THE MORNING POST: SUNDAY FEBRUARY 1, 1903.

Polly didn't know and said so. Whereupon the man subsidied, so to speak, between his shoulders, and the waman showed all her white teeth in an inviting smile. Then Polly was allowed to prowl quite undisturbed. She inquired the pilce of the same things over and over again in her vague delight. She had hig samovars removed from the tep shelf and she saw her face reflected in their gleaming sides. She touched seven branched candlesticks that had assisted at solemn Jewish ceremonials, and her irreverent im igination pictured the corner of her room where they would make the most pleasing show. There were hanging lamps, too, un like any she had ever seen before-small cessers, shaped like flowers or stars, with a depretation in each point to hold the sacred ai, and a long chinn or bar by which to ising them. She found thuy little candlesticks which the eye of fancy already saw upon the old desk, holding the wax taper of polite correspondence. She saw force armed candlesticks to anny against a wars, and they were speeduy transferred in her thoughts to each side of her dressing table. The Hus slan eagle and the Rueslan bear played their

part in decorating many of these. The Russian stamp was on most of the ware in this shop ,and the mark of the workman's hammer, in small, even s arcely perceptible, dents gave beauty and a guar antee of "hand-madeness" to much of it. But the trail of the American serpent was over-some of it. Light of weight, hollow of

sound, with no dark marks of use upon in teriors or bases, with the smooth, cheap.finsh of the machinery wheel in place of the nts of the painstaking hammer, some of e things Polly's keen callector's eyes saw be of home manufacture. But the shopkeeper, to do him justice, makes no pretense for this ware. "I keep it," he shrugged, "4 never say it is Russian. I say it is not, But some," he shrugged his shoulders again, as one who dismisses the incomprehensible from his mind, "some will buy it. It is

Before her pligrimage was over the sorely stricken Polly had invaded junk shops on un familiar wharves, and had descended into suvernors cellars, caught by the lure of a bit f copper in the window. The fat little purse with which she began her day was lean, and the vigor of the morning was gone before she set her face'toward the upper West Side again. But, as various uncouth parcels were delivered to her that evening, and as shelves and cupboards began to glow with the trophies of the copper chase, her weariness leparted from her, and she began to calcuCalifornia Cooks And Dishes

It is the boast of Californians that a first lass dinner in the Golden State is better han a dinner of the same class in any other whites to a stiff froth and add to the yolks class dinner in the Golden State is better and sugar. Put in the flour, which should have been sifted, very gently, then the lemon than a dinner of the same class in any other country. Certainly no place on the globe offers the variety in foods, the edible riches of ice-cold waters or tropic seas, the brown not too hot. earth's increase, representing all the prod-ucts from the north temperate zone to those of the Southland, the honey and nectar of

every kind of fruit and flower.

ends meat, but the devil sends the cook.'

get hold of a cook of the old regime-a

"Uning boy," white bloused and stockinged,

juice, and bake 20 minutes in a steady oven. Sierra Nevada Gingerbread.

And here is a rule for gingerbread that will meet in your mouth. Its sponsor is a native daughter of the Golden State who lived up In the provision of raw material nature In the Sierra Nevadas-a fearless, magnifihas been prodigal, but when it comes to the cent creature who can turn her hand to anyquestion of cooks, the consensus of opinion thing from chopping down trees and placer among housekeepers is that there was more mining to embroidering fir pillows and evolvthan a grain of sait in the old proverb, "God ing most de leate and dellelous dishes to tempt the capricious appeilte of an invalid, When b - reason of fortune's favor one can Bring, she says, to a good boll one cupfu, of New Orleans molasses, one cup of brown sugar, one-half cupfal of butter, two table-Immaculate, quiet, neat, orderly, capable, respectful, full of resource, turning out the sweetest, lightest of breads, the juiclest of sphonfu's of glager and a pinch each of ground cinnamon, nutmeg and salt. When nearly at the candying point stir in sour mlik, flour and a ments, the most delicious cakes and fritters.

sages. Here is a Stuffed Pran Soak fine Californ soft enough to pit each with a qua powdered sugar. a date. Shape th granulated sugar. week before eath An old California ddting from the da was unknown, is a many of the old admirable results. practice, the tiny, volved is as light A medium thick don

Hornlans beat the month

honsekeeper has

tarts, slapjacks,

breads, trunovers,

prunes in soups, su

cheape:

ate how soon she might, with dre regard to the wolf and the poorhouse, venture to go hunting again.

