

1896 The 1901 DAILY GAZETTE

Now in Its Sixth Year,

ASHEVILLE'S LEADING NEWSPAPER.

THE DAILY NEWSPAPER OF THE NINTH CONGRESSIONAL DISTRICT

Circulation in Every Town of the District.

Largest Town and Suburban Circulation—Read by All Visitors Entering Asheville—For Sale at All News Rooms and on All Railroads and Trains.

Most Complete, Latest and Most Accurate News Service of Any Paper Ever Published in Western N. C.

STAFF LOCAL NEWS, LOCAL GOSSIP, AND DEVOTED TO THE UP-BUILDING OF ASHEVILLE.

It is the recognized Advertising Medium of Asheville. Its advertising columns furnish information of real value from the best business houses of this city.

To the people of Asheville and western North Carolina who desire a clean, enterprising daily newspaper, devoted to the interests of this section, whose columns are always open to encourage and assist every worthy movement, the Gazette looks for its support, pledging to people of this section its most earnest endeavors to publish here a newspaper that will serve every useful end for which a daily journal can strive in a progressive community.

To each and every intelligent citizen of Asheville and Western North Carolina, we ask:

Do you not think that the Gazette deserves your patronage? It offers you more than any newspaper published in this section has ever offered; it works constantly for the progress for which you hope; it is fearless and independent in its opinions, it will keep you in touch with the world's news and with matters at home. When you stop to think of all this, do you think that any enterprising citizen of the community offers you better value for your money or more richly deserves your support?

SUBSCRIPTION RATES:

One Year \$4.00
Six Months 2.00
One Month
One Week (by carriers in Asheville, Victoria or Biltmore) 10 cents

THE WEEKLY GAZETTE,

Published Thursdays; eight pages. One of the best weekly newspapers in the state.

\$1.00 A YEAR.

Address

THE GAZETTE, ASHEVILLE, N. C.

THE EGG IN COOKERY

IT ADDS TO THE NUTRITIVE VALUE OF ANY DISH IT ENTERS.

A Valuable Food Which is Easily Prepared in Many Different Forms. The Proper Method of Boiling—The Perfect Omelet.

The importance of eggs in cookery can scarcely be overestimated. They increase the nutritive value of any dish to which they are added. Thus it happens that cakes and puddings and bread mixtures that contain eggs are or should be, of greater nutritive value than are the plain breads and biscuits made without them. Eggs have a lightening effect and a thickening effect. Two eggs will perform the work of one tablespoonful of flour in thickening such things as sauces. As a substitute for meat, one egg is nowhere near equivalent to a pound of meat, and it is a great mistake to think it is. Nevertheless, eggs are a valuable food, easily prepared and a perfect boon for breakfast. In fact, the housekeeper who is forced to leave eggs out of her reckonings because the various members of the family dislike them is the victim of a hard lot. The eggs in the secret of catering made easy.

The boiled egg, so called, shouldn't be boiled at all, or else it should be boiled a long time until the yolk has passed the leathery stage and has turned to a mealy softness. There are as many ways of cooking a boiled egg as there are ways of making coffee, and the exponent of each way insists just as strenuously upon its superiority. There is the cold water process, which consists of putting the egg in cold water and letting it heat gradually to the boiling point. This should take about ten minutes. The inside, white and yolk, is then of the consistency of custard. The common method is to put the egg into boiling water and let it cook steadily for three minutes if the egg is to be soft. This cooks the white to an indigestible stiffness and leaves the yolk soft. The proper method says that the egg must not be over the heat of the fire at all. It must be put into a saucpan of boiling water, covered down closely and the saucpan set on the table or at the back of the stove for just six minutes. This cooks the inside to a creaminess that cannot fail to please.

