

"For Tea You Can't Beat Lipton's"

Millions Who Drink It Recommend
to You, Delicious

LIPTON'S TEA

Over 2,000,000 Packages Sold Weekly

HOME

POTATOES.

Keeping Potatoes Fresh.—Potatoes should of course be served immediately when done, but when, for some reason, delay is unavoidable, try this method of keeping them fresh. Thus, as soon as done, drain them carefully and shake the pan over the fire, until they are both dry and mealy. Then stuff a clean towel loosely into the top of the pan and keep it in a warm place. This cloth will absorb all the steam, so preventing soggy-ness.

Preparing Potatoes.—When preparing potatoes for baking cut one paring around the largest side of the potato lengthwise, and when baked the skin will slip off from each side very nicely. After boiling potatoes pour off all water, take kettle of potatoes to the back door, or wherever the wind will blow on them, and shake several times, and they will be white and mealy.

A Fine Potato Soup.—Take three medium sized potatoes, one pint milk, one teaspoonful chopped onion, one stalk celery, one teaspoonful salt, one-half teaspoonful white pepper, one-fourth teaspoonful cayenne, one-half tablespoonful flour, one tablespoonful butter. Cook onion and celery with the milk in double boiler and add to the potatoes. Add the seasoning. Rub through a strainer; put on to boil again. Melt the butter in a small saucepan, blend it with the flour, and stir it into the boiling soup. Let it boil five minutes and serve very hot.

An Easily Prepared Potato Salad.—Slice six cold boiled potatoes and two onions. For dressing, one-half cupful vinegar, one cupful of sweet cream whipped, one tablespoonful dry mustard, salt and pepper to taste, and at last add four hard boiled eggs.

Potato Bag.—Grate five or six large potatoes. Add three tablespoonfuls of milk, four tablespoonfuls of flour, and three-fourths cup raisins. Have ready one-half pound salt pork; cut up in pieces about the size of a lima bean; also a kettle of boiling water and two small bags; salt bags do very well. Wet the bags in cold water, then put into them, first, a thin layer of the potato dough, then about six or seven pieces of the salt pork, which press down a little into the dough. Half fill the bags in this way, finishing with a layer of the dough. The bags must not be more than half full, as space must be allowed for the dough to swell. Tie the tops of the bags securely and put them into the boiling water and cook two hours. Care must be taken that the bags do not stick to the bottom of the kettle. At the end of this time remove the bag from the water and allow them to cool slightly, then strip from the bag. Cut the loaf in thin slices and fry brown. This makes a delicious breakfast, which is just as it is made enough for seven or eight persons.

CAKE RECIPES.

Date Loaf Cake.—One pound of dates (after seasoning), one pound English walnuts (meats), one cup raisins, flour, two rounding teaspoonfuls of baking powder, one-half teaspoonful of salt, one cup granulated sugar, four eggs beaten separately, one teaspoonful of vanilla extract. Let the dates and nut meats be kept as whole as possible. Sift over them the flour, baking powder, and salt, sifted together, add the sugar, and mix again; beat in the yolks, fold in the whites; bake in two loaf bread pans, in a modern oven, nearly one hour. Must be baked slowly to insure success.

No Egg Cake.—One cupful sugar, shortening size of egg, pinch of salt, one-fourth teaspoonful each of cloves, allspice, cinnamon, and ginger. Dissolve one teaspoonful soda in a cupful of sour milk, two and one-half cupfuls flour. Bake in a slow oven one hour. By adding one cupful currants, raisins, citron, and nuts an excellent fruit cake is made.

Buttermilk Fruit Cake.—Two cups flour, one cup brown sugar, one

cup sour cream, one cup chopped raisins, one cup chopped butter, one-quarter pound citron cut fine, two tablespoons molasses, butter the size of a large egg, two eggs, one teaspoon soda, one teaspoon (each) cloves, cinnamon, and nutmeg.

