THEY LIKE THEIR FOOD HOT.

Mexican Way of Preparing Dishes is Suggestive of the Desert Sands.

Two distinguished looking man sat 🛥 🛎 Chicago cafe on a recent evening paring over the bill of fare. From the conversation it was plainly seen was a resident of the city. The wather wore the pompadour hair, wing mustache and goatee char-Easteristic of the Mexican. His Eng-Beard at Monterey for Santa Cruz, the Chicago Inter Ocean.

After the two men had read Micrough the menu card the Chicawan pulled his spectacles from his mese and said: "Let it be a nice steak Mor two. This place is famous for ₩s sirloins."

"Very well," answered the Mexiezan, "let it be a steak. Here, waiter, m nice double sirloin and be sure it the best you have."

Half an hour later the steak was the table. The Chicago man Beaned over and looked at the meat, sand then said: "Very fine; indeed. This place, as I said, has always been famous for its steaks."

"Were you ever in Mexico?" asked the man with the pompadour, "If you have never been you cannot same ak with authority on steaks. Nowhere else in the world do they know Now to serve them so well. There me have our many piquant sauces and wor spicy herbs for garnishing. When the platter is set before us at home the steak is fit for any king. Mow this steak will taste flat to me. Wt has all the possibilities of the real Mexican article, but the chef knows 🖢ss than any senorita in our land about tempting the palate. In a moment I could improve this steak 500 mer cent."

"I have heard of the Mexican asteaks," said the Chicagoan. "Will you serve it as you choose? Let us Thatve it after your own liking if you can fix it."

The Mexican ordered tabasco sauce, cayenne pepper, half a dozen spices, and some red pepper. First the literally buried the meat under a - emvering of cayenne, then drowned it The tabasco and garnished it with the red peppers.

"Now we will wait until the flavors strike into the meat," he said as he leaned back in his chair. A few moments later he handed the Chicagoan a plate with the steak a la Mexican. Fire Chicagoan looked at it a moment, cut off a diminutive bite, and placed it fearfully between his teeth. Enstantly his face turned red, the zears came into his eyes, and his hand went out to his water glass. He swallowed the bit of meat, wantched his throat, and an instant tater clapped both hands over the second button on his vest. Then he choked, buried his face in his napkin, and fought the internal flames for we minutes.

Meantime the Mexican was devourag his share of the steak with the witmost satisfaction.

"How can you do it, man?" asked the Chicagoau.

"Ah, now it is fine; almost as good ms we get in Mexico," he answered: "You people of the north will never hearn the value of spices. Do you not Tike the flavor?"

The Chicagoan pushed back his plate, and sat watching the man opposite him during the rest of the dinner. He declared the steak was horter than fire and that it would fuse boiler plate. But the Mexican said it really lacked something to give it zest. When the two had Snished dinner the Chicagoan said: -1 believe I prefer the ordinary Chicago article. If this fire within me ever becomes extinguished I will be satisfied to let experiments alone."

"It was delightful, delightful," said the Mexican. "I feel better than at mny time since I crossed the Texas

INCIDENT OF DELHI DURBAR. Young Woman Who Rode an Elephant Objected to a Snap-Shot

Made of Her.

Many people, especially among the no-Bility of Great Britain, got their first milimpse of India at the durbar when Lord Curzon was officially elevated to the viceroyalty amid scenes of unparalleled pomp. One young woman had an experience there she will not soon forget, reports a London paper. She bas not been in India long, and one day expressed a desire to try a ride on an elephant. At once a towering animal was procured and a specially convenient howdah placed ou Ets back. This animal had had a long Experience in conveying people on its back, and had been trained to assist Chem to mount with its trunk. Naturally the young woman was not aware of this trick, and when she stasioned herself close to the animal's head while one of the group of others standing round made preparations from the inevitable "snap shot" she seemed herself quite safe. At length The camera was quite ready and the operafor was just pressing the button when there was a shrick from the fair

around her waist. Extravagant bids were made by shose present for the plate of the pho-"mograph, but the owner was a prudent young man' and took it to the embargrassed one, showed it to her, easually mmentioned that promotion was not seeming his way as fast as he could dewire, and then handed the negative to her to destroy. This she did, and, to whe young officer's surprise, he found mimself attached to the stuff of the... Wentenant governor very shortly aft-

mone as she soured skyward, directed in

Essern to all points of the compass, with

. whe elephant's trunk firmly wrapped

WANTED IT FOR A FRIEND.