When eggs are to be poached in boiling water, a tablespoonful of vinegar added to the water will be found an aid. The water should be enough to almost fill a frying pan. Strain the vinegar through muslin and add it to the water. Add a little salt. When the water is boiling, remove the pan from the fire and slip the eggs upon the surface of the water. Return the pan to the fire and cook gently three minutes. Altogether better, though, are eggs poached in milk, and necessarily then the vinegar must be omitted. After the eggs have been cooked and carefully lifted to their resting places on slices of toast the milk may be thickened with a little cornstarch, seasoned with salt, pepper and butter and poured over toast and eggs.

Another plain, everyday sort of way of preparing eggs for the table is the omelet, a foundation upon which all manner of variations may be played. Cookbooks have much to say upon omelets, giving the number of eggs to be used anywhere from two or three to eight or ten. The perfect omelet consists of three eggs beaten until thick and foamy, salt, pepper and butter. It is far better to make several omelets to supply a number of persons than to attempt one large omelet. Sometimes the egg yolks are beaten first with two tablespoonfuls of cream, a little salt and pepper added, and the stiffly whipped whites of the eggs folded in just before cooking. The omelet pan should always be hot and oiled with butter when the omelet is turned in. As for the mixed omelets those that make use of meats, oysters or cheese have these ingredients scattered over the surface of the cooking egg just before it is folded. Oysters are parboiled, seasoned with salt, pepper and nutmeg, and moistened with cream before they are added to the omelet. Cheese is grated, ham, tongue or chicken is minced, seasoned and added. Tomatoes are stewed down to a desirable thickness, well seasoned and spread over the surface of the omelet before it is folded. A mixture of a few chopped mushrooms and truffles, minced onions and parsley, moistened with cream and seasoned with salt and pepper, is a good addition to an omelet.

Hard boiled eggs serve as a basis for many concoctions. For instance, you may cut some hard boiled eggs into halves and mash the yolks. For half a dozen eggs add to the yolks one tablespoonful of finely minced cooked ham, a dash of paprika, two tablespoonfuls of melted butter and one tablespoonful of anchovy paste. Mix well together, then fill the whites of the eggs. Serve with a good French dressing and have both the eggs and the dressing cold.

Again, you may cut hard boiled eggs in slices and put a layer of them at the bottom of a buttered baking dish. Sprinkle over them some grated cheese, then add more sliced egg, and again more cheese. Finally pour over them a not too thick white sauce to which has been added a little mustard. Cover the top with seasoned crumbs and bake.

Sometimes hard boiled eggs are stuffed and made into croquettes. Cut six eggs in halves. Mash the yolks and mix them with two tablespoonfuls of melted butter, three or four tablespoonfuls of minced parsley, salt, cayenne and a little onion juice. When the mixture is quite smooth, fill the whites and fit the halves together, once more using a little white egg to make them adhere. Dip these eggs into bread crumbs, then into beaten egg, then into crumbs once more. Fry them in deep fat, using the frying basket.

Scrape the soft inside portion from six small French rolls, leaving the crust cup shape. Spread some melted butter about the hollow interiors and place these shells or cups in the oven until hot. Slightly beat as many eggs as there are rolls. Add one-half cup of cream or rich milk, two tablespoonfuls of grated cheese and very little salt, paprika and mustard. Fill the hot shells with this mixture and cook in the oven until the eggs are firm.—New York Sun.

Pa's Experience. Son of a Mismatched Parent—Pa, have you ever been to sea? Parent—I have, my son. Son—Is there much difference between life on sea and life on land? Parent—Oh, yes, my boy; they do occasionally strike a calm at sea.—Richmond Dispatch.

Advertisement for 'La Spirite Corsets' featuring an illustration of a woman in a corset and text describing the product and its availability.

MAN'S CRUCIAL HOUR.

A Woman on the Treatment of Husbands When They Get Home.

The crucial hour of the day as regards its effect upon the man of the family is commonly thought to be associated with breakfast. Then a cheerful bearing and a joyful demeanor on the part of the feminine kind of the family are thought to be most effective in putting the man of the house into the right sort of humor for the day. There are other views, however, on this subject, and one of them came from a woman whose experiences in her married life have been of a kind to encourage any wife.

