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prizes now beling contested
by aviators number thirty-arght
are valued at $\$ 300,000$.

## [9 <br> Curried Pe

 G aor $R$ Plan to Reduce Road Wlathe.
Consul Thompson, of Hanover, Consu1 Thompson,ot Hanover, Ger-
many, contributes some valuable commany, contributes some valuable com-
menti on the roads of Prussla as
compared with those of the United
shake aver the fre to makg them
floury. Mash with the addition of a plece of butter and two tablespon-
fuls of hot milk.-New York Press,

## Asparagus is often cooked with

Asparagus is often cooked wit
Parmesan or grated 8 wiss cheese After cooking until nearis tendep in
bolling salted water, drain and put in a baking dish in layers with the
cheese between. Sprinkle the top of cheese between. Sprinkie the top o
the dish with cheese and buttered
crumbs, add a small cupful of the crumbs, add a small cupful of the
water in which the asparagus was
cooked and bake in cooked and bake in a moderate oven
for about fifteen minutes. A variation of this is after cooking
the asparagus untl tender arrange
on rounds of toast, season with salt and pepper, spread thickly with
grated cheeso and buttered crumb grated cheeso and buttered crumbs
and brown in the oven. A fresh egg
may be dropped on each round of the toast, then put in the oven long
enough to set the egg.- New York

## Salmon Trout With Cream. ipe dry and lay in

ust enough water to keep from scorching. If large, soore the back,
but not the sldes, bake slowly from
three-quarters to three-quarters to one hour, basting
with butter and water. Into a a cup
of rich cream stir three or four tablespoons beiling water (or cream will
clot when heated); into this stir gentiy two tablespoons melted butter and
a little chopped parsley. Put this
and into a milk bolier or farina kettle,
or any vessel you can set into an-
other, half fllled with bolling wit other, half flled with bolling water the cream and butter to the gravy
from the drippping pan in which fish
was baked was baked. lay the trout on a hot
platter and let the gravy boil up
once, then pour over the ash. 1sh with sprigs of parsley. Use no
spiced saucess and very ittle enlt.
This creamed gravy may be used for This creamed gravy may be used for
various kinds of bolled and baked Ash.-Boston Post.

## SIft one pound of fiour into basin, add one teaspoonful of baking powder. Rub elght ounces of butter into the flour with the tipg of the into the flour with the tips of the fingers-never the palms of the hands-which in hot weather, or if done by any one with hot hands, olls the butter and makes the pastry very heavy. Little lemon juice makes the pasLrithe emon easily digested. try light and aben the butter is well rubbed in When add half a pint of cold water and mix well with the flour till it is all taken up and leaves the basin clean. Turn on to a board and roll out. Put in Put in slices and put in a pudaring dish, adding three tablespoonfuls dit or sugar. Add a few cloves or some lemon juice and a little water. Cover with the pastry, and bake in a hot oven BOUSSEHOLD BOUSSEHOLD

To mix corn bread more easily
warm the bowl that it is mixed in. A fruit parfalt may cither have
fressh fruits or candied frults mised
with the whined with the whipped cyeam.
There is no greater ald to the eom
plexion than the uise of plenty
weter both
A delicious nut partait may be
made by adding a cuptul of chopped Enge shy walnuts ot peecans to a plai
parfait seasoned with vanilla. If soda is mixed with flour in mak
ing ginger cookies with sour milk in stead of being dissolved in milk a
in the usual way they will be lighter in the usual way they will be lighter
Young geese have yellow feet and
bils (when old, they are reddish) Bils (when old, they are reddish).
A goose, intended for the table,
should notebe older than six months
or one year, or it is Hable to be tough
Bolled potatoes should be served
as soon as they are cooked. To make them drier draln off the water quick-
1y, shake them in a strong draught of

Black and dirty brass should bo
well washed in. hat soap-suds con-
taining soda and then scoured with
parafinn and whiting before any brass polish is used, for this saves expense
and trouble.
Instead of laborlously grating
chocolate for cooking purposes, break chocolate for cooking purposes, brea
it into gooddesized olts and stand over
bofting water untll melted. Not only bollitig water un
is time saved, but
to be
A writer in Good Housekeepin
has discov
mattress
two piecee ne-halt so by private conveyance entitled to strong support, remarks nany who use the roads every day The do not stop to figure this way.
They will install a labor saving machine on the farm because it will save
them a ittie extre labor, and perhaps Hittle money, but they will not see labor saving and money saving thing
extant. The Fort worth Record reently igured that If good roads were ould be the saving to the country would
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