Apple Sauce Cake.—One cup sugar, one-half cup shortening (can use drippings), one and one-half cups apple sauce, two small tea-spoons soda, two cups flour, one cup raisins or currants, one and one-half teaspoons cinnamon, one teaspoon cloves.

Hot Milk Cake.—One cupful of sugar, two eggs, one cupful of flour, pinch of salt, one teaspoonful baking powder, and one-half cupful of hot milk. Beat well and bake. A little grated chocolate may be added for a dark cake or a few nuts may be added for a dark cake or a few nuts or pecan nuts.

COOKIES.

Cookies.—One cupful butter, two of sugar, creamed together, three well beaten eggs, one cupful of cream, one teaspoonful soda, two of cream of tartar, nutmeg to flavor, flour enough to make a soft dough. Roll out thin on a cloth to prevent sticking, sift sugar over the top, and lightly roll it in. Bake in a quick oven.

Drop Cookies.—One pound of brown sugar, four eggs, one-quarter pound of walnuts, one-quarter pound of almonds, grated, one cup of pastry flour, one tea-spoon soda, dissolved in a quarter cup of hot water (let cool before using), one orange, the juice and grated rind, one teaspoon cinnamon, half teaspoon cloves. Beat eggs until light, add sugar, grated nuts, flour, soda, and spices. Drop on buttered tins.

FAVORITE DISHES.

Brown Bread.—Two cups sour milk, one cup sweet milk, two cups graham flour, two cups corn meal, two level teaspoons soda, one-half cup molasses, one-half cup sugar (stant), one teaspoon salt. Add molasses to sour milk and put in the soda. Into this sift the graham flour, corn meal, and salt. Put in sugar and sweet milk, and beat thoroughly. Have ready well greased cans with tight covers. Add to the mixture one-half cup of scalding water before pouring into cans. Cover tightly and steam for four hours. It is well to remove covers from cans and set in the oven for a few minutes before serving.

Lima Beans.—Lima one pint of tomatoes, chop fine one small onion, place on stove and let boil slowly for twenty minutes. Take small can of Lima beans, drain, rinse with cold water, and add to the tomatoes. Boil three minutes. Add butter size of a walnut, salt to taste, and serve. At pleasure add one teaspoon sugar. (Pro-nounced par excellence.)

Sally Lunn.—Beat two eggs and a lump of soft butter, the size of an egg, put in three teaspoonfuls of sugar, one-half pint of milk, one pint of flour, and sift in three tea-spoonfuls of baking powder; stir all together and bake in shallow tins for twenty minutes. They are fine.

PRACTICAL HELPS.

Baby Bag.—Get a yard of double faced eiderdown. It comes in white, pink, and blue, fifty-four inches wide. Hem one of the sides back three inches from the edge; on the other side run a tuck the same width as the hem (the three inches over the lap). Now fold the sides over so that the tucks meet down the center front. Sew the bottom center straight across, but at the top sew from either outer edge toward the center, but leave space for the neck; cut out just enough to fit snugly, and bind the neck with ribbon. Use pearl buttons and silk cords made into loops for fasteners. Baby cannot get his hands and feet out, yet has plenty of room to kick and stretch.

New Way to Cook Cabbage.—Trim a medium sized head of cabbage, cut in half and cook in cold water. Let it boil fifteen minutes, then pour off the water and refill with boiling water. Boil twenty minutes longer, then take the cabbage from the water, draining it dry. Chop fine, season with salt, pepper, and butter to taste. Beat together two fresh eggs and four spoonfuls of sweet cream; add spoon to the seasoned cabbage and

stir all together. Butter a pudding dish, and put the cabbage in and bake in a well heated oven twenty minutes, or until it is browned over the top.

Laundry Hint.—To iron "cold starched" pieces without any trouble whatever: Take the required amount of starch, dissolve in cold water, adding enough boiling water to make starch warm. (Not cooked.) Dip parts to be starched into it, rubbing or sparging the starch well in. Fold and let remain over night. Thus treated, the pieces will iron as easily and as well as the clothes ordinarily starched, without sticking and without starch streaking and rolling up on the goods.