She disagrees with the accepted view as to the potency of good humor in the morning. Her scheme is very different. "The most important moment of the day to a man's peace of mind," she said, "is the ten minutes that follow his return from the work of the day. At that time one word may change his whole state of feeling."

"He comes home usually tired. Work or the vexations of business during the day have frequently brought him to a point of fatigue or nervousness at which a very little thing may decide what his mood will be for the rest of the evening. Of course the particular disposition of every man is going to tell here just as it does everywhere else. But my rule will hold good for the average man."

"The most important thing for the tactful woman to do is to wait until she sees some signs of his temper before she makes any decided move. Don't, above all things, tell him that the plumber has just sent in a terrible bill for making that little alteration or say that stupid Mrs. Jones has been at the house all the afternoon talking about the new house her husband has bought and showing off her gables as if she was the only woman in New York that had them."

"Generally it is best to avoid such beginnings, although a woman's tact must always be called in to help her out if one of the children has just been taken down with the measles or the cook has been drunk all day and had to be sent away. "Don't talk too much in the beginning on any subject. Conversation taken tentatively at the outset is likely to upset anybody who is a little tired after a day's work and wants quiet before adjusting his mind to the restful enjoyment of home."

The woman who follows this advice is going to find her evenings pleasanter than if she jumps at the beginning into the heart of things, especially disagreeable things. A little tact during the first quarter of an hour after the return home is worth all the early morning cheerfulness in the world when it comes to making the wheels move smoothly in the household.—New York Sun.

VERDICT OF THE EDITOR.

It Was on a Story Turned In by a Verdant Reporter.

The first city editor I ever worked under, says a well known editor, was generally admitted to be a fine newspaper man, but was unpopular with the staff on account of his surly manners. I think the whole trouble was attributable to the fact that he had a slight impediment in his speech, which made it necessary for him to limit his conversation as much as possible. When he gave an order, it exasperated him to have to repeat it, and his bearing naturally became curt and abrupt.

But to come to the point, one night a week or so after I joined the staff I got hold of a little story about a runaway country girl who had been found by the police. She was a gawky young person of 18 or thereabout, homely as a mud fence and as uninteresting as an old shoe, but I saw a chance to distinguish myself and made the episode the basis of a charming romance a column and a half long and when I handed in the manuscript watched furtively to see the city editor go into spasms of delight.

But he didn't do anything of the kind. He read two pages with an expression that grew more and more fatigued and then beckoned me to his desk. "Y-young man," he said sternly, "b-b-boil this infernal, g-g-hastly r-r-r-d down to the b-b-bones!" He hurled the word "bones" at me in such a terrible voice that I nearly fell over. Of course I was deeply chagrined and also a little resentful, and when I carried the story back to my table I confess that I went out of my way to obey his order to the letter.

In a short time I returned with a single page of "copy" containing a cold, colorless statement of fact, from which every particle of human interest had been carefully compressed. He read it, and his eyes twinkled slightly. "My b-b-boy," he said, "your f-f-first story was too g-g-good to be t-true; this is too t-true to be g-g-good. G-g-go see w-w-whether you can't s-s-split the d-d-difference."—New Orleans Times-Democrat.

LIONS BRED IN CAPTIVITY.

They Develop Ferocity and Are as Healthy as Wild Ones.

There is a current tradition that wild animals born in captivity do not attain the savageness of those bred in their native jungle and that the teeth of such animals do not develop as they do in the wild state. The superintendent of the zoo, whose experience with wild animals has been almost lifelong, says that he has not found these assertions to be true. However innocent and apparently tame the cubs may appear, he says, there is a time when they attain savageness apparently from instinct and show all the characteristics of the animals whose home has always been the forest or the plain. As for the development of teeth, the superintendent points for illustration to full grown lions which were born and bred in captivity and may be seen any day cracking bones of meat with which they are fed with evident possession of the most sound teeth possible.

