

You may be deceived

some day by an imitation of

"SALADA"

and possibly you will not detect this imitation until the tea-pot reveals it. Demand always the genuine "Salada" in the sealed aluminum packet, and see that you get it, if you want that unique flavour of fresh, clean leaves properly prepared and packed.

About the House

Useful Hints and General Information for the Busy Housewife

Dainty Dishes.

Pepper and Celery Salad.—Three cups chopped celery, one cup broken walnut meats, pepper cups for individual service and mayonnaise sufficient to make celery and walnut mixture of right salad consistency. Fill pepper cups and set on ice. Garnish with nut meats and celery.

Apple cream is a tasty dessert. Peel and core tart apples; slice and weigh them and to three pounds take one cupful of sugar; put in a granite kettle with the grated rind and the juice of one lemon, two cloves and one in ch of stick cinnamon, simmer slowly until the apples are very tender, then rub through a colander. Scald one pint of fresh cream, mix with it the apple pulp and serve cold.

Planked Steak, Potatoes.—Heat plank through before placing meat on it. Brush meat over with olive oil, dice with pepper and salt and lay plank in broiling oven for fifteen or twenty minutes. When steak is nearly done, take plank from oven and garnish by pressing mashed potatoes through pastry tube in little nests around steak. Fill nests with buttered peas.

Onion Soup with Cheese.—Four medium sized onions, three-tablespoons butter, one quart stock, American cheese, toast. Slice onions thin and cook them gently in butter until perfectly tender, but not browned. Add to stock and let simmer five minutes. Cut slices of cheese one-fourth inch thin and lay on toast. Set in oven until cheese melts, put slice of toast in each soup plate, and pour soup over it.

Prize Soufflé.—Wash one pound prunes thoroughly in several waters and soak over night in warm water to cover. Place over fire in morning with one-half cup sugar and simmer slowly until they are soft and tender. Stone and pass through sieve. Crack pits, chop kernels fine and add to prune pulp. Beat whites of three eggs very stiff and fold in. Place in baking dish and bake about twenty minutes, until puffed up and whites of eggs set. Have oven at moderate heat.

Jellied Chicken Salad makes a fine luncheon dish. Cut up into small cubes sufficient cold cooked chicken to make a quart. Season well with salt and pepper, add two cupfuls of celery cut fine, and moisten thoroughly with plain gelatine dissolved in a little hot chicken stock. Pour into mold set in a cool place until firm. At serving time, cut the jellied chicken in strips, arrange on a bed of lettuce.

To make walnut salad break the shells of some walnuts, remove the kernels carefully, blanch them to remove the skins, place them on a dish, squeeze over them the juice of one or two lemons, sprinkle with salt and pepper, and let them macerate for three hours, turning them about occasionally. At the end of that time they will be ready for serving, and will make a very nice dish arranged on a lettuce leaf. If the juice of some unripe grapes can be obtained, it will be preferable to the lemon juice.

To make coleslaw-shred one cup of raw cauliflower and press into the cup, put two and one-fourth cups of potato cubes in a saucepan, add the fish and cover with boiling water. Cook until the potatoes are tender, but not mushy. Drain in a colander, mash thoroughly. Add one-eighth of a teaspoonful of salt, a quarter teaspoonful of pepper, one tablespoonful of vegetable oil, beat with a fork until light and fluffy, add one egg well beaten and beat again. Shape into balls, brush over with beaten egg, toss in the breadcrumbs and fry in smoking hot oil. Drain on white paper and serve hot, decorated with sprigs of parsley.

Jellied Apples.—Pare and have tart apples, then core, making good sized cavity in each half. Put two cups sugar on to boil with two cups water and in about ten minutes add apples, letting them cook slowly until tender and transparent. Take out apples, drain and orange in jelly. Strain carefully with orange or strawberry marmalade mixed with chopped nuts. Add enough water to syrup in which apples were cooked to make one pint, pour in the orange extract and set in jelly mold. When set, cut into slices. If pink apples are not used, color pink with fruit coloring, and pour over apples in dish. When cold and firm, turn out and serve with custard sauce.