Mi my new lotin andor rudely nipping; Narghiy little Glady--azed three!

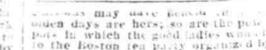
most wordering arrangement and coms of culinary and decorative skill-the of cer and searces, and the major part of alifornian housewives these inter days ander sad and lone from intelligence offica intelligence office, seeking even a makelft lind of Satan's furnishing. The California woman, whether a "native "ghter" or an ad pied child can cook "d that divinely, for she is one of the most "hard ud, capable women on the face of the carth, but as for passing the measure of or days treading the winepress of the itchen alone, when there are so many ings she wants to do elsewhere, she has a aind for it, and consequently the family restaurant, the woman's exchange, the de'l thesen and the "nealth-food" stores do : The few Chinese hors still teft are almost worth their weight in gold, their value rising s they are ab ut to vanish from the scene There is a good sprinkling of Japanese, bu the Japanese bay is neither as reliable as a tinese boy, nor yet so natural a cook by birth-he does better as a waiter-while the wiges asked are just as high. There are xicans, but they work under protest. ey pearly always insist upon going home night, and more often than not fail to put in an appearance the next morning. As long as they have frijoles and the wherewithal for a meal of tortillas ahead they will not labor, for why should they do to-day what they can just as well do to morrow? "Indians?" you say. Oh, yes: Within the last few years the large government schools at Haskell and Phoenix, as well as the smaller schools supported by various missionary socleties and the Indian Association, have included household economics in their industrial training, but the Indian does not take to the ethics of pots and pans readily, nor yet with joy. It is not his nature, and al though the Indian boy or maid will take a position under pressure, they are slow, phlegmatic and plain'y not to the manner born There are a few Portuguese, but not nearly enough to go round. As a result of the large admixture of Spanish blood in the body politic, of the traditionary dishes brought from each and every one of "the States" by the California pioeners, and the imprint left by the Chinese cooks in the days when they waxed fat and fourished. California cookery is somewhat hizarre, but exceedingly delicious. Orient and Oce'dent have shaken hands in its formaias, and the result is something to recall with delight Here, for instance, are two favorite cakes from the frmous Glenn Banch, Giern county, said to be the largest single ranch in the warld:

When nearly cold add one cunful of butter-milk, the yoks of three eggs beaten light ipy owner of this Mongolian Aladdin may feel that she is doubly blessed. But is the result of the Chinese Exclusion is toese honorable gentlemen are getting in the whites of three eggs whipped to a stift froth and bake in a very moderate even. Ju kills the flavor to burry h, declares this princess among California cooks. On state pecasions a cupful of raisins, seeded and diedged with dour, transforms this ginger bread into a gingercake. This is specially delicious when cales warm with a cup of hot encon or chocolate. A frill and nut cake was also one of her Here is the way they make even orange in San Diego, which they dear specialties. Stir to a cream two empfuls of sugar and one of butter. Add the yolks of nuts and raisins; six eggs beaten light, one teaspoonful nut-Cut the fruit crosswise in this clear moving all seeds and the white the mer and elunamon mixed and one teaspooneach slice in the beaten while of gen ful soda dissolved in one cupful of cold fine granulated sugar and day is down whiter. Beat the whites of the eggs to a stiff coal oven. froth and fold in alternately with the flour, in which cream of tartar has been slfted, in the proportion of two teaspoonfuls of the Put a pint of orange juice in alemiate

morning this is rolled board, with just a bit of sticking, am tiniest bit of soda, beat source the milk the Roll lightly and fold silver dollar and hake in a sine is required for baking provide the In Southern California the state the thing to conjuré with.

folly has a newborn respect thropy. Until Christmas she es something of a picturesque pose-and not too picturesque at that. But during the ho 5 days she was seized upon in a moment weakness by a resident in one of the low East Side settlements and induced to c Jown and see the Little Sanshine Civiits Christmas tree festivitles. These curred several days after the great ann' sary itself, but where clubs have to i their festivities in relays the Little S shines were lucky to see the tree before new year.