Own Complexion,

The Lady Eurobasing Face Lotion Did Sot Want It for Her

The "demonstrator" at the cosmetic and beauty goods counter in a cerusin department store sighed wearily as she rested her ellow on the show case during a bill in the shopping. She gathered up the left side of her face in the hand that supported her head and smiled indifferently at the girl in charge of the ribbon counter. The young lady's face was an exemplification of "before and after taking," and the reporter's attention was attracted. One side of her face was wan looking, while the other check glowed with a beautiful complexion and indications of perfect health.

The reporter was mystified, and to satisfy his curiosity approached the demonstrator's counter to obtain a closer view of the seeming phenome-

non, relates the Washington Star. "Looks a bir faded by the side of the other one, don't it?" said the observant demonstrator, as she patted has one cheek and then the other. "I know you don't want to buy anything, so I suppose you are curious to know what alls my face. One side of my countenance is as it grew on me; the other side is my attempt to improve upon nature. I am here to show some of the women of this town how to regain their fading beauty. This is all beauty stuff' around here." she continued, indicating the array on the counter with

"If you were a woman and your complexion had gone to seed, and the lines had begun to creep cautiously over various parts of your face, you would trot down to this little counter and get a set of this stuff- four or five boxes in all-and with a little careful practice you could make up so that your own husband wouldn't know you. I give the women painting lessons and illustrate the action of the cosmetics on myself."

At this point in the conversation a middle-aged woman who had been casting sidelong glances toward the cosmetic department for several minutes approached the counter half timidly and gingerly fingered the different boxes, with an expression on her face that was intended to betoken interested curiosity. The reporter stepped aside a few paces.

"Want to look at some of the goods?" asked the demonstrator. "What in the world is this stuff, any-

way?" queried the woman. The demonstator glanced at the reporter with just the faintest indication of a wink, and replied: "These are remedies for the skin, the very safest kind, prepared especially by reputable physicians for preserving the cuticle. You know there are so many things nowadays that tend to destroy the skins and even when it is in perfect condition there is danger of skin affection from one cause or another. Of course, too, it is an aid in preserving the complexion, because of its action. Let me show you. See, I rub this stuff off with a damp sponge, and now both sides of my face have the same wan look, which is perfectly natural for me, for I never did have a good complexion. I apply this remedy and rub it gently, and then a little of this, and by touching it up with some of this preservative -- see. I have a fine complexion that looks like it might have grown on me. It is a perfectly safe remedy, there being no bad effects, and anyone can use it."

"Well, well; you don't say! Complexion powder! I don't see how any one could use it. But then I suppose there are lots of women who do. I wouldn't think of such a thing. But it. does look natural, don't it? And, as you say, it might be valuable as a remedy for the skin; but to think of using it to restore the complexion. I wouldn't think of it. And yet, do you know, I have a very dear friend who does use such things. This seems to be especially good, too, and I believe I will get a set of the stuff for my friend; she is always trying something new, and this looks more natural than any I have seen.

How much did you say it was?" The customer paid the price, and as the demonstrator was tying up the package the woman said: "Please put in that list of printed instructions, so that my friend will know how to use

As the customer turned to leave the demonstrator called out, quietly: "Don't forget to rub the face clean with a damp sponge, and don't try to put it on with a dry cloth, and be careful to use the remedies in the proper order." and several other important directions. to all of which the customer listened with the closest attention.

When she had gone the demonstator turned to the reporter with the remark: "Just look at the innocent; did you ever see the like? She is a sample of all the rest who buy the stuff. They all pretend to be ignorant of what it is, and always end by buying some of it for 'a friend.' Just as if we girls don't know that they can hardly wait to get home before trying the powder on. There are all kinds of deceits mixed up with that beauty powder, and don't you

Codfish with Vegetables.

Freshen codfish and cut it in chops about three by six inches in size. Put into hot water and set on the stove where it will barely simmer. Boiling hardens the fiber of fish as it does of meat. When the fish is perfectly tender, drain, pour over it a butter sauce and serve for dinner with mashed potatoes, beet pickles and boiled carrots.-Good Housekeeping.

. Possessed. Father-I wonder what's the matter with Nellie this morning. She

acts like one possessed. Mother She probably is, I noticed a new ring on her finger when she come downstairs .- Philadelphia Bul-

MAKING THEM WHOLE

Committee and the second of the second Poor People with Missing Members Supplied Free.

