

The Home

Notes of Particular Interest to Women Folks

DAINTY DISHES.

Green Tomato Pie.—Line a pie tin with a rich pie crust, then peel and slice thin three good sized tomatoes in the tin, sprinkle with sugar, then grate nutmeg on it, then sprinkle with flour, and lastly add little more sugar; then place on the top layer of pie crust and bake in a moderate oven. Very delicious.

French Cream Pie.—Two eggs well beaten, three-quarters cup sugar, one cup sour cream, two cups raisins chopped fine. Mix all together and bake with top crust. Served with whipped cream is delicious.

Potato Pate.—Two cups white sugar, one cup butter, four eggs, one-half cup milk, one cup cold potatoes, grated, one teaspoonful each of cinnamon and cloves, one-half cup chocolate, two cups flour, two teaspoonfuls baking powder, one cup almonds. Blanch and chop almonds, beat eggs separately, adding whites last. Bake in shallow pans in a moderate oven and cover with frosting.

Shaker Dried Corn.—Far better than canned corn and easily made in any home. Also, it is not necessary to eat more than you wish to "save it," as is done when a can is opened. Cut the tops of the kernels first and then scrape both, that no chaff from the cob be in the corn and that all corn may be used, especially the germs. Now spread the corn upon earthen or enamel plates and place in a hot oven, stirring and keeping the heat just below the browning point. In less than an hour the corn on two plates can be placed on one. Continue filling plates and drying until as many are placed in the oven as can be managed in a day. If convenient, spread in the sun next day and then place in cotton cloth bags and hang near the range, and later place in some dry closet or storeroom. The corn should not be boiled at all but cut directly from the cob as soon as convenient after being taken from the stalks. This is convenient to handle and is far more delicious than canned corn.

Apple Dumplings.—Three apples, rather tart, pare, halve and core. Crust: Two cups of flour, one heaping teaspoon baking powder, pinch of salt, two heaping tablespoons fresh lard or butter, sweet milk to make a dough. Sift flour, baking powder, and salt together, cut in shortening, and with a mixing spoon stir in the milk. Roll to about one-fourth inch thickness and wrap each half of apple and place in rather deep pan. Take four cups of sugar, one tablespoon flour, one tablespoon butter, and nutmeg to flavor; mix together and add one quart boiling water, stirring while adding, then pour over dumplings in pan and bake one-half to three-quarters of an hour in rather hot oven. Baste with the sauce around dumplings when half done and let bake a nice brown. Serve with cream, either whipped or plain. These are splendid.

SPECIAL DISHES.

Stuffed Figs.—Steam for one hour dried pulled figs, remove one at a time, clip off the stem end, open, and press in a marshmallow. Roll in powdered sugar.

Chili Beans.—Soak pink beans over night in water, to which is added a teaspoonful of soda to a quart of the water. In the morning pour off soda water and wash well, then boil in clear water until tender, then add salt, a pint or more of tomatoes, an onion cut fine, a teaspoonful of chili powder, and a generous slice of butter. Cook all together slowly for an hour or more.

Shad Roe Salad.—Boil the roe in salted water for twenty minutes and set it aside to cool. When it is cold carefully remove the skin and cut the roe into thin slices. Arrange a bed of lettuce leaves in a salad bowl, lay upon it the slices of roe, which should be disposed to overlap each other, pour over them a mayonnaise dressing, and serve.

Stuffed Cabbage Head.—Pull off about half a dozen of the outer leaves of a mediocre sized cabbage and put aside. Chop half of the head of cabbage and mix with two slices of bread which has been soaked in water and squeezed out, one onion chopped, one-half pound pork sausage meat, one egg, salt and pepper. Put cloth in deep kettle, lay the outer leaves in cloth, and fill with above mixture. Tie cloth and boil one and one-half hours in salted water. This has the appearance of a boiled cabbage and is appetizing.

FAVORITE DISHES.

In cooking corned beef, select the bay before you want to use it; cover

it with cold water; let it remain until next morning. Boil and serve and you will never cook any other way.

Mock Angel Food.—One cup milk, one cup flour, one cup sugar, two teaspoonfuls baking powder, pinch salt, whites of two eggs, beaten stiff. Heat the milk to boiling point, stir other ingredients together several times (four or five) and stir into the whites of two eggs, already beaten. Do not flavor cake or grease pan, but flavor icing. This cannot be told from a real angel food.

