed beef never goes begging for a second look. It is both delicious and nutritious. In English households even among the very wealthy, pressed beef is almost a staple dish and is generally kept in the larder to be called for at any time. Here in America the women either tell me it is too much trouble or they think it should be made of the best cuts of beef."

"I suppose you will be still more surprised when I tell you I never buy lamb, mutton, or beef. It is down in the price list as mutton, too, but people eat it and speak of it as lamb. There is a real secret in that, or at least it is a secret here in America, though in England, all the cooks know it. If you want to have your mutton taste like lamb be careful to remove the thin skin that comes next to the fat before cooking it. It is that skin that gives the strong disagreeable flavor to mutton."

Not Popular. "Cold mutton is not popular with our customers, so I give them one of the least expensive dishes we serve and it is very popular. In tomato season I use the fresh vegetable, but when they become too expensive canned whole tomatoes do almost as well."

"Slice the tomatoes and put a layer in a deep baking dish. Over this put a layer of cold sliced mutton and dredge with flour, salt and pepper. Fill the pan with these alternate layers, having the tomatoes come last and sprinkle over with rolled cracker crumbs. Bake in a moderate oven over one hour. We serve that with bread and butter for 20 cents, and it is a plenty for two persons if they take tea or coffee."

"Pork sausages are also too expensive for us. Instead I buy a good grade of beef sausage and cook them to taste like pork. To do this cut the sausage apart and wash, then lay in a pan and pour boiling water over them. Next turn off the water and prick them with a fork to keep them from bursting."

"Put them in a pan with hot drippings from ham or pork or fry 20 minutes, turning them often. Stale bread cut into fanciful shapes and fried with them makes a delicious garnish. Brown bread is the best for this purpose, though we use any that is left over."

"If you want to make calves liver go twice as far and taste better, add an equal quantity of pigs liver and cook them together. We do that and our bacon and liver is always popular."

"The hearts of animals when carefully prepared and cooked, make a tasty and nutritious dish. They are popular with us stewed, baked and braised. In seasoning them we use a liberal supply of ham fat."

"You must not imagine this ham fat is bought for seasoning. It is left over and it is one of my most valued assets. To begin with ham is never cut uncooked; that is a great extravagance. All our hams are boiled and every scrap used."

"When it is taken from the boiling liquid it is plunged at once into ice water. This makes the fat firm and white and gives the meat a fine pink color. Next the skin, the fat, the bones and the liquor in which it is boiled saved, but the ice water into which it is plunged. This is mixed and used as stock for making various kinds of soup."

Soup Stock. "The bones are cracked and boiled with the skin to make more soup stock. The fat is used in making chowder, frying steak, broiling chops, and cooking vegetables. Spinach cooked with ham fat is very much more popular in this restaurant than that cooked in clear water and seasoned with butter or white sauce. String beans are also better flavored when a few slices of the ham is cooked with them. When ham fat is cooked with vegetables it should be put on cold water and allowed to come to a good boil before the vegetables are added."

"So often in passing along the streets I see where the heads of fish have been cut off and thrown away. We don't do that here, nor did I see it done in England. There are no fisherman's extravagance and usually practiced by people who can ill afford it."

"Of course the heads of fish should not be served with the fish. They should be removed before the fish is cooked and carefully washed and stewed by themselves, being put on cold water. After they have had all the juices extracted they are put on a good boil before the vegetables are added to them."

"To make delicious fish chowder it is not at all necessary to have any one kind of fish, or even to use uncooked fish. About the best fish chowder to be bought in New York, is made right here in our kitchen of left overs, potatoes and fish. It is a simple enough dish."

"Put a layer of sliced potatoes in a pot, then a layer of fish carefully boned and dredge with a little flour, salt and pepper. When you have all the potatoes and fish in your pot, cover tightly and simmer fifteen minutes."

"Then put in six crackers that have been soaked in water and let it simmer a few minutes—five minutes is about right. When you hear of our delicious fish chowder at such a low price you will know what it is."

"Tripes is another cheap dish which if properly cooked is delicious and popular. In buying you should be careful to get only that which is plump and white."

"Though we often have broiled ham it is not cut until after the whole ham is cooked. For broiling the ham is cut after it becomes thoroughly cold and toasted on a hot broiler. This flavor is very much more delicate and finer in which the vegetables are broiled than when the raw ham is sliced and broiled or fried."

"For ham and eggs the ham is cut for broiling and seasoned with a dry pan instead of on a broiler. We seldom have fried eggs unless as a special order. We combine ham and eggs usually in broiling the ham and poaching the eggs."

What of Poorer Cuts? "If housekeepers would learn how to buy their meats and would give a little more personal supervision to the preparation of their food, they would not so much about the cost of living. I dare say foodstuffs are higher than they should be, but one of the reasons I am sure is because so many people want the best cuts. What becomes of the poorer cuts? The packers make them up into canned goods."

"Why, we don't throw away the liquor in which the vegetables are boiled. It is saved and added to the stock for vegetable soups. It contains the very essence of the vegetables, so why should it not be used?"

"Another saying that I now think of is buying rice for custards. Here in America everybody wants the whole head. That is rank extravagance when you are only going to put it in a pot and boil it to a pulp. Cracked rice would do just as well or even better, because it would not require so much boiling."

"When making griddle cakes it is extravagant to use the best grade of flour. The second grade, or shorts, makes much better batter and is considerably cheaper."

"Cereals cooked over night over a slow fire or in a broiler's cooker go twice as far, are more healthful and taste better. I don't know of a better way of boiling, stewing or braising fresh meats and fowls, than in a rice cooker. It is an ideal way for broiling fish also, though the fish must never be brought to a boil, only allowed to simmer."

"The poultry and meats should always be plunged into boiling water, and kept boiling rapidly for fifteen minutes before being put in the cooker. We have a number of these cookers and usually have them busy every night. They save gas, coal and electricity and so cut down the cost of living."

Here And There. The prodigious son will shortly return from Africa. Shall we kill the fattest beef trust?—Billwaukee Sentinel.

The City of Mexico has a million-dollar bull ring. Wall Street has a million-dollar cow.—St. Louis Post-Dispatch.

## BOGUS BARONET DOOMED NOW

Officials in England Busted Preparing New List of Those Entitled To Enjoy Royal Honors.

London, April 1.—The bogus baronet who has flourished long in England is doomed. The Kings of Arms are engaged in preparing a roll of baronets and when it is completed no man shall be entitled to the style or honor of a baronet in court or official documents unless his name appears on the roll.

For many generations the record of the baronetcy has been a lax and casual business, says the Observer. A man might assume a baronetcy on the ground that it was his by descent, although his predecessors had dropped the use of it, and it was nobody's affair to test his claim, or to say him nay, saving of course the accident of his claiming possessions dependent on the title as well as the title itself.

"Your name is Smith," he would say to an ambitious client, "and your great grandfather's name was William. Now, Sir William Smith died in such a year and the title dropped into his hands. Take it; it is undoubtedly yours."

There are about 1,000 baronets in the United Kingdom. Not more than thirty are at present believed to hold valid titles, and only one of a social standing which would be likely to bring his claim under review.

The rest of the baronets are in comparatively humble circumstances. Nobody troubles much when a shoe-maker calls himself a baronet, but if he rises in life, becomes a justice of the peace or a deputy lieutenant, and wishes to put his sons in the army or the navy, he finds it prudent to drop the title unless he is sure that it is rightly assumed by his family.

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