ASSASSINS AT THEIR WORK

MONARCHS ARE CONTINUALLY FACING PLOTS.

Kings May Wear a Crown One Day and be Exiled on the Next.

One of the troubles of kingship is that you never know what is going to happen. You go to bed a happy constitutional monarch, and wake up a fugitive and exile. Assassins still stalk kings, and disaffected army officers are as ready to conspire against their sovereign as ever they were, while there are still traitors eager to earn an enemy's gold at the expense of their own country.

No one can say that there was no romance about the rise of the Young Turks and the deserved fall of Abdul Hamid. Secret societies are supposed to belong to the Middle Ages, yet a gigantic secret society proved the undoing of Turkey's notorious monarch.

Men who wished to join the Young Turks were led undaunted to the place of meeting, where five masked men explained their obligations. Each member had his own duty to perform, and each had to subscribe to the funds according to his means. Most of the members did not know one another, and so elaborate was the system of spies that nothing went on in any department of the Government which was not known to the Young Turk's executive. Even women did their share. No wonder that Abdul Hamid felt it necessary to give way. And when he attempted

A COUNTER REVOLUTION. The Young Turks showed their strength by marching on Constantinople and dethroning him for good and all.

The story of the deposition of Prince Alexander of Bulgaria, reads like a romance. Because Alexander refused to be merely the creature of Russia he was struck off the list of Russian favorites and all Russians in the Bulgarian army were recalled.

Just before this Russian agents had endeavored to kidnap him. One night two Russian generals drove up to the palace, but were refused admittance by the sentry, and a search showed a carriage at the gate in which were proclamations of Alexander's expulsion. After this plot had failed came the Serbian war, which made the prince more popular than ever; but Russian intrigues were still at work. Russophile and dissatisfied Ministers spread false rumors of Prince Alexander's private life, and said that the Serbs were once more marching on Sofia, and it was necessary to dispatch troops to the frontier.

Having thus denuded the capital of loyal soldiers, a regiment of whom the conspirators could rely was brought into the city, and one night a guard hastily awoke Alexander to inform him that the palace was surrounded by revolutionaries. Outside the disloyal soldiers fired volleys and yelled for his downfall, and when he had dressed found the hall full of officers, who pointed their revolvers at his head and

DEMANDED HIS ABDICATION.

The leader tore a page out of the visitors' book to draw up the Act of abdication, but he was too excited and drunk to write, and a young officer did it for him. With the pistols of the conspirators touching his face, the Prince wrote, "God protect Bulgaria." Alexander, "Then he was taken to the War Office, where officers whom he had befriended heaped indignities upon him until he was driven away under a heavily armed escort to the Danube and taken to Russian territory.

Had he paid attention to a warning letter he would have escaped, and the yacht that took him down the Danube was almost stopped by fire from Bulgarian troops on the bank. As soon as he was found Bulgaria asked him to return, but at the moment of landing he sent a foolish telegram to the Czar which allowed him no alternative but to resign.

The late King Oscar of Sweden was deposed from the throne of Norway in a far more humdrum and peaceful manner. Ever since his union with Sweden, Norway had been dissatisfied, each fresh con-

cession of the King arousing demands for more. The crisis culminated when Sweden refused to allow Norway to have separate diplomatic representatives abroad.

Owing to the various differences the Norwegian Ministry resigned, but the King refused to accept it, so the Storting, or Parliament, held a short sitting, at which it declared the

INDEPENDENCE OF NORWAY, at the same time stating they had no ill-feeling against the monarch himself, and asking him to appoint one of his younger sons King of Norway.

A plebiscite of Norwegian voters was taken to see whether the separation was approved. Prince Charles of Denmark afterwards being chosen King in the same manner, as Oscar had refused to nominate one of his sons. A committee representing the two parliaments met to arrange the separation, and after some difficulty, agreement was reached and Norway once more became an independent country.

