

## BIG INCREASE IS SHOWN IN REPORT

MORE COMPLETE CENSUS OF MISCELLANEOUS MANUFACTURIES TAKEN.

## LATE STATE CAPITOL NEWS

Review of the Latest News Gathered Around the State Capitol That Will Be of Interest to Our Readers Over North Carolina.

Raleigh. The annual summary by the department of labor and printing of miscellaneous manufacturing enterprises in North Carolina will show 3,766 establishments compared with 755 for 1914. This big jump is accounted for by the fact that this year for the first time, the state department has cooperated with the United States Department of Commerce, thereby making it possible to obtain an almost complete census. Included in the miscellaneous factories are all except cotton and woolen and knitting mills and furniture factories, which are reported in separate classification.

The aggregate capital of the 3,766 miscellaneous manufacturing is \$137,534,107 and the estimated value of raw material used \$61,439,183; the estimated value of the output is \$126,065,182; wages \$23,476,881; salaries, \$6,117,478.

The summary shows average work day to be nine hours and fifty-three minutes. The manufacturers use 252,576 horsepower, 369 making no report as to horsepower. Employees reported are 55,568 male and 6,691 female; also 4,625 classified as salaried employees.

Commissioner of Labor and Printing Shipman expects to complete within a few days the summary of cotton mills, which will show very considerable increase.

## New Great Seal for State.

There has just been used for the first time in executive offices of Governor Craig a new North Carolina Great Seal. The order for this seal has been outstanding for nearly a year the one in use since 1893 having been in very bad condition for quite a while. The new seal shows the Goddess of Liberty holding a staff and with a scroll of the constitution in her hand. Ceres is facing her and holds a sheaf of wheat in her right hand while her left hand rests on the small end of a cornucopia, which is emptying the abundant products of the state. The principal difference between the old seal and the new is that the new seal shows a ship in the offing. In the background are representations of fields and mountains, the idea being to represent the commercial and agricultural activities of the state. The new seal is the eighth that North Carolina has had from the Colonial period to the present time. It is the fourth seal since the formation of the state, and the definite adoption of a State Seal by the Assembly at Halifax in December, 1776.

## Named Rural School Supervisor.

Information comes to the state department of education that Miss Cherry of Durham has been appointed rural school supervisor in Harnett county. Much gratification is expressed at the steady growth of this phase of school promotion throughout the state, there being now rural school supervisors in Harnett, Northampton, Johnston, Alamance, Granville, Vance, Orange, Avery, Lenoir. These rural supervisors give special attention to improving the school life and activities and stirring community interest in the work of the school and in general community improvement.

## Barnes Secretary Agriculture Board.

K. W. Barnes will be secretary to the state board of agriculture on and after January 1. Announcement to this effect was made by Commissioner W. A. Graham, on his arrival in the city, after a 10-days' absence in Charlotte, Columbia and Charleston. Mr. Barnes, whose home is at Lucama, Wilson county, served for six years as a member of the state board of agriculture.

## Campaign For Demonstration Work.

Campaigns for financing the cooperative demonstration are being pressed now and some gratifying results are reported. More than 25 counties have already made appropriations for next season and numbers of other counties are to take action after January meetings of commissioners. Thirty-two of the counties that have made appropriations provide a total of \$18,560, this being an average of \$583.93. The biggest appropriation is \$1,000 by Halifax county.

## Largest Orphanage Collection.

M. L. Shipman, commissioner of labor and printing and chairman of the special publicity committee of the North Carolina Orphanage Association that pushed the campaign for one day's income Thanksgiving donations to orphanages in North Carolina, says that by far the biggest revenue from this source came to the Thomasville Orphanage, this institution having received \$20,444. The other orphanages have not yet made public their receipts, but it is not believed that any of them received such an amount.

## State Prison Directors Meet.

The directors of the State's Prison have held their regular December meeting. Only routine matters for the month were considered. It develops that there are now 300 state convicts assigned to the American Aluminum Company's plant at Baden. The Elk and Alleghany Railroad Company, from which a large squad of convicts was taken for the Aluminum Works, is said to be satisfied with the squad of 54 convicts left for this railroad construction work. The prison still has on hand its 700-bale crop of cotton.