Household Hints.

Corn and milk-fed chickens are tenderest.

Cakes without butter require a quick oven.

No tin table is complete without a lemon dish.

Flouring rolled linen into boiling water will set the stains.

It pays better to buy regular scrub clothes than to use up old rags.

If very warm bedroom slippers are desired, they can not.

desired, they can be lined with shaker flannel.

It is a good idea to keep one pint jar just for melting chocolate, then no chocolate is wasted.

The vinegar in which pickles have been preserved can be used over and over again for the purpose.

When a man's winter suit is put away for the summer, great care should be taken that there are no matches in the pockets.

Black tights made from mother's old stockings, are good for the baby to wear when he creeps a great deal and washing must be saved.

If the rollers of the wringer become yellow and stained, clean them by rubbing the rollers with a cloth saturated with paraffin.

Paint brushes that are hard and dry will soften if put into vinegar and allowed to simmer for ten minutes. Then wash them in soapsuds.

When washing black silk stockings add a teaspoonful of vinegar to the rinsing water. This will keep them a good color.

It is said that if onions are par-boiled for 10 minutes with a level teaspoonful of ginger in the water, they will cause no odor on the breath and no indigestion will follow.

To stew meat properly, be sure that the water is boiling when it is poured over the meat, stand it where it will simmer and add salt when the meat is half done.

Hard-boiled eggs will shell more easily if they are plunged into cold water when they are taken from the fire; allow them to stand in the water until they are thoroughly cold.

It is better to soak ham for several hours in cold water to cover, then put in a kettle covered with cold water brought to boiling point and cooked slowly until tender.

In the hot season the occasional cool dish should be seized to do a lot of baking—such as a batch of cookies, or piecrust shapes that can be filled as the need arises.

When the spring of a window shade is run down, it is a good idea to wind it up with a buttonhook—putting the hook around the small metal end which is to be turned.

When the whites of eggs are used without the yolks, put the yolks in a bowl, cover them with water and keep them in the refrigerator. They can be used in some way.

If you want to peel oranges, pour boiling water over them and let them stand for five minutes. They will peel easily and all the bitter white skin will come off with the rind.

Breaded veal is delicious treated in the following way: Dredge with flour, dip it in egg and bread crumbs, brown it in hot fat, then cover with milk and cook in a very slow oven until tender.

There is no dish more convenient to have for dinner on wash day than baked beans. Put into the oven in the morning, add a little water to prevent their getting dry and at 6 o'clock they are ready to serve.

A way to use the end of the boiled ham is to put it through the chopper, add mashed potatoes, a raw egg, forcemeat and fry in brown and cracker crumbs and dip brown in deep fat. This makes a good lunch or breakfast dish.

When scissors become dull, put a pin between the blades and rub it up and down, working the blades as in cutting. This will put a new edge on the scissors and takes but a moment's time.

DISDAINED HONORS.

The Kaiser Will Never Again Wear a British Uniform.

"Together with the keys, I give you an order bestowed on me by your sovereign, the Order of the Red Eagle—which I could never wear again."

With those sad words Jean Dollfus, Mayor of Mulhausen, the pioneer of the profit-sharing system for employees, handed over the keys of that Alsatian city to the Prussian commander in 1876.

A very different spirit urges Wilhelm II, to declare that he will never again wear a British uniform. Yet there is a spark of bitterness behind this disclaimer, for no one loves a uniform more than the Kaiser, or possesses a greater variety.

For every official office that he holds in Germany—and they are innumerable—a special uniform is designed, and, together with the various honorary positions that he holds in every European army and navy—having France—the number of his uniforms total three thousand.

A special valet, with a large staff of assistants, has charge of this very important section of the Kaiser's wardrobe. Apart from the enormous amount of care bestowed on the garments, each man has to be an expert on military uniforms and know the correct accessories for each suit. Woe befalls those who allow any inaccuracy to creep into the Kaiser's martial appearance.