The second secon

Strange Requests Made of a Charitable Association That Supplies Artificial Limbs, Class

Eyen, Etc. "I don't know whether I ought to buy this man a wooden leg or not." The secretary of the Association for the Improvement of the Condition of. the Poor was pondering: "The last man I bought one for was so happy that he had to celebrate; and he celebrated so hard that he got into a row and the leg was smashed before moraing. Seventy-five dollars gone to splin-

ters within 12 hours!" There was a shade of humor in the lady's meditations, even though the subject was not a merry one, says the

Philadelphia Ledger. "Artificial limbs seem to have a bad moral influence some way," she said, with some eadness. "When I supply the missing portion of a man's anatomy he almost always has to go and celebrare. The last time I bought a man a glass eye he did the same thing. He was an educated man, had been a professional man in his day; and after he had been rejoicing over the new eve for a little while, his chivalrous instincts prevailed, and he decided that he must come up and show me how nice it looked. He came---" She paused and shook her head mournfully. "He was very happy," she concluded simply.

The purchase of \$75 or \$100 artificial limbs seems a rather expensive outlay for a charitable association. but when a recipient cannot be selfsupporting without it, it is perhaps the wisest charity. A man's chances at money-earning are so painfully reduced by any deformity that perhaps he can be excused for celebrating when the deficiency is supplied. At least the association thinks so, and at one time or another it has furnished almost every member of the human form divine.

.The other day a one-legged man drifted in with a strange tale of woe. Twenty years ago he left the city for the west. After serving his time at knocking about, he had acquired a small farm in Montana. The farm was not particularly valuable, and when, about a year ago, he got a chance to sell it, he did so, and resolved to use his little capital by returning to the east and getting into some small business. He had barely started, with his little stake in his pocket, when he was run over and smashed nearly to bits. Taken to a hospital in a Montana town. he was made a pay patient, it was minus one leg and most of his money, and when he emerged, eight months later, he adhered to his original plan and continued his journey, though for what reason he himself cannot teil. With no relatives, and his old acquaintances scattered or forgotten, he turned up alone and friendless at the society's doors and asked for a wooden leg. He had a little money left, but he did not care use any of it, as he felt he must keep something to live on, and yet without the leg he could do nothing for a living.

Then there was the man who had his hair all burned off his head. His scalp healed, but his hair absolutely refused to send forth a single tendril. With a head bare and smooth as a billiard ball, he found it impossible to get a job, employers either believing him too old or refusing to have him around, on account of his appearance. He grew so sensitive over the matter. that he refused even to go to the association rooms, because he "would have to take off his hat to the ladies." But he sent his wife to state the facts in the case and petition for a wig. The wig was bought, the man got a job, and, happily, refrained from "celebrating."

A young woman found herself in the same predicament. All her hair fell out in a severe attack of fever, and when, after a long time, it began to come in it stood out perfectly straight and stiff from her head. The store where she had been employed had reserved her position for her, but her appearance attracted so much attention that after awhile they told her she would have to go. The association bought her a \$15-wig, and it proved efficacious, for within six months she was married.

One struggling widow who was keeping together a family of four or five children placed her false teeth in a glass of water one night before retiring. The children had a little dog which, as ill-nourished as the rest of the family, and having more appetite than sense, found the teeth in the night and chewed them up. The secretary smiled, but she bought the widow a new set of teeth.

"How could the woman eat if she had no teeth?" she inquired. "And how could she work if she could not eat? There are people marked down on charity books to-day as incorrigibly lazy who got there through dyspepsia caused by bad teeth."

An artificial nose, for a man who had been deprived of that useful member through accident, and a \$50 flexible hand, not to be detected in a glove. for a girl, were among other odds and

ends supplied. "What?" said the secretary. "No, we haven't supplied any artificial brains yet, but I can tell you, we could do a good business if we did, and it wouldn't all be among charity pa-

Her Point of View. Madge -: Don't you think a girl should marry an economical man? Dolly-I suppose so; but it's just awful being engaged to one.-N. Y.

Sditten bebdemadelen \$3,00.

MISCELLANEOUS ITEMS.

ren markin markin di maga

Seven hundred and seventy-nine parts in every 1,000 of human blood are water.

A good Arab horse can canter in the desert for 24 hours in summer and 48 hours in winter without drinking.

American hickory is the best wood in the world for fuel. If its value is reckoned at 100, oak is worth 84, beech 65, and white pine only 30.