## Case Is Decided In State Favor.

Judge Peebles of the superior court announced his ruling in favor of the State Department of Agriculture in the injunction proceedings instituted against the department by nearly 50 flour mills to stop the enforcement of the North Carolina statute regulating the sale of artificially bleached flour. Judge Peebles holds that the statute contains no violation of either the state or the federal constitution. It is expected that the case will be appealed to the supreme court and will likely be carried on to the United States supreme court before final settlement is reached.

The case is Liberty Mills et als, vs. North Carolina Department of Agriculture and was instituted by the flouring mills through Tillett & Guthrie of Charlotte. Judge Peebles heard the case three weeks ago, the argument for the state being by Attorney General Bickett and that for the flouring mills by T. C. Guthrie of Charlotte. Judge Peebles had reserved his ruling until now. The statute, the enforcement of which is being resisted, imposes an annual license tax of \$25 on each milling company that puts on the market flour artificially bleached. This tax is supposed to defray the expense of collecting and analyzing samples of flour being sold in the state.

## Crop Report Is Pleased.

Maj. W. A. Graham, commissioner of agriculture, was much gratified to receive from the Crop Report Division of the Federal Department of Agriculture figures on the 1915 North Carolina crops that even exceed the figures Mr. Graham had worked out. The trouble in the past has been that the Federal figures were much lower than those issued by the state. The Federal reports show that the North Carolina corn crop for 1915 is 64,050,000 bushels, compared with 57,550,000 bushels for 1914; wheat crop is 10,355,000 bushels compared with 7,323,000 bushels for 1914; oats 6,050,000 bushels, compared with 4,375,000; tobacco crop, 198,400,000 pounds, compared with 172,250,000 pounds in 1914.

## Summary of State Banking Report.

Deposits in the North Carolina State Banks increased more than \$6,000,000 during the past year and the total resources foot up \$87,605,324, compared with \$85,820,923 last year, a net gain of \$1,140,300. These are especially figures contained in the summary of reports of conditions of state savings bank and trust companies issued by the Corporation Commissioner, based on reports of November 10. The comparisons are with reports of October 31, 1914. There were reports from 417 banks including 21 branch banks. The number reporting one year ago was 422, including 18 branches.

Members of the Corporation Commission say the showing this year indicates a healthy business growth, and that the items that show decrease are about as creditable to banking progress as those that show increased figures. For instance, the item of bills payable show a decrease from \$7,567,431 to \$3,694,200, and notes and bills rediscounted show a decrease from \$1,689,924 to \$744,973, both much more sound banking.

The total increase in the various stages of bank finances summarized in the report was \$4,114,923 and the total decrease \$2,374,623.

## Soy Bean Outlook Bright.

Before leaving Raleigh for Elizabeth City to take a hand in experimental demonstrations as to the extraction of soy bean oil by a local cotton oil mill there C. B. Williams, chief of the division of agronomy, talked confidently of the outlook for this new industry in North Carolina. He will be pained in Elizabeth City by W. J. Morse, expert of the United States department of agriculture.

## Urges Safer School Buildings.

Commissioner of Insurance James R. Young is issuing a supplementary pamphlet bearing on the better and safer school buildings propaganda, which he and Superintendent of Public Instruction Joyner are furthering throughout the state. This new pamphlet explains that, of course, the changes they are advocating are dependent on local authorities in charge of the erection and control of school buildings. It points out that the difference in the cost of the safer buildings is overcome by the smaller depreciation.

## Two New Belk Stores Chartered.

Two branch Belk store corporations connected with the Belk department store corporation of Charlotte, were chartered, one for Wilmington and the other for Raleigh. The Wilmington corporation is the Belk-Williams Company, capital \$100,000 authorized and \$38,000 subscribed for a general department store business. The incorporators are: W. H. Belk, Charlotte, and J. M. Belk-Monroe, 110 shares each; J. C. Williams, Wilmington, 20 shares; E. F. Matthews and G. H. McDonald, Charlotte, 10 shares each.

## Union Station Company Chartered.

A charter was issued for the Winston-Salem Union Station Company \$125,000 authorized and \$30,000 subscribed for erecting and maintaining a commodious union station and leasing it of railroad companies or individuals for union station purposes, including passenger mail and express service, telephone and telegraph offices and operation of bus and automobile lines. The incorporators are L. E. Johnson, N. D. Maher, W. O. MacDowell, A. C. Needles, L. H. Ocker and F. T. Brinkley.

