

The Wife's Money

BY MRS. EVA LEONARD



A few leaves clung to the very tops of the trees and fluttered against the sky, while below them the hills showed through the lacy brown twigs. A flock of white pigeons circled and sank behind the dark roofs, over which a thin white line of smoke rose from one tall, dark chimney and was spread in a gray cloud by the wind.

A woman with a pale, anxious face sat at the window looking out on the dreary street. She smiled as she saw a trim-looking young man come up the walk and wave a greeting to her.

"Hello mother!" he called as he hung up a fine new overcoat.

"Come here, Harry. I want to talk to you," she called. As he entered the room she asked him to close the door and motioned to a chair near her.

"Is anything the matter, mother?" he asked, dropping into the chair.

"Yes dear. All these bills are due and I have no money to pay them with. It isn't fair to ask your Aunt Fanny to use up all her school money feeding the four of us. You will have to help out. You have done nothing to help out and you have been here since your marriage three months ago. Gertrude has not assisted with the work either."

"You know I have had no steady job," answered the young man, "but I had work for three months before my marriage with the census bureau, but my wedding expenses took all that. All I have earned since then has gone for clothes and incidentals," and a temporary shadow crossed the habitually cheerful face.

"You should have counted the cost before you married. I do not see how you can expect Fanny to support you and your wife," and the mother began going over the items on the bills.

"I thought we could get along," Gertrude's father gave her that far-off look of the street, about half paid for, and we planned to rent rooms enough to keep up the payments and taxes. Being rent free, I thought I could earn enough to support us, as last year I worked pretty steadily. Her people would not consent to our renting rooms, so we decided to rent the house until it is paid for. We get \$55 a month rent," and he took a cigar from his pocket and lit it.

"How much are the payments?" asked the mother.

"Thirty-five dollars; so we have \$20 clear," he answered, thrusting his hands into his trousers pockets.

"Gertrude has banked every cent of that. She's thrifty," he added, smiling.

"That would be a great help with the bills, though it would not cover all the additional expense. What I suggest is this: If Gertrude will help with the work, you can stay here and we will share expenses. I have the rent of Mr. Foster's room. That and Fanny's board and room rent will enable me to pay my half," and she looked appealingly at her son.

"Well, I will go and talk to Gertrude," and laying his cigar on the tray he swung up the stairs whistling.

Presently there was a swish of silken skirts on the stair and a tall, girlish figure stylishly gowned, entered the room.

"Harry says you would like me to pay board from the rent of my house," she said with her head in the air. "I am not willing to do it. Harry married me, let him support me. I shall keep my money and put it out at interest."

"Harry is not earning much of anything and I am not able to board both of you for nothing, besides going without the rent of the room. I have my home produce all the income I have," said the mother.

"Why don't you talk to him about it? If your son can't support his wife, you, not I, am to blame, and you should suffer the consequences," and she rustled up the stairs.

The weary mother sighed and gazed out of the window.

TRIED COOKING RECIPES



ORANGE TAPIoca

Take a cupful of rice, tapiooca and boil it in a pint of water until quite transparent. When it is half done add three tablespoonfuls of sugar and the grated rind of two tangerine oranges. Beat together the yolks of two eggs, one tablespoonful of sugar, and the juice and pulp of two oranges rubbed through a strainer.

Pour this to the cooked tapiooca, stir it over the fire until slightly thickened, then add the stiffly whipped whites of the eggs and stir for two minutes longer. Pour into a greased mold, and when cold turn out. Cream, plain or whipped, or some cold custard should be poured round the mold. If the water is absorbed before the tapiooca is cooked, more must be added.

MARBLE CAKE

Half a cupful butter, 1 1/2 cupfuls sugar, 1 cupful water, 2 cupful flour, 2 teaspoonfuls of baking powder, 4 eggs, juice and rind of lemon. Beat butter and sugar to cream; add beaten yolks, then the water, then lemon. The flour in which baking powder is mixed; beat a long time till smooth and lastly add beaten whites of eggs. Divide in two parts. Color with ounce melted chocolate. Pour mixture into tins, alternating the colors. Bake with chocolate icing.

WHITE CAKE

Take 3 cups of flour, 2 cups of sugar, 2 teaspoonfuls of baking powder; to this add 1 cup of fresh butter, 1 of sweet milk, and the whites of 5 eggs; mix well and bake in a loaf. Line the tin with buttered paper to prevent burning.

ALMOND CREAM

Beat the whites of 10 eggs, and onto this sift 1 1/2 cups of powdered sugar and 1 cup of flour into which is sifted a large teaspoonful of cream of tartar; stir gently and bake in jelly pans. For cream the yolks of 3 eggs, a tablespoon of powdered sugar, a teaspoonful of corn starch which has been dissolved smoothly in a little milk. Beat the yolks and sugar together with this, beat the cream, and stir these ingredients in as for any cream filling, only make a little thicker; into this mix a half pound of blanched almond which have been chopped very fine; put together like jelly cake and over this top stock the remaining half pour of nuts.

CARMEL FROSTING OF BROWN SUGAR

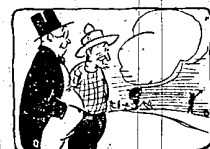
Take two cups of brown sugar, one tablespoon of butter, three-fourths cup of hot water, one-third cup of cream, one teaspoon of vanilla. Boil sugar and water until it snaps when tried in cold water; add butter, remove from the fire, add one-half the cream and stir until it thickens. Then more cream, a teaspoonful at a time, until the mixture is cool and of the right consistency to spread. Flavor to taste.