The only way in which wild animal in captivity usually suffer with their teeth is that when they are fed they may grab at the meat which is pushed through the bars with a big iron fork and break a tooth or the fork, or they may in jumping against the bars injure a tooth and suffer afterward from its loss. The little lions when born usually at first, then become as playful as kittens. For the first year of their life usually they may be treated as domestic animals. At the age of about 12 weeks the cubs are taken from their mother, but in the meantime she has taught them to eat meat. At first the cubs suck a bone or a scrap of raw meat, which the mother tears off for them. Often they may be seen gnawing upon a bone which the mother lion holds in her jaws and paws.

When first taken from their mother, the cubs are given finely chopped meat, the pieces being gradually made larger until they are given bones, upon which they sharpen and develop their teeth. In time the lions can crush the bones with ease. From 12 to 14 months of age the young lions are, it is said, so cross as to be almost unmanageable. At the age of 18 months or 2 years the cubs are taken in hand by the trainer, and then, having reached their growth, they are ready to be perfected in their tricks and to be exhibited.

It is said by those familiar with lion training and training that lions which have been brought up as pets are the hardest to train for performances. They do not seem to take the training seriously and are not so easily mastered as those which have grown to maturity without petting.—Baltimore Sun.

WALL STREET TERMS.

Some Real Information by One Who Has Been There and Knows.

Having been down in Wall street for several weeks and being obliged now to write for a living, I am prepared to give to all the result of my experience. I am one of those philanthropic souls who, when they have a real good thing, ache and burn to impart it to the world. One of the first things to learn in the street is the terms that are used. When you have mastered all the terms, you are then a "financier." We will therefore plunge at once into the heart of the subject. It is distressing enough to have lost your money, but not to be able to define your transactions in fitting language is extremely humiliating.

Wall street is made up, first, of operators. An operator is a man whose business it is to make money out of other people or to lose money that other people make. When you begin to speculate, you immediately become an operator. Operators are divided into two classes, bulls and bears. When you first go into the street, you are a bull. After you have been there a little while you are a bear. Then you become a looker on. A looker on is any one who has seen better days.

A margin is the money you put up when you first go into the street. Increasing your margin is what you do after you have bought any stock.

"Going short" is selling out something you haven't got, with the idea that if you should ever have to get it you will lose what you have got. A "blind pool" is an organized band of robbers who usually get together on Sunday, having found out that you have been buying a certain stock and agree to keep on selling it until you haven't a cent left in the world. When you are one of the blind pool, however, it is then a solid array of the ablest financiers in the country.

"Rigging" a stock up is what happens to it immediately after you have sold it out at a loss.

A tip is something given to you by an insider as a guide. It is the evidence of things unseen, and it always turns out the opposite from what you expected. An insider is any one who has acquired a certain amount of ignorance about a particular stock.

A "gilt edged" security is anything which some other fellow has more than he wants of and wishes to sell to you. There are a great many more terms used in Wall street, but these are all I learned. At this point my collateral gave out. Collateral, by the way, is what you leave behind you when you leave the street.—Tom Masson in Life.

Although all the old British battleship had elaborately carved figureheads of their bows, modern vessels are not allowed any such sort of decoration by virtue of an order of the admiralty issued some years ago.

Advertisement for 'Electric Bitters' with text describing its benefits for various ailments and its availability at drug stores.

Advertisement for 'WO RACKS O TEXAS' featuring a decorative border and text.

Advertisement for 'FRISCO LINE' and 'Red River Division' with text about train services and routes.

Advertisement for 'HAYEN & STOUT, Bankers and Brokers' with text about financial services and office location.

Advertisement for 'Platt's Chlorides' featuring an illustration of a bottle and text describing its use as a household disinfectant.

Advertisement for 'CASTORIA' and 'CASCARETS' with text describing the products and their benefits.