## Confers About Derby School.

State Superintendent of Public Instruction Joyner spent a day at Jackson Springs in conference with Roger Derby and trustees of the Derby Memorial district school, created under special act of the 1915 legislature. This is a school provided by Roger Derby, the district being made up of portions of Montgomery and Richmond counties. The school is not yet organized, but it is to include the grammar school, high school and farm life school features that will prove a great benefit to the state.

## DAIRY TOPICS

## CARING FOR DAIRY UTENSILS

Tin Is Regarded as Best Material and Vessels Should Never Be Used for Any Other Purpose.

(BY CARL E. LEE.)

Dairy utensils should be made of the best grade of tin and never used for any other purpose. Wooden or galvanized pails are objectionable. See that all joints in the pails, cans, and strainers are well made and fitted with solder.

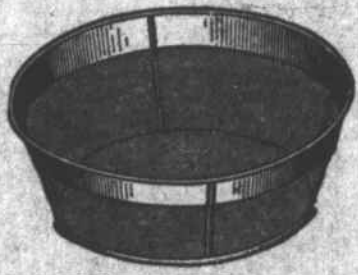
Cans with the tin partly worn off are not suitable receptacles for milk and cream because they rust and this condition imparts a metallic flavor to the butter. Utensils that come in contact with milk or cream can best be cleaned by first rinsing with cold water and then washing with a brush and hot water.



Milk Strainer, Showing Center Removed.

Washing powder suitable for use in the dairy should contain no grease. Ordinary alkaloids used in small amounts is also a good dairy cleanser. After washing the utensils with hot water, rinse thoroughly with boiling water and place them where they will come in contact with the direct rays of the sun.

In washing the ordinary five, eight, or ten-gallon milk cans, be sure that the inside of the shoulder of the can is rubbed with the brush, as this is the most difficult part to clean.



Good Cream Strainer.

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## FEEDING CALVES DRY GRAIN

Digestive Tract of Young Animals is Small and Giving Small Amounts Often is Favored.

In feeding skim milk calves the grain needed to supply the missing fat may be corn, barley, oats or a mixture. Occasionally a feeder has skim milk or alfalfa or clover hay on hand, and to these he adds linseed meal, cottonseed meal or gluten feed. These are all high in protein, and when any one of them is combined with skim milk and alfalfa—both high in protein—an unbalanced ration results and scours or other digestive troubles follow.

The digestive tract of a calf is small and frequent feeding of small amount during the first month is best. During the first month it is better to grind the grains fed. At the end of this period either oats or corn may be fed unground. Hard grains like kafir and milo give best results when ground. All grain should be fed dry in a trough. Mixing feeds with milk is not recommended, as calves chew their feed better when fed dry.

## RING FOR SELF-SUCKING COW

Habit Is Brought on by Putting Off Milking—There Are Numerous Ways of Prevention.

In most cases it pays to try some remedy, for a cow of this kind is usually a heavy milker. The habit is brought on by putting off milking. The cow suffers and tries to relieve herself and the habit is formed. Ways of prevention are numerous.

A cure after the habit is formed is almost impossible. The most effective remedy is putting two rings in the cow's nose. Ring the cow in the usual way, and in this ring hang another, forming two links of a chain. Sometimes one ring will stop the habit, but in most cases two are needed.

If the cow is not a good milker better sell her to the butcher.

## MILK AT SEASONABLE HOURS

No Time on Farm When Hired Man Is Making So Much Money as When He Is Busy Milking.

Early milking and late milking in the evening may be all right if a man is overly anxious to make money and do the work himself. But, if hired help has to do it, the owner of that particular farm will soon gain the reputation of being a hard man to work for.

Why not send the man who takes care of the cows home from the field at five o'clock in the afternoon, and have the chores done in seasonable time? There is no time when a man is making so much money as when he is milking. Then why shouldn't it be done during seasonable hours of the day?

## Groom the Calves.

Take five minutes to the work of your day and go over the calves with comb and brush. It will be the best investment of time you can make.

## Improvement of Cow.

It has taken centuries of experimental breeding to make the dairy cow the wonderful animal that she now is.

## No Benefit to Cows.

Don't expect your cows to be greatly benefited by looking at your neighbor's side.

## ORCHARD TOPICS

## CONTROL THE PEACH BORERS

Thick, Heavy Coating of Asphaltum Serves to Exclude Insects—Material Is Applied Warm.

In a bulletin of the California station E. L. Morris calls attention to the use of hard asphaltum, grades "C" and "D," for the control of the peach tree borer. This material was applied early in the spring to badly infested trees from which the borers had been dug.