The hopes that the mammoth tusks so abundant in the Arctic regions would replace the tusks of the vanishing elephant have not been realized. Only about 30 per cent, of the mammoth tusks make good ivory. Plant doctors are coming into de-

mand. In most of the English colonies the official botanical staff is no longer considered to be complete without a specialist in plant diseases. Their researches and reports are considered invaluable to agriculturists. A one-tenth solution of corrosive

sublimate is the only disinfectant capable of killing all injurious intcrobes. A five per cent, solution of carbolic acid killed all except authrax; Formalin is very deadly to diphtheria bacilli, and carbolic acid to tubercle.

A portrait of Admiral Raphael Semmes, commander of the confederate ship Mabama, was placed in the gallery of the state historical department within a few days of the date when the citizens of the state presents ed an elaborate silver service to the new battleship of the same name.

Alloys are usually more fusible than the least fusible metal contained, and they are almost always heavier or denser than the average of their uncombined constituents. A remarkable exception to both rules is an alloy of 18.87 per cent. of aluminium and 81.13 per cent. of antimony. Both metals melt at about 650 degrees ('., while the alloy requires a heat of 1,080 degrees C., and the specific gravity of the latter is only 4.218-instead of 5.225. which it would be if there were no change of volume. In other words, 7.07 cubic inches of aluminium and 12.97 of the antimony produce 23.71 cubic inches of alloy.

MISPLACED SYMPATHY.

The Only Way to Help a Friend in This Instance Was to Make a l'urchase.

"Out west, a few years ago, while journeying around with a friend of mine, I overheard a conversation which goes to show that sympathy is often misplaced," said a roving man, relates the New Orleans Times-Demovrat, "and the moral is not by any means a bad-one. The quick way in which the man turned on his friend. who had offered him an abundance of sympathy, so far as sympathy can be extended by mere words, was very amusing and showed that the fellow was quick-witted and unusually bright, despite the fact that he had fallen into a rather rough road

"The young man had been out west for some time. He had gone out there with the idea that he could win a fortune, but instead of finding the way to success a smooth one, it was rather rough and rocky, marred by thorns to prick the feet, pitfalls and all that kind of thing. Put in plain, unpoetic language he was run down at the heel and bagging at the knee. In order to make a living he had been forced to become

a pie merchant on a small scale. "He was in this business when we found him, and had a small, movable. stand on the corner of two streets in a well-known mining town. My friend recognized him at a glance, and rushed up to greet him. The fellow seemed to be just a little embarrassed, and my friend thought it would be the proper thing to offer a little sympathy. "Sorry to see you situated as you

are, old fellow, and in this business," said my friend, feelingly.

"'D- your sympathy. Buy a pie," was the quick rejoinder of the vender. and in a few moments we had left him shrieking out his wares to the men who passed that way.

"At least he convinced my friend that there are moments in a man's lifew hen the mere sympathy of the mouth, no matter how earnest or fervent the words, cannot meet the requirements of the case, and that the real and only way to offer help in such instances is to buy a pie."

Egg Daintes. Boil six eggs hard, putting them

on in lukewarm water and bringing it to a boil; after it reaches this point, leave the eggs in for ten minutes before throwing them into cold water. This mode of boiling renders the whites firm and the yolks mealy. Chop the whites of three of the eggs into coarse pieces and put them into a cup of cream sauce, made by cooking together a tablespoon of flour and two tablespoons of butter until they bubble, and pouring upon them a cup of milk; stir until the sauce is thick and smooth, and season with salt, white pepper and ten drops of onion juice before putting in the chopped white-; have ready several rounds of toast, from which the crust has been trimmed; dip each for a second in a Bittle hot milk and butter it lightly: put a spoonful of the sauce and whites on each round. Have ready the whites of the eggs cut lengthwise into narrow strips, like the petals of the daisy; arrange these on the toast, radiating from around space in the center; fiil this space with the powdered yolks of the egg, which should either have been grated or put through a vegetable press. Set the dish in the oven for two minutes and serve. A simpler form of this dish is to make one large daisy on a circular dish, putting the sliced whites around the outside and all the yolks in the middle. This daisy will be a mammoth one, but the result will be very pretty.-Boston

THEY ALL KNEW MILWAUKEE.

And Yet Not the Town So Much so the Product of its Prolific

Breweries.