Cleaning Fish.—Cut all fins, slit and draw, insert finger in opening and rub up and down on a potato grater; no sore fingers or flying scales. To skin large perch cut all fins, slit down back, cut head across the back of neck, and draw down; takes entrails and all; quick and simple. To fry, dip in seasoned flour and fry in smoking hot fat.

Custard Cake.—Custard part: Three-quarters cup grated chocolate, three-quarters cup brown sugar, one-half cup milk, yolk of an egg, mix all together, cook in a double boiler, let cool. Cake part: One cup sugar, one-half cup butter, two and one-half cups flour, one-half cup milk, three eggs, one teaspoon soda, one teaspoon vanilla, bake in layers. Filling: One cup powdered sugar, two tablespoons butter creamed, two tablespoons hot coffee, two tablespoons chocolate, one spoonful vanilla.

Southern Graham Bread.—Two tablespoonfuls of New Orleans molasses, one and one-half cup of sour milk, one teaspoonful of baking powder, one level teaspoonful of soda, one level teaspoonful of salt, two cups of graham flour, one-half cup of seeded raisins. Bake in a slow oven for one hour.

CARAMEL CAKE.

Beat one-half cup butter to a cream, add gradually one and one-half cups sugar, the yolks of two eggs, and one cup water. Add two cups flour and beat for five minutes, then add three teaspoons of caramel syrup, one teaspoon vanilla, and another half cup flour. Beat again thoroughly and then stir in carefully two teaspoons of baking powder and well beaten whites of two eggs. Bake in three layers in a moderate oven.

Caramel Syrup.—One-half cup granulated sugar in an iron or granite pan, stir until sugar first softens, then melts, and finally becomes liquid and throws off intense smoke. It really must burn. Have ready one-half cup boiling water, remove pan from fire, add hot water, stir rapidly and boil until you have syrup. This is enough for three or four cakes.

Caramel Filling.—Boil one cup granulated sugar and one-half cup of water until it forms a soft ball in a cup of cold water. Pour this into the well beaten whites of two eggs, add one teaspoon caramel syrup and one teaspoon vanilla; beat until cool.

USEFUL HINTS.

Winter squash should be soaked for two or three hours before cooking. Always put it into boiling water, salted slightly.

Sweetbreads parboiled, rolled in seasoned crumbs and toasted over the coals, are delicious served with a mushroom sauce.

The addition of a generous pinch of sugar to all boiling vegetables, except potatoes, gives a flavor which once tried will be repeated. Noodles cooked in boiling salted water and then drained are delicious if served with a sauce made of brown butter in which a generous amount of very fine bread crumbs have been cooked.

In making fondant for candy, if too grainy, you have boiled it too long. The difficulty may be remedied by adding a little more water and boiling it again. It is a wise plan to make fondant the day before you make the candy.

If bread crumbs are to be kept for any length of time, put them in tightly corked wide-necked bottles or in tin cans, taking care to have the crumbs perfectly cold and dry when put away; otherwise they will grow musty, if not mouldy.

There is nothing better for a cold than castor oil, and a very simple way to give it to children is to make a pan of molasses candy and add plenty of castor oil to it just before removing from the fire. The taste of oil in it cannot be detected.

A delicious appetizer is a cheese canape. Remove the crust from nicely toasted bread, and cut in triangles or strips, sprinkled generously with grated cheese, seasoned with cayenne and salt, and put in the oven till the cheese is melted. Serve immediately.

MAN WITH A SECOND VOICE

TRICKS OF A VENTRILOQUIST AS RELATED BY ONE.

A Little Ocular Deception Helps Out a Great Deal in the Business.

Some of the carefully guarded secrets of the ventriloquist have been disclosed by Professor Chick Lorenzo, a veteran of the profession. For more than a quarter of a century he has been going about the country making an easy living with his second voice—and his wooden puppets. Chick has a college education and is able to discuss his art intelligently.

"I studied to be a school teacher," Chick said, "and starved along on \$60 a month for a few years, and then learned how to talk double. With my two voices I have been earning \$30 to \$40 a week for 30 years. The profession isn't crowded and I never have any trouble finding engagements. Just look at the number of doctors, lawyers, barbers and the like, but there are mighty few ventriloquists. That's why we always are in demand."