Polly was told that even if she had a bea of stone it must be moved by the sight the Little Sunshines and the sound of the delight, it was freely prophesied that the evening of the Christmas tree would mark the end of Polly's stubborn indifference t the great work plifting the masses I personal contact and neighboriness." Polly snorted at the prophecy, but she went to the Settlement to dinner. The Settlementers told their most moving tales and their most humorous anecdotes, and Polly ate on stolldly, merely making such comments as seemed dictated by politeness. The salad found her unconvinced of the great work that was being done. The dessert came and she was still unconverted. to the necessity or the profit of anyone s living in that particular manuer in order to do good to herself or to others. But when the coffee came a light broke in Poliy's cold "The coffee pot!" she cried, ecstatically, The coffee pot! What a beauty!" It was a coffee pot which justified exclamations. It was of brass that had enough of copper in its composition to give a sort of blush to it. It was very round in the hody, very long in the neck, very carved and graceful in the spous. it had a brass



Gladys. Down the scales my sweethcart came a tripping: Fentuered whiteness floured her laughing ince. 1. to keep her little feet"from slipping, Folded her in resolute emb ace, Waispecing low: "You certainly look ripping: i shall hold you always in this pince." From her lips the sweets I decamed of sipping: a blossem. I a glant beeint, her feathered petris lightly flipping. Down the stairs she danced shead of me.

TENT

patriotle lords but She has hits of Du ch and Firmish st and she has chafed through many a supbecause she could not immediately celui the delectable land where she picked th reasures up and again cun the risk of nn her return to her native land because shares with the rest of the female rac inhorn haired of tariff revenues. And he she, the metal collector par excellence. theen ignorant of the treasures of her on notive town.

if one lives, like Polly, on the opper weside. It is a devious route one pursues to ff sign of the Copper Samovar. One journeyfar to the south, and "changes" for one of the little horsecars that thread their incongruous way among the great warchouses of the lower west side, and, darting zigzag across the Bowery, make a fortuous path for themselves in the teeming streets of ten-ciments, small tailor shops with wonderful garments at amazing prices hanging in the

indows, push carts filled with all the merchandlee which the heart of man or woman



delicately. The little touch of pare good bevogue one the backain or the cases now Genausy.

"anar?" replied the Settlementers, with the easy scoril of order familianity. On, inal came from a much massing brass supp down mere. It's Icanj & Russian wine pitcher, but we had it relified and it is love.y. or coffee."

"now long has the shop been there?" demanded the breathiess Poly.

"Oh, years," retorted the Settlementers. "In the beginning it was just a ittle secondand place, where the Russian Hebrews HOLE LEC DEASS and Coppes avon and and a igious ulcusus tue) prougat over while them. tou augut to see the canuterness, cony. Sut by and by, its it became wen known, the astute proprietor began making trips ; o Russin once of twice a year and bringing pack fresh loads of the stuff.

"And you, I suppose, said Poliy, lugubriously, "you have known of it all these years. You have been buying your wedning and Christmas presents there. You have been storing away things for the summer you are through uplifting the masses. You nave been revelling in brass and copper can-

penders and socks to sainy tores beauty plen Mally with dark caraway seeds. Th narrow side walks here fire always full, the children spin over unto the induce of the streets. The jingling, an editavian horse car makes such snow p.og.cos that strange, in the neighborhood, like Polly, are alway sure that they have gone beyond their dest. nation and make frantic appears to the conductor to know if Norfola street is not ion, since passed and forgotten.

"Naw, miss," said the conductor to Pol the morning after she had dined at the Sc tlement. "I'll tell you when you get there Bit far now, and it's only a tew door The Lin corner."

Poily looked amazed. How did he know whether her destinction was's few deor a mile from the corner? The conduct smilled amiably upon her.