Quackery has no friend like gullibility.

The sick man sleeps when the debtor can not.

THE CABLEMAN

AN EXCITING PRESENT-DAY ROMANCE

BY WEATHERBY CHESNEY

CHAPTER V.

"Steady, Phil," said Scarborough, incredulously. "Don't fling accusations about in that reckless way. It's not your business."

"I can prove it," said Varney. "That Miss Page is the daughter of the man who ruined your father? Oh, come! you don't know her, or you would see that it's nonsense. Here, hurry up and get into ordinary clothes, and we'll have dinner somewhere. I want to hear what you've been doing for the last two years."

Miss Page the daughter of Richmond Carrington, the notorious financial manipulator, whose name was accused in thousands of the poorer homes of England—the idea was absurd! Scarborough was not even anxious for that. He went with Varney to his dressing room, and waited for him to change.

The English Cowboy divested himself of the leather jacket and fringed trousers, in which custom decreed that the character which he represented should be dressed, and was donning in its place what was sharp bang on the door, and the manner entered.

"Mr. Varney, sir," said Val B. Montague, as he held out his hand to Scarborough, without waiting for the formality of an introduction—"This show is going to the devil!"

"Oh? More so than usual?" asked Phil Varney carelessly. "Horace, this is our proprietor, Mr. Van B. Montague—Montague, Mr. Horace Scarborough; old friend of mine."

"Proud to meet you, sir. More so than usual, I'd say, Mr. Varney? Well, may be no; but things are approaching a crisis."

"Anything fresh? Or the same row continued?"

"The same row coming to a head, sir! The canker in the rosebud is working its way to the outer leaves, and is beginning to be visible to the public; the malignant boil is becoming acute, and developing a head, which will have to burst; the hidden rotteness is refusing to remain hidden any longer, and the fair flower of our corporate amity is withering, sir, withering! Before we leave this place I expect to witness the premature decay and death of an organism which I have nursed like a father—yes, sir, like a father—for two long years. Val B. Montague's American City, a combination is breaking up, sir! Excuse my metaphors," he added, without a pause, turning to Scarborough. "When I am excited the sanguineness of my temperament invariably clothes my utterances in poetic imagery, as Mr. Varney will be good enough to tell you. And, by heaven, sir, I am excited now!"

He sat down on the edge of the packing-case and chewed a straw reflectively. He did not look excited, and there was a humorous twinkle in his eyes which suggested that he was not so angry as he pretended. Varney laughed and continued the process of settling the angles of his tie before a fragment of mirror.

"And the worst of it, sir," continued the self-styled master of metaphors to Scarborough, "that I have been hugging a serpent to my bosom. Your friend there—Pampas Joe, the English Revolver King—is no longer loyal to his salt."

"What have you been doing, Phil?" asked Scarborough, smiling.

"What has he been doing?" thundered Val B. Montague, in the same voice of excitement, and with the same placid manner and twinkling eyes, belaying the vehemence of his words. "He has been fomenting rebellion! He has bitten the hand that fed him! He has—well in short, you had better get him to tell you what he has been doing. I am busy, and must go."

He got down from the packing-case and opened the door. As he was going out, he turned, and said in quite a different tone—a tone in which there was a note of rare worry.

"By the way, Varney, I've settled to fire out the ringmaster. It was that I came to tell you."

"You remember the smash?" he asked.

"Yes," said Scarborough. "Carrington and Varney, stockbrokers—everybody knew about it; but I never understood it."

"Few did, and I think the poor old Carrington least of all. He had trusted Carrington in everything, and Carrington used him as a tool. The man was a thorough-paced blackguard."

"So I understand. Why wasn't he brought to book?"

"Too clever. Slipped through the lawyers' fingers on a technicality, and left his partner as a scapegoat. The poor old governor's only crime was presenting counsel against him of nothing more heinous than an easy-going ineptness—but the disgrace killed him. When things had got so straight as they ever would get, he went out to lunch in Brazil; found that the family bank stock to me in the man I was ranging with; got him after a month; fell in with Val B. Montague at Rio; joined him, and because I found that he was honest, stuck to him. I had been with him a year when the news of the governor's death reached me; but I didn't go back. There was nothing to go back for, and—well, that's about all."