It was found that a thick, heavy coating prevented both the issuance and the entrance of about 95 per cent to 98 per cent of the insects, the degree of efficiency depending upon the thoroughness of the application. Asphaltum does not penetrate, crack, deteriorate or bind the tree, since it yields to the slightest pressure. Four years of experimenting have not shown the least injury.

The material is applied warm with a brush from five inches below to five



Female Beetle Placing an Egg in Tree Below Surface of Ground.

inches above the ground. It is easier to apply two or more coatings than to try to put on more at one time than will adhere firmly. The first coating will harden very quickly and the second can be applied without loss of time. Two coatings are generally sufficient unless the bark is very rough. But in any case a thick, uniform covering is absolutely necessary for the best results.

Borers are seldom uniformly distributed over an orchard. Small blocks of trees here and there may be badly infested, and the most of the orchard comparatively free from the pest. In such cases it is not necessary to treat all of the trees with asphaltum, but it is necessary to examine them carefully, for in no other way can the true conditions be known.

A convenient way to handle the asphaltum is to mount an iron kettle on the running gear of an orchard truck and suspend beneath it a sheet iron apron as a fire box. Keep hard asphaltum in the kettle all the time, so that the melted asphaltum will not get too hot to carry in small containers, and apply directly to the trees.

## GERMS CAUSE APPLE BLIGHT

Only Known Way of Control of Disease Is to Cut Out Affected Parts—Job Tedious.

Blight of pear and apple trees is caused by a very minute germ which works inside the bark and out of reach of any spray material that may be applied. It is spread from tree to tree by insects and gets into the trees through the blossoms. Here it is deposited by bees and other insects which visit the blossoms, and as conditions are favorable for the development of the germs, they pass from the blossoms through the stems of the flowers into the twig and then through the rest of the tree.

To control blight by cutting out the affected parts is a tedious job, but it is the only way known at this time for controlling it. Whoever will discover a better way than this will be a benefactor of humanity and do a wonderful work for the upbuilding of fruit growing.

## PROPER SITES FOR ORCHARDS

Fact Often Overlooked That Cold Air Settles to Lower Levels—Frost Does Much Damage.

It is a well recognized fact, though one too often overlooked in selecting sites for orchards; that cold air settles to the lower levels. For this reason it is often colder at the lower elevations than it is at higher points in the same locality. This is what is meant by "atmospheric drainage." The occurrence of frost in low places when there is none on elevated areas is thus explained. For the same reason peach buds are often winterkilled or the blossoms are injured by frost in the spring in low places when nearby orchards on higher elevations are injured much less, or even escape entirely.

## Ripening Pears.

Pears are best when ripened indoors instead of on the trees. The time to pick pears is determined first, by their known seasons of ripening; and, second, by the ease with which the stem parts from the branch when the fruit is slightly lifted. Most pears are marketed in a green, but mature, state.

## Peach Responds Quickly.

The peach tree responds more quickly to good treatment than any other fruit tree.

## IN THE LIMELIGHT

## NEW ARCHBISHOP OF CHICAGO



Rt. Rev. Mgr. George W. Mundelein, S. T. D., the newly appointed archbishop of the diocese of Chicago. He is only forty-three years old. He is deeply learned in ecclesiastic lore and lay wisdom, a linguist, and one of the literary lights of the Catholic world. He was born in Brooklyn in 1872 and comes of an old American family, his maternal grandfather having fallen as a Union soldier in the Civil War.

Bishop Mundelein finished his preliminary education in Manhattan college, New York, in 1899. He began his theological course at the Propaganda in Rome the following year, and was ordained in 1895. He returned to his native city and immediately was appointed assistant secretary to Bishop Charles E. McDonnell, a post he held until appointed as chancellor of the diocese of Long Island. Pope Pius in 1906 designated him as domestic prelate, bringing to him the titles of right reverend and monsignor. In 1907 he was selected as a member of the Ancient Academy of Arcadi, being the only man in the United States who ever enjoyed that honor. The academy is a purely literary body of the church. At its meetings the members veil their faces.

In 1909 the honorary title of bishop of Loryma was conferred upon Bishop Mundelein and in the same year he was made auxiliary bishop of Brooklyn.