One of the Daughters of the Amerian iteration, who is a member of a northwestern chapter, was at a recent congress in Washington. She tells he rollowing story, says the New York

"I met at the capital the wives and daughters of most of the foreign embassies and legations. Charming women; but what funny ideas some of them have. What queer questions they

"When I was introduced to the wife of one of the ambassadors the said with sweet simplicity: " So yan come from the northwest?

What state? "When I said Wisconsin, she said: 'Ah, yes, you know Milwaukee, then.' "If I know any town it is Milwaukee. But I wondered why this woman, whose home is leagues beyond the seas, and who has not been in this country long, should speak as she did of Milwaukee. Later in the evening, when my curiosity had free rein, I drew her out on the subject, and she

"I should so much like to see the great American city where they make such delicious a beverage., Ah, the Milwanker beer!

"The next one I met said: "You are from the northwest? And your home is --?"

"Wisconsin, I said. "I do not know it, you will pardon

me. I do not know where it is,' she answered.

"'Wisconsin,' I said, 'is the state of which Milwaukee is the metropolis. "'Oh,' she replied, fairly clapping her jeweled hands. 'I know-I know. now. Milwaukee is where the American beer is made."

"Then there was another bewildering woman who spoke no English, but I learned through an interpreter that she so much longed to see Milwaukee. because, she said, it was the city which was better known to her family than any in this country, next to Washington, as her family all liked the beer that was made there.

"And then I met a foreign minister. and he was so polite, so courteous, as they all are, and when I said, in reply to his question, that I was from Wisconsin, I added, quickly:

"My home is not far from Milwaukee, which is noted for its beautiful women.

"'Yes, yes,' he added, howing like a courtier, and ze splendid beer." "Well, it was well intended, of course. But I must say that it got to be a trifle tedicius. I rather envied the women who hailed from other cities. Milwäukee is a beautiful city. but it has something else besides

A STRENUOUS EFFORT.

breweries."

Tried to Think of Him, But There Was Nothing to Fasten Her Thoughts Upon.

""Darling," said Wilberforce Percy. Poot, as he reacked to clasp Mathiid Pembrook's tailor-made form in the embrace of his silver fox overcoat to Shield her from the levelblast, Phave. you tried real hard to love me, as I should be loved? Recollect, dearest, I have been coming up this same avenue for two sweet, delightful months. How joyous life has seemed to me during all that time. Mathild, Mathild, cannot you learn to love me as I yearn to be loved?" "I am trying hard, oh, so hard.

Percy!" "Say it again, pet. Percy sounds so sweet to my ears from your lips. 1 am

so glad my name is Percy." "Percy, there are dark rings about my eyes every morning: I am trying: so hard to love you. No one but a loving woman who tries to keep her loved one in mind knows the suffering I have gone through. I am growing thin trying to think about you all the time, Percy."

"And when your mind turns to Percy, your own Percy -what do you really think about, dream of my life, light of my soul?"

"Oh! Percy, I-cannot think then; I seem to have nothing to think about when I think of you-" The tailormade form reached out its arms with a deep sob, says the New York Times. But the silver fox overcoat turned away, and its owner hid his pallid lips under the otter-lined collar.

Percy, the broken-hearted, disappeared in the darkness.

Buttermilk Brend. This sponge is usually made the evening before baking. Scald two quarts of sweet buttermilk and pour into a. bowl in which one scant cup of flour has been placed with a teaspoonful of salt. Let stand until cool enough to add the yeast, one cup, or a compressed cake dissolved in warm water and flour to make a thick batter. Beat the batter thoroughly, the longer the better and whiter the bread. In the morning sift flour into a warm bowl, pour the sponge into the center and stir in some of the flour; after breakfast mix to a dough and knead for about half an hour. Set to rise, and when light make into loaves with as little kneading as possible. This will make four loaves and 40 biscuit. It is a very old, reliable recipe and makes delicious bread if care is given to the preparation. If the buttermilk is entirely free from lumps of butter, add a large tablespoonful to the hot milk .-- Washington Star.

Rural Sandwiches.

Season water cress with salt, pepper, and a few crops of vinegar, and chop coarsely. Mix with creamy cottage cheese and spread -on thinlysneed white bread .- Dettroit Free

CARE OF THE HAIR.