Few revolutions are brought about in so bloodless and constitutional a manner, for if the monarch has any personal feeling there is sure to be fighting. So it was in Persia, when Mohammed Ali was only deposed after months of bloodshed. The revolution broke out first in Tabriz, which fell into the hands of the conspirators, while in Teheran the Shah showed his contempt for constitutionalism by bombarding the Parliament House.

Marching on Teheran, the Nationalists carried all before them, and when they reached the capital the Shah took refuge in the Russian embassy. A National Assembly of

NOBLES AND PRIESTS then proclaimed his dethronement and the accession of the Crown Prince to a large crowd in the Parliament Square.

General Hermes da Fonseca, who has witnessed the Portuguese revolution, helped to bring one about in his own country, Brazil, 21 years ago. The emperor, Dom Pedro, was a liberal-minded man who took no steps to put down the growth of Socialism and Republican opinion, being too much occupied in looking after the general welfare of his people.

But his daughter and heiress was more material, and moreover, favored the clerical party. The abolition of slavery had caused much discontent, so the Republicans found many converts. Officers of the army and navy favored a change of Government, and thinking it would be more easily brought about while amiable Dom Pedro was on the throne a plan of campaign was secretly decided upon.

So late one night regiments surrounded the royal palace and seized the Government officers, and Dom Pedro and his daughter were hastily put on board ship and sent to Europe.

FARM STOCK 100 YEARS AGO.

Bridges for Pack Horses—A Famous "Big Painter."

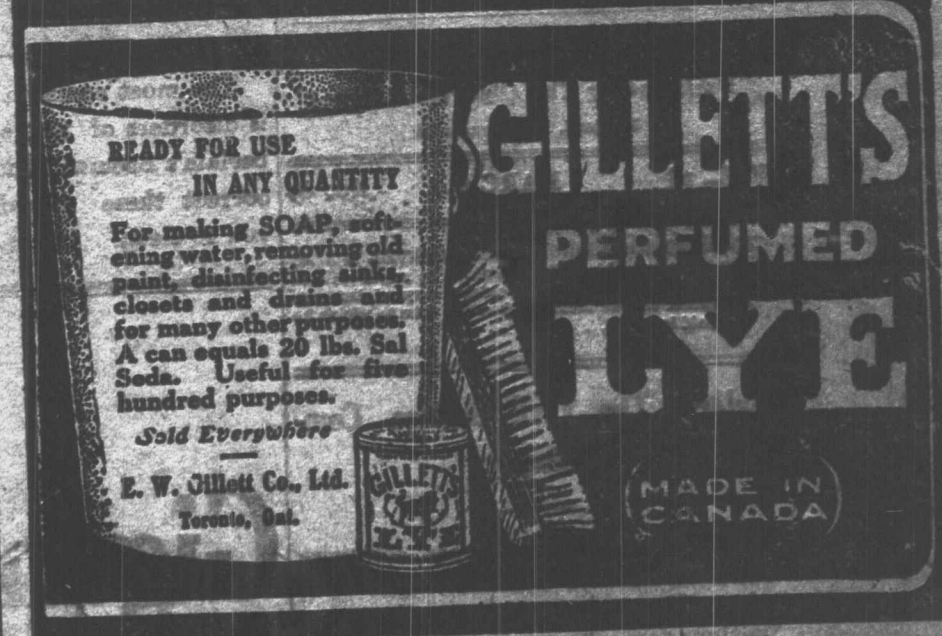
Sir Walter Gilbey has brought together a number of interesting facts concerning the live stock of the farm, says the Westminster Gazette. Bleeding the stock ready for equine ill-temper, was practised until comparatively recent times. The Essex farmers used to bleed their animals regularly in spring and autumn as late as the year 1835, and in some districts it was continued until about 1850.

But veterinary surgery did not embrace the study of cattle and sheep diseases at all. Treatment of sick cattle was referred to the local "leech," who, to quote a writer of the time, "knows as much of the disease of animals as the beast to attend which he is sent for."