In a confiding moment Professor Lorenzo gave away some of the secrets of the art of which he is such an able exponent. For instance:

The ventriloquist cannot pronounce—that is, with his second voice—the letters "b" and "p," and words in which they occur are avoided as much as possible. When it is necessary to use words in which these two letters occur sounds closely approximating them are substituted. Instead of "b," the sound "vhee," which can be pronounced without moving the lips, is used. "Fee" is substituted for "p." By these changes "a big piano" becomes "a fig fiano." Such substitutions are scarcely noticeable when combined with letters in words occurring in sentences the meaning of which are perfectly clear. Consequently the ventriloquist arranges his dialogue so that when there is danger of being misunderstood, the doubtful words may be repeated in the questions directed to the puppet. Herein is explained for much of the seemingly unnecessary repetition in the dialogue in a ventriloquist's entertainment.

It is not possible for a ventriloquist to pronounce the letter m without a slight movement of the upper lip, and it is carefully avoided when possible. Eng or its modifications are substituted for m, and thus amusing becomes ang-zing; the m re-enforced with g gives a sound similar to the correct one. N and h make trouble for the ventriloquist, but the sounds may be mastered with persistence. The letter w always is given the sound duggie-you.

The student ventriloquist usually begins with learning the Punch voice, so called because used for the puppet Punch in the ancient and honored Punch and Judy show. The Punch voice resembles the sound of a high-pitched reed. This voice becomes a large part of the ventriloquist's stock in trade. With slight modifications he uses it for the voice of a querulous old woman, the talk of a child, also for imitating the chatter of a parrot, the crowing of a cat, the bleating of a lamb and other similar sounds. The Punch voice lowered in key and given less nasal quality, is adapted for the conversation of the Irish and negro puppets.

Next come the grunt voice, very popular with audiences. It is produced by grunting the words at the back of the mouth with the tongue lying flat and the tip touching the front lower teeth. This is the voice used in imitation of an old man who talks with his mouth wide open, having lost control of his tongue and lips.

When the ambitious ventriloquist has mastered the Punch and grunt voices with their variations, he has at his command the varied conversation of the usual puppet family—the old man, the old woman, the young child, the negro and the Irishman.

Ventriloquism has two distinct branches—near and distant. Dialogue and all work with puppets belongs to the near variety. The trunk under-the-floor voice, where the voice and all illusions where the voice seems to be thrown or placed at a distance from the speaker are produced by distant ventriloquism, the more difficult side of the science.

"There is no such thing as throwing the voice or placing it," said Professor Lorenzo. "It is purely a deception. A knowledge of these facts in regard to a sound coming from a distance enables the ventriloquist to produce the illusion. Its strength is reduced, the pitch is the same, the tone is altered, the duration is the same, it is observed. By a look or a gesture, the ventriloquist leads his auditors to expect a voice in a certain direction, and then by imitating a sound as it is heard after coming from a distance, the deception is produced. 'Take it from me.' Chick continued 'ventriloquism explains

many classic and historical mysteries. Those strange voices coming from tombs and oracles and such I believe were produced by ventriloquists. There is good authority that ventriloquism was practiced in ancient times."

Thereupon Chick told four celebrated yarns in the order of their importance:

No. 1. The Ventriloquist at a Negro Funeral. One time a ventriloquist was passing a graveyard and noticed a crowd gathered at a negro burial. The stranger joined the mourners at the graveside. As the pallbearers lower the casket a voice comes up from the grave: "Let me down easy, boys."

The pallbearers in their fright drop the casket and the mourners scatter in every direction. In the panic the white stranger is unnoticed and goes on his way laughing mightily.

No. 2. The Baby in the Load of Hay. A farmer driving along a country road hears the muffled sound of a baby crying. He stops his team and listens and looks around. No one is in sight except a man walking a few paces behind the wagon. He is alone. The farmer drives on and again hears the same sound, coming apparently from the interior of the load of hay. The farmer takes his pitchfork and cautiously unloads the hay, being very careful lest he step on the child.

The stranger comes up to the wagon and he and the farmer discuss the mystery. After a thorough investigation is made the hay is loaded back on the wagon and the farmer proceeds. When he drives out of sight over the hill the ventriloquist lies down in the shade of a tree and laughs and laughs.

No. 3. The Poor Little Chicken in a Rock Pile. A woman once had a hen and some little chickens. The little chickens were always getting into trouble. One afternoon she heard a little chicken crying. She went to the front door and listened. The sound seemed to come from a rock pile in the front yard. She goes out to the rock pile and discovers that she is correct. Evidently the little chicken had crawled in between the rocks and had become fastened.

The woman calls her husband from the back yard, informs him of the plight of the chicken and instructs him to remove the rock and liberate her pet. He remonstrates feebly, alludes to a weak back, but finally obeys. The man is encouraged to keep at his task by hearing an occasional weak cry from the chicken within. All of the rocks are shifted without finding the chicken. At this moment a young son appears and is told of the mystery.