## KORBLY'S NEW JOB

Charles Alexander Korbly of Indianapolis served his country and his party—the Democratic party—faithfully as a member of the house of representatives in the Sixty-first, Sixty-second and Sixty-third congresses. Then he was defeated last fall for re-election by a Republican. But his good services and his ability were not forgotten by the party leaders still in office and Mr. Korbly was selected for the position of legal adviser to the comptroller of the currency. In the last congress he was a member of the committee on banking and currency, and he is considered especially well fitted for his present position. The salary of the legal adviser is fixed by the comptroller, usually at \$5,000 a year, and is paid by the national banks.

Mr. Korbly was born in Madison, Ind., in 1871, and for several years was a reporter and editor of the Madison Herald. Then he went to Indianapolis and studied law in his father's office. He married Miss Isabel Palmer in 1902 and they have a family of four children.



## HUDSON MAXIM'S HEALTH



Hudson Maxim's remarkably energetic and productive life is due very largely to his health. In the opinion of Eugene Christian, Mr. Christian describes Maxim as having been sick only once in his life, and this was due to an indiscretion in eating. The inventor's health is said to be due first to parental conditions. His father, Isaac Maxim, was a big, robust, hardy Huguenot. His mother used common sense instead of drugs for all family ills and he was early trained never to touch tobacco and liquor.

During his rearing the family table was supplied with substantial, pure food, prepared in an appetizing but homely manner. The table was diversified of condiments, fancy desserts, sweets and confections, which are the things that contribute tremendously to the anemic condition of the pampered child.

Endowed by nature with a wonderful body and a big brain, Hudson Maxim has supplemented these natural forces "by keeping his brain and body clean." Complimented upon these sensible habits, he quietly said: "I know something about chemistry and why should I take into my body poisons that can do no possible good, but which are sure to reduce the building power of the blood and destroy cell metabolism? Why should I poison the blood that streams through my veins any more than I would poison the pure water with which my food is cooked and which goes upon my table?"

## CAPTAIN BOY-ED, TURK

Since Capt. Karl Boy-Ed, naval attaché of the German embassy at Washington until President Wilson demanded his recall for improper activities, became prominent in the public prints, many persons have commented on his peculiarly un-Teutonic name. The fact is he is of Turkish descent, for his father was Karl Boy-Ed, a Turkish wholesale merchant who lived in Germany. His mother, however, is a German and the most popular woman novelist of that country.



Captain Boy-Ed is not only a naval officer and a diplomat, but also a ladies' man, an athlete, a club man and a litterateur. The clubs and drawing rooms of Washington and other eastern cities saw much of him before the war broke out, and he was looked on as a quiet and affable society man. But as soon as hostilities began he established himself in New York and devoted himself to aggressive work for his country.

Captain Boy-Ed was sent to this country by the German government to learn everything possible about the national defenses, and especially the navy. He never lost an opportunity to gather facts and make observations concerning the army and navy and their officers and men. He made many visits to Annapolis, and is in touch with what is being done there, and at all the navy yards and naval stations.

Not long before the war broke in Europe he completed a tour of investigation through the nation. It is said by persons who know him intimately that the German naval attaché is better informed about the United States navy than many of its own officers are. He knows the strong points and weak points in it. He is familiar with all the coast defenses and all the other fortifications.

## TO REBUILD 1818 TRADING POST.

Dr. S. A. Barrett, curator of anthropology at the public museum, is planning to build a reproduction of the trading post erected by Solomon Juneau when he came to Milwaukee in 1818, the Milwaukee Journal states. The restored post, as complete as Doctor Barrett can make it, will be placed on exhibition at the museum.

Doctor Barrett requests the assistance of everyone versed in the history of old Milwaukee. Sketches of woodcuts of the trading post, even though drawn from memory after the trading post had disappeared, will be especially helpful.

According to a compiled history of Milwaukee, Solomon Juneau's home, built immediately after his landing, September 14, 1818, was a log dwelling and trading post on the east side of Milwaukee river, near the present intersection of Wisconsin and East Water streets. It was made of tamarack poles, cut by Juneau from the tract which is now the Second ward.

## WITH ORANGE FLAVOR

DAINTIES THAT MAKE APPEAL TO THE PALATE.

Four Delicious Dishes May Be Made From the Juice and Pulp of This Probably Most Popular of All Fruits.

Orange Salad—Cut off the tops of large oranges. Carefully remove pulp. Mix pulp with an equal quantity of sliced bananas and one-half the quantity of walnut meats. Marinate with French dressing. Place in orange shells. Chill thoroughly and serve with toasted crackers.