Arthur Young writing in 1790 reckoned the total of cattle in England at over 2,800,000, including 634,000 draught cattle. The fact that some 4,800,000 cattle are now owned in England indicates the change in the cattle breeding industry during a hundred years. There are no reliable figures, Sir Walter says, to show what the horse population was at that time.

Apart from coaching, every country gentleman drove or rode in the good old days. The farmer and commercial traveller travelled on horseback or drove a gig. Goods in out of the way parts of England were still carried on strings of pack horses. The importance of the latter as a means of transport is shown by the old "pack horse" bridges still remaining over the streams in various parts of England. They are wide enough to allow a laden horse to pass, but too narrow for carts.

Some curious examples are supplied by Sir Walter Gilbey of the intelligence of the pig. One of the most remarkable examples is furnished by the famous "pig pointer," a black sow, which two King's keepers in the New Forest trained in a fortnight to find game, point and back almost as well as a pointer. The excellent scenting powers of the pig are, as is well known, utilized by French truffle finders, who train young swine to find the truffles, buried as they are a few inches below the soil. They were used for this purpose in England



FROM POLICEMEN TO KNIGHT

SIR HENRY SMITH WORKED HIS WAY TO TOP.

Chief Superintendent of City of London During "Jack the Ripper" Murders.

No man knows London better than Sir Henry Smith, who resigned his appointment as Commissioner of the City Police nine years ago. Fifty years ago he was thoroughly acquainted with the West-end, and confesses in his interesting reminiscences, entitled "From Constable to Commissioner," that he was familiar with every "night-house" in the Haymarket and its neighborhood. Twenty-five years later he was equally well acquainted with the East-end slums. He has come into contact with the highest personages in the land, and has rubbed shoulders with the vilest criminals. And his reminiscences are written with an additional interest to the story of his varied experiences.

His stories of London life, after entering the ranks of the City of London Police in 1836 and Sir Henry is not a little proud of the fact that within six years he had risen to the position of Commissioner, perhaps, the most interesting in the book. One of the first men Sir Henry became acquainted with when he joined the police in 1836 was Captain Shaw, Chief of the London Fire Brigade. He also mentions that the late King Edward and the Duke of Sutherland were on terms of great friendship with Shaw, and often visited the headquarters of the brigade in Southwark Bridge Road.

"Of all the things the late Duke of Sutherland liked was 'A night on the Burns,'" says Sir Henry. He was a great ally of Shaw's, was, like him, a first-rate mechanic, understood fire-engines and locomotives, and if all tales are true, many a time acted as fireman and assisted to drive the express from Edinburgh to London.

"It was Shaw's habit," continues Sir Henry, "to see every engine that ran on the rails before he went to bed—every engine, I mean, that should have finished its work and I sent home again. On one occasion about midnight, an engine, long overdue, had not arrived, and Shaw went to the main door to see if there was any sign of the train. Just as he put his hand to the door-handle the bell rang violently, and opening the door without a second's delay he saw the King, then Prince of Wales, and the Shah of Persia.

The foreign potentate was greatly pleased with the promptitude displayed, and left for his own dominions fully impressed with the belief that the Chief of the London Fire Brigade was always to be found on duty, twenty-four hours in the day, and 365 days in the year, standing ready behind the door to open it to all comers.

It was the wife of the third Duke of Sutherland who, together with Queen Victoria, figured in an amusing episode at the Guildhall shortly after her Majesty came to the throne. A splendid reception was given in her honor, among the "decorations" being four stalwart officers of the City Police in coats of mail, supposed to represent statues of gallant knights of old. Passing them with her favorite lady-in-waiting—the Duchess of Sutherland

also, Sir Walter says. Lord Braybrooke kept truffle hunting pigs some fifty years ago.

Geese have gone somewhat out of fashion in these days, but formerly they were held to be the most profitable kind of poultry. They were raised in vast numbers in the Lincolnshire fens.