"Ma, do you see that man sittin' on the sidewalk?" he inquires. "Well, he's doin' it. He's a ventriloquist. I saw him last night at the medicine show."

Thus exposed, the trickster rises hastily and runs down the street. The father and son gather stones and throw at the fleeing ventriloquist, but he reaches his hotel without injury.

No. 4. The Phantom Puppy. It happened in a crowded coach of a passenger train. Everybody is busy looking out of the windows. Presently there is the sound of a pup's yelping with pain, as if having been stepped on. Everybody is surprised, because it was not known that a dog was in the coach.

The porter learns about it and finally tries to find the pup. A man seated by himself in the center of the coach says that he saw the dog and finally admits that he stepped on it. He gives the information that the pup was loose and that after having stepped on, he crawled under a seat. The porter begins the search and finally hears the dog whining near the front end of the coach and goes forward. In a very short while the dog is heard at the rear of the coach. Then the negro gets scared everybody in the coach. Almost everybody in the coach had become interested in the search and many were craning their necks looking under the seats. Finally the search is given up and the passengers settle back in their seats. A few catch on, a few more have suspicions, but most of the travelers never knew that there was a ventriloquist on the train.

In addition to being able to reproduce all sorts of human voices, Professor Lorenzo imitates the various musical instruments—banjo, cornet, clarinet, 'cello, cymbals, drum—and the sounds of insects, wild animals and cattle; also gives imitations of the sound produced by water boiling, the drawing of soda water from a fountain, the creaking of a rusty hinge and the tearing of linen.

Chick is a wonder and admits it.

EQUIVOCAL.

"My good man, are you impressed with this talk about the effects of whisky?"

"Yes, sir. I just drink it in."

In making bread rolls of any kind, roll the dough into a ball and then between the hands until it is about three inches long. Some cooks make bread rolls by passing the bread dough through the closed palm and cutting it off the right length with scissors.

WOMEN'S RIGHTS IN ORIENT

AN EXTENSION OF THE MOVEMENT MAY BE EXPECTED.

Some of the Results of the Introduction of Ideas From the Western World.

The attempt of a Persian Deputy to introduce the question of women's suffrage into a Parliamentary debate is perhaps the most remarkable phase of the later development of the feminist movement.

It is not surprising in view of the position assigned to women in Moslem countries, writes a correspondent of the London Standard, that his declaration that a woman has a soul and civic rights was received with horrified silence by the Chamber, all orthodox Mohammedans, or that they ordered the extinction of the "unfortunate incident" from the records of the House.

The Deputy was present, founded by Mirza Ali Mahomet in 1845, who declared himself to be the "Bab" or gate through which the faithful might communicate with the "hidden Imam," a prophet who, according to Shiah beliefs, will some day

APPEAR TO RULE THE WORLD.

"Babism," a mixture of Mohammedanism, with ethics borrowed from Christianity and the philosophical precepts of the older religions, unlike Mahometanism, gives to women a prominent place in its councils.

For some time it enjoyed a vogue in England and the United States, and it is said to have a very large and secret following in Persia, including some of the higher officials and prominent members of Parliament. That the new movement among women, which even now finds support in this quarter is not at all astonishing, as this sect is expected to play a leading part in the future development of the woman's movement which is also foreshadowed in other Eastern countries.

In the East, as in the West, the women are asking for the opening of the doors to intellectual advancement; are claiming a larger share in the world's work and an ampler choice of sphere. In Persia and India, Turkey and Egypt, where the women are under the sway of the Oriental tradition of passive obedience and

VIRTUAL SLAVERY.

the movement is almost if not entirely confined to the wealthier classes, and its mainspring is education. During the last decade or two English, French and German governesses have been the constant companions of the ladies of the harem.

Turkish ladies have put on the garb of Western thought with their Parisian dresses. Educated as are a few of their sex in less favored circumstances in England and America, in France and Germany, they have grown discontented with their seclusion. Book knowledge has given them a keen desire to see the outside world.

In India, in Egypt and in Persia the admission of European governesses and missionaries, the reading of Western books and journals may also be said to be the main factors in the production of what is perhaps the most significant development of modern times, the universal cry of women for equality with man.

