

NEW SUMMER HAT



The influence of Europe's war is shown in this new summer hat. The design has just been received from Paris.

Where They Die Only Once.
A lumbering old stage was winding in and out over a remote road in the Adirondacks. There was only one passenger and he had chosen to sit outside beside the driver. Several times he had tried conversation, but had met with so little encouragement that he had given up and was silently watching the landscape.
Presently they came to a tiny mountain burying ground, containing a few gravestones and a few unmarked graves. The passenger looked at it, struck by its air of loneliness, which seemed to stir in him afresh the desire for human intercourse. He turned again to the driver, pointed toward the graveyard, and observed: "People around here don't seem to die very often, do they?"
And without turning his head, "Just once," said the driver.

What was probably one of the largest cargoes of fruit ever carried from any port in the world in cool chambers recently left Hobart, in the State of Tasmania, for England. The shipment exceeded 125,000 bushel cases.

Household Hints

THE TABLE!
Fig Pudding—Beat the whites of four eggs to a stiff froth and to this add one cup of white sugar and beat again, stirring in one-fourth pound of figs cooked soft and cut in pieces. Pour into baking dish and stand in a pan of boiling water. Bake forty-five minutes in a slow oven. Serve with a custard made from the yolks.
Au Gratin Potatoes—In individual granite side dishes slice potatoes thin, in which between each layer has been added a little butter, salt and over a little liquid, a pinch of salt and pepper. Cover nearly with cream, over which bread or cracker crumbs have been sprinkled. Bake thirty minutes.
Vegetable Salad—Take one small bunch of celery, two tomatoes, one small onion, one small red pepper, and one small cabbage, chop all fine and mix with about four medium-sized cold potatoes, add a teaspoonful of vinegar, a half a teaspoonful of salt and a pinch of pepper. Pour on salad dressing, stir well and garnish with cold boiled eggs and garnish with parsley.
Griddled Eggs—Heat the griddle almost as much as for baking cakes. Butter it lightly and arrange small muffin rings on it. Drop an egg in each and turn as soon as lightly browned. They resemble fried eggs but are far more digestible.
Fish Croquettes—Two cups cold boiled fish (a left-over), two cups hot mashed potatoes, one tablespoon butter, one-half cup hot milk, one egg, one teaspoon salt, a little pepper. Pick the teaspoon chopped parsley. Pick the fish over carefully, remove the skin and bone, mince fine. Combine all cold water and cold milk. When cold mix thoroughly and dip in beaten egg, roll in bread crumbs, fry in hot fat. Drain on brown paper.
Velvet Soup—One quart of any good white stock, one cup cream, one-half cup milk. Season to taste, boil and pour into the beaten yolks of three eggs, diluted with one-half cup of milk. Reheat and serve in bouillon cups.
Jellied Chicken—Dress, clean and cut up a four-pound fowl. Place in a stew pan with boiling water and cook.

Glimpses of Married Life

Dr. Ellison felt that since his wife had sent letters broadcast through the country, containing damaging statements about Mrs. Morton, all thought of obtaining a divorce be- hind him. He had tried to inform of the state of doors must be given up. Mrs. Morton's good name must be openly vindicated.
Mrs. Morton, Dick's mother, was the star witness, and when she took the stand and gazed over the crowd assembled, her face took on a grim expression and her voice rang defiantly to the farthest corner of the courtroom.
She gave a short, clear account of her various meetings with Mrs. Ellison, ending with an account of the visit to Nellie's bedside. She ended her testimony with the statement: "Mrs. Ellison excited her and made her worse. The doctor called every day for a week, and now Mrs. Ellison bases her plea for a divorce on the number of visits he made." A ripple of laughter ran over the room.
Now the imperturbable old lady was turned over to Mrs. Ellison's lawyer for cross-examination.
"Have you ever testified in court before?" began the lawyer.
"What has that to do with the case? I've practiced truth telling, if that's what you are trying to find out." Another wave of merriment swept the audience.
"You testified that my client warned you of the danger of your son's interest in Miss Rudolph. Tell us about the interview," continued the lawyer.
"When I was visiting my daughter this summer," began the old lady. "Do you refer to your daughter-in-law?" interrupted the lawyer.
"Yes, I avoid 'in-laws' in conversation, and law and lawyers whenever possible. They batten on trouble," snapped Mrs. Morton, to the delight of the audience.