Slow to Make the Most of It When It Mas Grown Thin and

There is nothing that adds more to the beauty of our's appearance than a pretty head of hair. The present styles of hair dressing are so charm-INSPERIOR VARIOUS AGENCE OF VARIOUS PROPERTY adapted to suit almost every form of face and feature. Nevertheless, . great many girls do not know how to make the most of their hair. They might look twice as charming as they do did they but understand the sub-

jeet, says American Queen. The woman with seanty locks seeks to remedy her deficiencies by dragging her hair over all sorts and conditions of pads, which she rarely succeeds in entirely hiding, or else she supplements her tack of hair with switches and curls. Others whose locks are not of the most abundant, wash them frequently, using strong soda, and then curl and twist the unfortunate hair to make it frizzy. True, they gain indeed, for the time being, an appearance of thickness. but sooner or later the texture of the hair is entirely ruined.

The first step to make the bair grow thick is to use hygienic measares, and to tearn, meanwhite, how to dress it to give an appearance of quantity without in any way injuring the texture of the hair itself.

Hair should be washed at least every three weeks, and kept werupulously clean between times by being brushed and combed daily with absolutely clean implements. Do not forget that if the shampooing is done at home, you must use pleaty of soft, water, and keep on lathering the head and changing the water nutil the hair is beautifuly soft. Stickiness does not mean that only soap is left in, but that dirt is there as well. If the hair is clean, it is possible not to wash all the soap ont, and yet to have one's hair soft and ffuffy;

Remember in drying the hair never to use heat, but rub the scalp thoroughly with dry towels, and then separate the long hairs into strands and there fan them vigorously.

A good hair tonie is an excellent thing for thin hair, but it is useless to get one bottle and expect it to do any good. Buy the best always and rub it into the roots of the hair three times a week for several months. Pav special attention to the temples. where the hair is apt to be thirnest; then take a perfectly clean brush, not too hard, and plunge into the hair. giving quick, ser bling, circular movements, until the scale glove. This, as well as streng healing the roots of the hair, has a tendency to make it fluffy.

It is undoubtedly very much b trer for the health of the hair not to attempt anything in the way of artificial waving or earling; nevertheless, waves and curls do add very much to the attractiveness of the appearance. and any one who has even the slightest tendency to carliness can, in time. get quite beautiful-a oking waves by natural means.

It takes time to accomplish this; do not try twice and then give it up. Such a proceeding is worse than useless. Begin by combing all the hair. won wish to wave over the face; moisten this slightly with bay rum, oriean de cologne and water; take back the front piece, twist it around the firgers, and pin it onto the head in place with a small comb. Take another piece, and repeat the process. Leave it for about half an hour, and comb it but lightly with a coarse tooth comb. Then turn the hair down over the face once more, and fluff it on the wrong side. This, if done judiciously, keeps the front hair, when dressed, a very pretty shape and obviates the use of rats, which are most undesirable.

At night brush and comb the hair before retiring; then braid it loosely.

FLOWER-TRIMMED HATS.

Some Dainty Exects That Are in Evidence Among the Latest. Models.

"Hats smothered in rosebuds are among the prettiest of the new models, and those which carry out the one-color idea are perhaps the loveliest of all. There are soft, becoming shapes made entirely of folds of delicate pink maline, with the crown and part of the brim covered with nink rosebuds and green leaves. It is in hats of this sort that the ribbon loops and knots are introduced at the back, depending from the brim and failing over the hair, says Woman's Home Companion.

. One of the daintiest under-brim effects consists of white or delicately tinted mousseline laid in parrow plaits, with each plait separated from the other by a narrow band of black velvet ribbon. Apple blossoms, crush roses or maidenhair fern make a pretty trimming for this style of hat, with loops and enderi of black velvet ribbon drooping over

the brim at the back. Perhaps the most noticeable new ! feature in the spring and summer millinery of 1903 is the many materials used in fashioning one hat. It is not so much in the novelty of shape as in the novelty;of combinations that the new hats are different from the late successful winter. models.

Veal Balls.

Mince fine some cold yeal, add a few bread crumbs, an egg, and pepper and salt: Moid into balls and fry in butter. When browned, remove from the pan and arrange neatly on a hot platter. Make a rich eream-gravy of milk, flour and butter and pour over the balls, serving with parsicy. Washington Star.

L'ABEILLE DE LA NOUVELLE-ORLÉANS

Est très vissandus en Louisians et dans tous les Etats du Su. Sa publicité offre deux au commerce des avantages exceutionnels. Prix de l'akonneuent, sur l'enné : Beitige Quotidienne 312 Off.