A single person would keep as many as a thousand old birds, each of which raising seven goslings the owner at the year's end would find himself master of a flock of 8,000 birds. In the great tracks of fen-land, before they were drained, or a thousand persons made their living out of geese. The profit of goose keeping lay in the practise of plucking. The value of goose feathers was estimated at about a shilling a head a year, and three times more for the quills, at that time in general demand for pens.

Queen Victoria suddenly became interested in the armor of one of the knights, an officer named Tillock. Suddenly the Duchess sprang back and, pointing to him, said, "That knight's alive; I saw him move." "Don't talk nonsense," said the Queen. "Come away; it's not nonsense," replied the Duchess with a laugh. "Yet, my dear knight, you're not alive after all these years, are you?" And, patting his cheek with her hand, she followed the Queen upstairs.

"I think another second would have finished me," said Tillock afterwards. "I never was so frightened in my life. I thought if I moved the Queen would take a fit and the Duchess too."

Three years after Sir Henry became chief superintendent of the City Police, London was startled with the first of the "Ripper" murders, and his reminiscences throw a new light on those dastardly crimes. "There is no man living who knows as much of these 'Ripper' murders as I do," he says, "and before going further I must admit that though within five minutes of the perpetrator one night, and with a very fair description of him besides, he completely beat me and every police officer in London and I have no more idea where he lived than I had twenty years ago."

Sir Henry is convinced that his orders been properly carried out he would have caught the murderer red-handed. He ordered the police to account for every man and woman seen together about Houndsditch and Bishopsgate. Catherine Eddowes, the Mitre Square victim, was in Sir Henry's custody at Bishopsgate police station twenty minutes before she was murdered. "It may be," he says, "that the man and woman, having made an appointment, went separately and met in the square. That does not exonerate the officers of the City Police." Had she been followed and men called to guard the approaches, the murderer would to a certainty have been taken red-handed. The square, every inch of it, was carefully examined, but not one mark or drop of blood did he discover to indicate by what approach he had made his exit.

Sir Henry's pluck is well illustrated by an incident which occurred three or four days after the Mitre Square murder. He received a letter in which the writer, a ticket-of-leave man, said he had a lot to tell about the murders. He was afraid of the "feds" and Sir Henry, therefore, made an appointment with him for 1 p.m., in one of the quietest squares of the West-end, and assured the writer of the letter that not one detective would accompany him.

"Shortly before the hour named," says Sir Henry, "I took up my position opposite. Punctually at most to the minute I saw a man advance from the north and halt under the lamp. Crossing the road at the Chief of the London Fire Brigade was always to be found on duty, twenty-four hours in the day, and 365 days in the year, standing ready behind the door to open it to all comers.

There was no sign of the train. Just as he put his hand to the door-handle the bell rang violently, and opening the door without a second's delay he saw the King, then Prince of Wales, and the Shah of Persia.

The foreign potentate was greatly pleased with the promptitude displayed, and left for his own dominions fully impressed with the belief that the Chief of the London Fire Brigade was always to be found on duty, twenty-four hours in the day, and 365 days in the year, standing ready behind the door to open it to all comers.

It was the wife of the third Duke of Sutherland who, together with Queen Victoria, figured in an amusing episode at the Guildhall shortly after her Majesty came to the throne. A splendid reception was given in her honor, among the "decorations" being four stalwart officers of the City Police in coats of mail, supposed to represent statues of gallant knights of old. Passing them with her favorite lady-in-waiting—the Duchess of Sutherland

also, Sir Walter says. Lord Braybrooke kept truffle hunting pigs some fifty years ago.

Geese have gone somewhat out of fashion in these days, but formerly they were held to be the most profitable kind of poultry. They were raised in vast numbers in the Lincolnshire fens.