"The usual thing!" a lady observed when the Persian incident was brought to her notice. "The Persian women, as a matter of fact, have been doing a lot of political work some time now. They have been taking the national point of view very strongly. They showed an active interest, for instance, in the Persian loan last year, and are really intelligently interested in the condition of the country, they are opposing everything which they consider would further enslave Persia by the use of a very definite and direct influence."

AS IN PERSIA, SO IN TURKEY, political life has not been without feminine direction. The better class of Turkish women took a large part in the revolution which ousted Abdul Hamid from his throne. They dropped the yashmak in many cases, and in some instances even addressed public meetings. Indian women are copying Western customs and absorbing Western ideals. There are now native doctors and one lady lawyer.

The age of marriage is being raised in enlightened quarters to something approaching the European standard. The lot of the child widow is being made happier, and efforts are now being made to secure sanction for remarriage. In Egypt there is evidence of a desire for more education and greater freedom to develop and use the intellectual faculties to the fullest extent.

The Chinese women are allowing their feet to grow to normal size and, unfortunately, though it is

symptomatic of the change, are adopting European dress. The Japanese are asking for teachers and are sending their girls to high schools, and they too are discarding the picturesque costume of their mothers.

Everywhere, in fact, East and West, the same unrest and longing for change, for a wider outlook and a larger life, are abundantly manifest. Persia is only, for the moment, the most interesting because Persia is the last to join the movement.

SUGAR COATED ADVICE.

Some Doctors are Giving It on the Subject of Candy.

There was a story written about 1865 by a then celebrated English author of tales for boys in which the hero returned to his school, Eton, after graduating from the university. Among the things he found to criticize were the lack of appreciation of sound dietetics among the schoolboys (!) and an "unmanly" taste for sweets.

The amiable author, who was thus voicing his own ideas, died only some twelve years ago, probably a very bewildered old gentleman at the changes in taste and point of view that were taking place about him. According to the Medical Journal, a schoolboy of the present day who should manifest a critical attitude toward the bouquet of wine would be an object of acute interest to old ladies and alienists alike.

A. Hopewell Smith, in his communication to the British Medical Journal on "The Abuse of Sweetmeats," still seems to retain the hostile British attitude toward candy; his statement that "sweetmeats as a food are practically of no benefit to the nation" is in direct contradiction to the opinion of modern physiologists and dietitians. Huthcison, in the latest edition of Food and Dietetics, speaks highly of the value of sugar as a muscle food and recommends it to captains of football teams as a promoter of endurance.

He says, indeed, that it should not replace vegetables in the child's diet and thinks there is an increase in the number of cases of diabetes owing to its abuse, but his general tone is most favorable to the free use of sugar. People are only beginning to recognize that the love of candy and jam in children is an instinct implanted by nature.

Sugar is a valuable muscle food as well as a necessity to the child's large proportion of adipose tissue. It is wise to give pure sugar freely to the young, avoiding simply the purchase of the cheaper kinds of candy, which contain adulterants added to give consistency of color. The best time to give it is immediately after a meal.

Coincident with the general abandonment of alcoholic beverages or the substitution of moderation for excess in their use the American public has become devoted to candy and other sweets. The connoisseur of wines or whiskeys is never a candy lover; in some way the alcohol does the duty of sugar in his organism.

Whatever effect sugar may have on the teeth is probably local and is to be counteracted by careful brushing. The system resents too great a supply by a peculiar sense of repletion and the child that eats obviously too much candy should be made the subject of a clinical examination.

UNCLE HIRAM TO HIS NEPHEW

He Hopes the Boy Will Turn Out to Be a Good Judge of Men.

"Stevie, my boy," said Uncle Hiram to his hopeful young nephew, "I hope it will turn out that you are a good judge of men, for I have a notion that that quality a man is able in effect to multiply his own power."

"It is a common thing to hear people say that the more pay a man gets the less work he does, and as to the doing of actual labor this may be true; somebody else saw the wood while he sits by the fire."

"As a matter of fact there are plenty of men high up who still work hard, and all of them certainly worked hard when they were younger, and if they are doing less actual labor now it is because they are good judges of men, able to pick out for the business under their direction just the right men to do the work and carry it forward successfully."

"Really it is in the exercise of this gift that we find the greatest value in a manager; it is just this that makes him worth his high pay. We want him to sit around and take things easy and give himself time to think and keep his head clear. We don't want him to get out and chop down trees; we want him to be able to select men who can do that work to the greatest advantage and with the greatest economy."

"Some of us know men on sight and some don't. I hope, Stevie, that you will turn out to be a good judge of men."

The woman who looks younger than she is 'aunt' much, a use for worry.