DOUGHNUTS

Two eggs, 1 teaspoonful of salt, 1 cupful of sugar, 1 cupful of milk, 4 tablespoonfuls melted lard, flour, enough to make a soft dough. Roll the dough about an inch thick. Cut into small rings or strips. Twist them. Fry in hot lard to light brown. Drain and roll in powdered sugar.

Dinner Stories

A Chicago business man has had a great deal of trouble with his workmen, a number of whom have formed time to time evinced a disposition to "soldier." On one occasion when this gentleman, in company



with his brother, was visiting the farm of a friend in southern Illinois the two observed an uncouth figure standing in a distant field. "Since it isn't moving," observed the brother, "it must be a scarecrow." "That isn't a scarecrow," said the Chicago man, after a long stare at the figure. "That's a man working by the day."

A well known aviator was not feeling very well, so he thought he would consult a physician to whom he was a stranger. He told the doctor his symptoms. The doctor examined him carefully and said: "My dear sir, you are all right. What you want is plenty of fresh air."

An interested visitor who was making the final call in the tenement district, rising, said to the landlady: "Well, my good woman, I must go now. In there anything I can do for you?" "No, thank ye, mem," replied the submerged one. "Ye mustn't mind it if I don't return the call, will ye? I haven't any time to go slummin' meself."

A New York salesman tells of a stay made by him at a western hotel where he observed an old-fashioned roller towel.

"Say," asked the Gothamite of a man in the washroom, "don't the



owner of this hotel know that it's against the law of the state of Illinois to use roller towels now?" "He knows it right enough," said the man addressed, "but the law wasn't passed when this towel was put up."

Household Hints

STUFFINGS FOR POULTRY.
The following recipes are declared by expert chefs to be top notch. Do not pack the stuffing into the fowl too tightly, or it will be heavy.

For Chicken—No. 1.—One cup coarse cracker crumbs, one-fourth cup butter, one-fourth teaspoon salt, one-third cup milk, a little pepper. Mix well.

No. 2.—Two cups dry bread crumbs, one-half cup fine sausage meat, one tablespoon each of chopped parsley and onion, one-fourth cup butter, one teaspoon salt, one-half teaspoon pepper, few grains nutmeg, two eggs. Sauté bread in cold water till soft. Press out all water and add sausage meat, seasonings, melted butter and beaten eggs. If meat is very fat, use less butter.

For Turkey.—Four cups stale bread crumbs, three-fourths cup melted butter, one teaspoon salt, one-fourth teaspoon pepper, fine herbs if desired.

For Duck.—Two cups bread crumbs, one-fourth cup butter, two tablespoons milk, one-half chopped onion, one chopped duck liver (boiled), one teaspoon salt, one-fourth teaspoon pepper.

Chestnut Stuffing for Poultry.—One pint fine bread crumbs, one pint shelled and boiled chestnuts, chopped fine, one-fourth cup butter, salt, pepper and chopped parsley to season.

Small raw oysters or fine cut celery may be substituted for the chestnuts, omitting parsley.

Potato Stuffing.—Two chopped onions, two cups mashed potatoes, one cup bread crumbs, salt, pepper and powdered sage to taste.

Miter Box For Slicing Bread.

A bread slicer now being introduced consists simply of the old and familiar miter box.



The box is applied to a new use. The loaf of bread is placed inside the box and the sides of the sides serve as guides for the knife, with the result that the slices are of uniform thickness. Two spacings are provided in each box, as shown, and the box is readily set apart by releasing the hooks at the top.

ALUM TO STOP BLEEDING.

Alum is one of the best remedies known to stop bleeding. A heaping teaspoonful of powdered alum placed in a common teaspoon of water will stop the flow of blood in any ordinary wound where no large artery has been severed. Snuffing a solution will stop bleeding of the nose. It will also cure painter's colic.

A wash made with a teaspoonful of alum and a quart of water will prevent offensive sweating. Burnt alum will remove proud flesh in wounds and sores.

THREE COOKING HINTS.

A quick way to clean currants when making cakes is to put the fruit into a colander and rub it around a few times with your hand. It is surprising how quickly the stalks are separated and come through the small holes.

In order to be sure that the coconut for pies and candy is perfectly fresh it is well to buy the whole fruit and shred it in the meat chopper.

When baking griddle cakes, instead of greasing the griddle rub it with a raw potato. The cakes are just as brown and the room is not filled with the odor of burning fat.

TO MAKE LONG ENVELOPES.

Occasionally a person has use for a long envelope and if none is at hand, two smaller envelopes will answer the purpose as well. Cut the right end from one and the left end



from the other and place one inside of the other so that the open ends will fit up and paste them at the edges. In this way an envelope of the desired length may be made.

DAYLIGHT AND EYESIGHT.

If a patient's eyes smart or burn when awakening, don't let them blame it on the raised curtains or glorious sun. In point of fact the fault usually lies with the eyes themselves. As a rule the smarting sensation of the eyes in the morning is an indication that something is wrong with the eyes, or the system. "Rheumatic" persons are frequently so affected, as well as those with eye defects. But, in any event, daylight should not be blamed for the eye symptoms. Indeed, daylight is a remedy for rather than the cause of sore eyes.

LAVENDER WATER.

Rectified spirits of wine one pint; after let it stand one day with all lavender, four drams. Mix and pour into a bottle.

GOOD COUGH REMEDY.

A good remedy for a cough is to put a lemon in boiling water. Boil for a quarter of an hour. Then press out the pulp into a jar, removing the seeds, and mix it very thoroughly with a quarter of a pound of honey. Take a teaspoonful when required.

Uses of Black Locust.

Outside of its use for fence posts, black locust finds its principle utilization in insulator pins and brackets for telegraph and telephone lines.

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