"What became of Carrington?"

"For a moment Varney did not answer. Then he said slowly: "Till to-day I heard nothing about him. To-day two things have happened that make me suspect that he is in this island of San Miguel. Shall I tell you what they are?"

Scarborough was crumbling a piece of bread with nervous fingers. He knew what his friend was going to say, and he could not feel the same certain-

ty as he had felt an hour ago that the suggestion was absurd. Elsa had told him that she felt a rush of shame when she heard the name of Page on his lips. Might this, after all, be the reason?

"Yes," he said quietly. "One is that Elsa Carrington was with you to-day," said Varney. "Can you prove that to me?" (To be continued.)

MEAT TO BE SCARCE ABROAD AFTER WAR

SERIOUS PROBLEM FACES THE EUROPEAN COUNTRIES.

Stock Breeding on a Great Scale Needed to Replenish Supply.

None too plentiful before the war, meat is likely to become a real luxury in Europe after peace is declared and remain so for a considerable time until stock breeding has progressed on an immense scale.

The Central Power group believes it will find itself better off than the Entente group in this respect, but both groups will certainly find it a serious problem. At the expiration of two years of warfare—which period the Entente Powers will be estimated to have lost—there will be short 7,575,000 head of meat animals, while the Central group, owing to the territories occupied by their armies, would in that time lose only 2,000,000 head through overconsumption due to the war.

Commenting on the situation, the Paris Revue des Deux Mondes points out that France lost 20 per cent. of its meat animal stock by the occupation of ten departments by the Germans. France lost through this 1,510,000 horned cattle, 1,804,510 sheep and 814,919 pigs. This means, says the periodical, that France is deprived of an annual meat production of 411,000 tons.

The livestock of Belgium also was lost by the Entente, this being estimated at about 8,000,000 sheep and 2,000,000 head of cattle. Germany gained thus the meat production of roughly 33,000,000 animals in the western theatre alone.

Though the Russians saved much of their livestock in Poland and the invaded Russian provinces, nearly 40,000,000 meat animals fell into the hands of the Germans and Austro-Hungarians. Against this must be charged the losses sustained by the Central Powers in Galicia and East Prussia, said to amount to about 8,000,000 head, because in East Prussia, much of the stock was driven off beforehand, while the Galician livestock had already been drawn on heavily by the Central Powers' troops.

The livestock found in Serbia is estimated at about 8,000,000 head of meat animals, so that the Central Powers have in their favor a balance of about 78,000,000 animals. This means a meat production of roughly 1,910,000 tons a year.

This cannot be looked upon as an increase altogether, for the Central Powers' food supply. The territories from which this livestock comes are a population of about 35,000,000, whose wants must be met, of course. Nevertheless, the meat production of the territories occupied by the German and Austro-Hungarian troops annually, which is 1,992 pounds per capita, a large surplus is left for the occupying troops. A daily meat ration of eight ounces for each inhabitant of the districts held, would place at the disposal of the Germans and Austro-Hungarians 20,700,000,000 pounds a year. Even in view of the fact that the meat consumption of the Central Powers is 456 pounds for each man a year, this quantity would go far toward maintaining the men in the field.

That pork and pork fats are hard to get at present in the Central Powers' countries may be hard to understand in the light of these conditions. But the following explanation of this favorite meat of the men at the front, owing to its being a cheap quality, and in addition, last year, when the grain and potato-crops of the Central Empires were decidedly poor, too many pigs were butchered in order to lessen the demand for feed.

Entente States which are least favorably situated in their meat supply coming from home production are Great Britain and Italy. The annual per capita consumption in Great Britain is about 150 pounds. Of this, 50 per cent. has to be imported. A cable recently compiled by the Italian economist Ferratti shows that Italy has already used one-half of its horned cattle to feed its army.