A single person would keep as many as a thousand old birds, each of which raising seven goslings the owner at the year's end would find himself master of a flock of 8,000 birds. In the great tracks of fen-land, before they were drained, or a thousand persons made their living out of geese. The profit of goose keeping lay in the practise of plucking. The value of goose feathers was estimated at about a shilling a head a year, and three times more for the quills, at that time in general demand for pens.

Queen Victoria suddenly became interested in the armor of one of the knights, an officer named Tillock. Suddenly the Duchess sprang back and, pointing to him, said, "That knight's alive; I saw him move." "Don't talk nonsense," said the Queen. "Come away; it's not nonsense," replied the Duchess with a laugh. "Yet, my dear knight, you're not alive after all these years, are you?" And, patting his cheek with her hand, she followed the Queen upstairs.

"I think another second would have finished me," said Tillock afterwards. "I never was so frightened in my life. I thought if I moved the Queen would take a fit and the Duchess too."

Three years after Sir Henry became chief superintendent of the City Police, London was startled with the first of the "Ripper" murders, and his reminiscences throw a new light on those dastardly crimes. "There is no man living who knows as much of these 'Ripper' murders as I do," he says, "and before going further I must admit that though within five minutes of the perpetrator one night, and with a very fair description of him besides, he completely beat me and every police officer in London and I have no more idea where he lived than I had twenty years ago."

Sir Henry is convinced that his orders been properly carried out he would have caught the murderer red-handed. He ordered the police to account for every man and woman seen together about Houndsditch and Bishopsgate. Catherine Eddowes, the Mitre Square victim, was in Sir Henry's custody at Bishopsgate police station twenty minutes before she was murdered. "It may be," he says, "that the man and woman, having made an appointment, went separately and met in the square. That does not exonerate the officers of the City Police." Had she been followed and men called to guard the approaches, the murderer would to a certainty have been taken red-handed. The square, every inch of it, was carefully examined, but not one mark or drop of blood did he discover to indicate by what approach he had made his exit.

Sir Henry's pluck is well illustrated by an incident which occurred three or four days after the Mitre Square murder. He received a letter in which the writer, a ticket-of-leave man, said he had a lot to tell about the murders. He was afraid of the "feds" and Sir Henry, therefore, made an appointment with him for 1 p.m., in one of the quietest squares of the West-end, and assured the writer of the letter that not one detective would accompany him.

"Shortly before the hour named," says Sir Henry, "I took up my position opposite. Punctually at most to the minute I saw a man advance from the north and halt under the lamp. Crossing the road at the Chief of the London Fire Brigade was always to be found on duty, twenty-four hours in the day, and 365 days in the year, standing ready behind the door to open it to all comers.

There was no sign of the train. Just as he put his hand to the door-handle the bell rang violently, and opening the door without a second's delay he saw the King, then Prince of Wales, and the Shah of Persia.

The foreign potentate was greatly pleased with the promptitude displayed, and left for his own dominions fully impressed with the belief that the Chief of the London Fire Brigade was always to be found on duty, twenty-four hours in the day, and 365 days in the year, standing ready behind the door to open it to all comers.

It was the wife of the third Duke of Sutherland who, together with Queen Victoria, figured in an amusing episode at the Guildhall shortly after her Majesty came to the throne. A splendid reception was given in her honor, among the "decorations" being four stalwart officers of the City Police in coats of mail, supposed to represent statues of gallant knights of old. Passing them with her favorite lady-in-waiting—the Duchess of Sutherland

also, Sir Walter says. Lord Braybrooke kept truffle hunting pigs some fifty years ago.

Geese have gone somewhat out of fashion in these days, but formerly they were held to be the most profitable kind of poultry. They were raised in vast numbers in the Lincolnshire fens.

A single person would keep as many as a thousand old birds, each of which raising seven goslings the owner at the year's end would find himself master of a flock of 8,000 birds. In the great tracks of fen-land, before they were drained, or a thousand persons made their living out of geese. The profit of goose keeping lay in the practise of plucking. The value of goose feathers was estimated at about a shilling a head a year, and three times more for the quills, at that time in general demand for pens.