Orange Delight—Soak half a box of gelatin in one gill of cold water fifteen minutes, now add three gills of boiling water, stir until dissolved; put into it half a pint of granulated sugar, three gills of sour orange juice and the strained juice of one lemon, stand in a cool place; harden in the refrigerator.

Place a couple of rounds of sliced orange in each individual dish, cover with the jelly, then a layer of soft custard or whipped cream as a mask. Serve ice cold with lady fingers.

Orange Ice-cream—Put one running-over tablespoonful of strained orange juice in a bowl, one teaspoonful of lemon juice and one teaspoonful of sherry wine or brandy, with a grated yellow rind of one small sour orange; let it stand for twenty minutes, then stir in half a cupful of confectioners' sugar, then the slightly beaten yolk of one egg; stir, now add sufficient confectioners' sugar to make it the consistency to spread easily over the cake; it should not run; spread evenly, then put in a cool, dry place to stiffen.

This icing will be rich and creamy, never becoming "rocky," like so many people make. If cake is rubbed on the edge with sugar the icing seldom runs off the sides.

Orange Pudding—Take two eggs, two-thirds cupful of sugar, grated rind and juice of one large orange, one pint of milk, one tablespoonful of butter, four tablespoonfuls of bread crumbs. Beat the eggs until light and add sugar and orange juice. Scald milk and add butter and pour over the crumbs and add to the eggs, sugar and orange juice. Mix well and bake slowly and serve very cold.

## Swedish Apple Pudding.

Take apples, pare and cut, and cook the same as you would for apple sauce, sweeten and add twice the amount of bread crumbs, one tablespoonful molasses, pinch of nutmeg and cinnamon. Mix together, add two eggs well beaten. Do not have it too soft (about the same as plum pudding). Butter a dish, put in and bake in hot oven till nice and brown. Serve with hard or brandy sauce. The crumbs are to be browned in frying-pan with a generous piece of butter. Cut them into dice and fry a golden brown, being careful not to burn. After that is done mix with apple sauce. Also put little bits of butter on top before you place in the oven and watch carefully so it will not burn. It is cheap and wholesome.

## Cocunut Tapioca.

Soak half a cupful of tapioca in cold water for an hour. If the instantaneously is used this will not be necessary. Then cook till clear. Remove from the fire and pour over two eggs beaten with half a cupful of granulated sugar, a pinch of salt, teaspoonful of vanilla and a cupful of grated cocunut. Drop in a teaspoonful of butter and bake in a buttered pudding dish for 35 minutes. Serve warm or cold, with cream or pudding sauce.

## Scallops Salad.

Soak one pint of scallops for one hour in salted water, drain, cover with boiling water to which one tablespoon of vinegar has been added, let simmer five minutes, drain again, chill and cut into thin slices. Add half the quantity of finely cut celery, mix with mayonnaise or boiled dressing, and sprinkle with one teaspoonful each of finely chopped chives, gherkins and olives.

## Baked Squash With Cheese.

The squash should be scraped free from seeds and baked in its shell, after it has first been cut in quarters. When well baked it is scraped from the shell, put in a buttered silver baking dish, spread with butter and seasoned with salt and pepper, after having been mashed. When it is sprinkled with a generous quantity of grated parmesan cheese it is browned very quickly in a hot oven.

## Fish Salad.

Cut enough salt fish in small pieces to make one cupful. Pare and cut into small pieces potatoes to make two cupfuls. Cook in water to cover until potatoes are done. (Put the fish in at the same time.) Drain thoroughly the fish and potato and add half tablespoonful of butter and one beaten egg, with pepper and salt. Mash and beat the whole. Drop from a spoon in hot fat.

## Hindu Cabbage With Onions.

Cut cabbage into shreds, put it, dripping wet, into a kettle with one tablespoonful of oil or butter. Season with salt and cayenne pepper to taste. Cover closely, let cook in its own steam. Cut one large onion in small cubes, fry in one tablespoonful of oil or butter till slightly browned; then add cabbage and fry both together a fine golden brown.

## Potato-Baking Suggestion.

Choose potatoes of equal size. Brush them very clean, drop them into a basin of cold salt and water, then dry them. Place them on a baking sheet and bake in a moderate oven. When a fork will pierce them easily they are baked. The skins should never be eaten.

## Taking Mud Stains From Silk.

Mud stains can be removed from silk if the spots are rubbed with a bit of flannel or, if stubborn, with a piece of linen wet with alcohol.