FARMERS BOOST PARCEL RECEIPTS

"FARM-TO-TABLE" SERVICE NOW / FIRMLY ESTABLISHED IN / LARGE CITIES OF U. S.

OPPOSITION IS DWINDLING

St. Louis Postoffice Handles 2,500 Parcels of Butter Weekly, Selph Reports

Washington, D. C. — Growth of the farm-to-table service by post is recorded in reports from the postmasters of the principal cities in which the service has been installed. The results are said to be gratifying in the large centers of population where the need for additional facilities of obtaining fresh country produce is greatest. In practically all the large cities and in industrial communities the service is now firmly established.

The postal authorities are pleased to find that the opposition of city and country retailers to this and other features of the recent development of the parcel post has died out. The merchants, they assert, are finding that the government's express facilities are of value to them. "Parcel post selling," it is declared, is no longer confined to the big mail-order houses.

Green grocers and even butchers in country towns, and in some cases the farmers themselves, through the organization of co-operative selling agencies, are collecting the farm produce of their locality and marketing it in the cities by mail order. This practice is encouraged by the post-office department.

Country selling agencies, it has developed, whether co-operative or privately managed, articulate the output of many farms, standardize price and quality and assure a steady supply and a reliable system of exchange.

In nearly all the cities where lists of farmers have been circulated and merely names and an enumeration of articles offered for sale have been included. In several of the cities, however, prices were added. In these instances it was found that the producers quoted widely varying figures.

The parcel post has done much and promises to do much more toward completing a system of food distribution which will knit the city and country more closely together," said an official of the post-office department.

"With its rural free delivery service the postal establishment reaches virtually all farming territory, and alike expands the selling opportunity of the producer and buying opportunity of the consumer. Farmers hitherto unable to reach the city market have had little cash demand for their barnyard, truck and dairy products, and have been compelled to dispose of them 'in trade' at the nearest country town."

OLD AUNTIE ANNIE IS CHAMPION PIE BAKER.

She Turns Out Forty a Day, 280 Per Week, and They Are "Pies What Am."

Joplin, Mo.—Annie Dean, 63 years old, who boasts of a rather dusky complexion, lays claim to the title of the champion pie baker of the southwest. "Auntie Annie" as she is known to hundreds in the section, has been baking pies for the last forty-two years. She has not missed a day during all that time, and every day that she has worked she has baked about forty pies. She bakes 280 pies a week, 1120 a month, and 13,440 a year.

Her record for forty-two years is more than a half million pies—564,480.

And her pies are better than ever. She markets them at one of Joplin's most popular cafes, where the materials are furnished her. Custard pies are her hobby, and she has won her way into many hearts by making pies just a little bit better than mother used to make.

"I've been around the world three times," said a well known music instructor yesterday, after he had finished two pieces of Auntie's pie, "I have failed to find anywhere a pie that can compare with the quality and excellence of Auntie's."

Then he ordered another piece. What is pie? A Mr. Webster put it in a book thus: "Quantity of meat baked in a crust of prepared flour." But, according to Auntie Annie, pie is all this plus years of experimenting to get the right flavor.

Auntie doesn't read or write, so consequently she has no information from any cook book. Her "ol' mammy" who was a slave of Col. Rowland of Springfield, Mo., in an early day, taught her to bake pies to suit the taste of the colonel, who was an epicure in those days, but she kept on trying. When she was set free Col. Rowland told her that as long as she could bake pies like she did she never need worry.

"Ah needs no measure, and no books; ah jest knows when ah gets enuf of dis dat, and dat is de hole business," she said.

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