Russia is probably best off in this respect, though heavy demands on its meat production have been made. To its meat supply, estimated at 8,000,000 head of meat animals, it has a year's reserve of about 300,000,000 head of meat animals.

France, in addition to having lost a considerable share of meat animals, is obliged to feed about 3,000,000 refugees from the occupied departments of Belgium. Russia has to care annually for 6,000,000 refugees.

Between the average normal meat consumption of the Entente at war, ranging from 110 to 150 pounds per capita, and the consumption of meat by some 25,000,000 men under arms, running from 220 to 260 pounds a man in the Italian and French armies, respectively, and reaching 456 pounds a man in the German, Austro-Hungarian and Russian armies, there is a difference of roughly 3,550,000 tons. According to French economists, it takes 142,000,000 animals to produce this annually.

The total meat animal stock of the belligerent States was 343,700,000 head at the start of the war. The ex-

ACROSS THE BORDER

WHAT IS GOING ON OVER IN THE STATES.

Latest Happenings in Big Republic Condensed for Busy Readers.

Abraham G. Heyman, a New York manufacturer, was run over and killed by an automobile.

Horse medicine, with the inscription "Good for man and beast" on the bottle, was tried by a Rhode Island man, whose funeral will be from the house.

A Dakota farmer jumped from a second-storey window and walked a mile in 20 below zero weather, wearing only a nightshirt, without waking up.

Uncle Sam's big Sandy Hook guns may close Conny Island schools, as tests have so cracked the ceilings that parents fear for children.

A Baltimore man's fashionable disease of West Virginia women who wear neck furs, is due to the use of arsenic in preparing the furs.

A one-legged athlete has made wonderful records in basketball, baseball and tennis at Butler College, Indianapolis.

In San Francisco three Bohm brothers have married three Gregson sisters.

American brewers are taking steps to promote temperance and discourage prohibition by introducing into America the charm and sobriety of English inns.

A Baltimore man escaped from the Hanover, Pa., jail, taking the lock and key with him.

David R. Francis, former Governor of Missouri, has accepted the post of ambassador to Russia.

The refusal of the Susquehanna Coal Co. to reinstate a German has caused a strike of 1,200 miners at Lykens, Pa.

The board of aldermen of St. Louis, Mo., has passed a bill reducing the water rate to manufacturers to six cents per 1,000 gallons.

The daughter of Captain J. I. Housman, a wealthy Staten Island, N. Y., oysterman, 77, halted his wedding with nurse, aged 37.

William H. Follette, of Tonawanda, N. Y., owner of the largest fleet of canal boats in the State is dead.

Malton D. Thatcher, Pueblo, Col., banker is dead. His estate is estimated to be worth from \$10,000,000 to \$20,000,000.

The will of Charles Reed, a barber, filed in Cincinnati for probate, disposes of a \$500,000 estate. Reed saved the money from his wages and tips and made wise investments.

Maple sugar camps running full time at Petersburg, Ind., are seriously troubled by honey bees which have been called out of their hives by the mild spring weather.

Frederick Stalford, a young German banker, was committed to the Tombs prison in New York for refusing to answer questions put to him by the special Federal Grand Jury which is investigating the activities in the United States of Capt. Rintelen, friend of the Kaiser.

Little Pauperism in England.

The record for pauperism for England and Wales during the past year is the lowest ever reached. Comparing 1872 with 1915, the ratio shows a decrease from 25.2 to 15.3 per thousand, a falling away of practically one-half. Pauperism in London especially has not declined in the same proportion, nevertheless the percentage has in this period been cut down from 25.3 to 18.0. As compared with 1914, last year showed a decrease in every division of England and Wales of 69,702 persons, or 11 per cent.

NEURALGIA STIFF NECK KILLS PAIN Why bear those pains? A single bottle will convince you Sloan's Liniment Arrests Inflammation. Prevents severe complications. Just put a few drops on the painful spot and the pain disappears. For Distemper