"You're a goln' to the brass shop, I say pose," he abserved, paying due def rence-Polly's tallor-made gaments and her hat "Yes, I thought as much. We can almost always tell. Well, I hope you'll find some thing left, but if you'd er seen the crowd cottage to which you will all retire when that came just before Christmas yo wouldn't feel so very hopeful." But the dark fears that rose in Polly soul on the receipt of this information we "Samovars," supplemented the Settle- groundless. When she was finally directed menters, directing Poly's envious eyes by her guble to alight and to proceed du toward the side table, where a great, fluted south for 50 feet, she looked, dazzled, int window fairly ablaze with brass and con per. There were samovars in weighty dinity upon the top shelf: there were pots at whose use she could not guess, and then were candlesticks of every sort. Blinking, Polly entered the little shop, wit room in the rear, through the narrow dosmall, plflegmatic man, with a stubby rebeard and sharp fittle eves beneath his ba



FOR THE SUNDAY EVENING SUPPER.

It is on Sunday evening that the amatcur delights to display his cumary skill in the presence of his friends. Curious dishes are invented for these occasions, some of which have intrie besides their originality to recommend them. The following disnes possess deneacy and piqualicy; moleover, tacy MATE UCCH LADIONBURY COLON, AND CHE LEEPED and be survey south on the

wrish macon - man pould grated cheese. two thes, but his or been, tabitopould. .. Datter, tenspoolities of station juster, tenspoon ui ut cerery sait, sanspouline ut mustare and a dash of Cayenne. Men me butter and and the beer. When smoking hot put in the cheese. When smooth season with celery salt, mustard and pepper. Have the eggbeaten very light; dip out some cheese mix ture, and pour it into the bowl of eggs, stirring steadily. Pour into the chafing dish. CARESE FURNA (USEL Mass.) -- Une bab.e

poulitas of Dates, two cups a aicu checos at sulan cup tresh bitan cramos, one sait poolition of muscard. Cover while you beau wo eggs in a bow, this thoroughly mixed. ook eight or ten minutes. When thoroughly deited add eggs, a teaspoonini of sail and a ash of Cayenne pepper.

Sweethreads with Asparagne Tips fover hor ater) .- Sweetbreads parboiled and cut in a ces. One tablespoonful of butter, one blespoonful of flour, unxed with butter, ne cup of cream, half cup of asparagus quor; stir until it thickeus. One cupful tips, one pair of sweetbreads. Beat yokes two eggs and stir in: cook three minutes; ld one traspontial of sair and a dash of tille papper.

Stewed cushrooms (over hot water) .- Two b'spoonluls of batter, one half pound of inshrooms (peeled, cut and laid in); put on or 10 minutest and tempoonful more of " ter; beat up yolk of one egg, add onealf cap of cream, stir in one-half teaspooril of salt and dash of white pepper.

Oysters and Mushrooms (over hot water) .e tablespoorful of buiter, one tablespoor-1 of flour; when butter melts, sur thi mooth; one cup of mick, one-half cup of aushroom liquor, one cup of mushrooms oken up, 20 oysters. Put on cover while on heat two eggs. As soon as orsters hein to swell stir in eggs. Cook until it beins to thicken. One teaspoonful of sa.t. Curried Tomatoes .- Six smail tomatoes cut n two, two tablespoonfuls of but er. As oon as butter is melted put in tomatoes with ork. When partially done turn on the side and cook until tender. Add one-half tea-

spoouful of curry powdet, one tablespoonfu of floar, one teasponsite of sait and one cup of milk. S.fr until it (h.ckens, Serve with co.d meat. Griffed Sardines .- Two tablespoonfuls of

butter, boneless saidlnes skinned and urained. When butter is hot lay in the sardines, cook a wane, then turn, sprinkle when sait, juice of hair a lemon and red pepper.

tish Sauce .- Two triffespoonfuls of butter. one inbiespoonful on flour stirred in the batter, one cup of milk, two tenspoonfuls of auchovy passe, stir till it blends and boils, ix hard-boiled eggs cut and sliced, dush of ad pepper. Serve on buttered toast. Eggs and Ham.-One tablespoonful of outer, one tablespoorful of minced onion, me-quarter pound cold borled ham, sliced and cut in small pieces; one saltspoontul of ity mustard, spinkied on the nam. Fut on the cover and cook three or four minutes. ideat six eggs in a bowl with a fork enough mix them thoroughly. Four in the eggs nd stir. Add one tablespoontul of minced

pars.er. Curried Eggs .- One tablespoonful of butter, one reaspoonial of mineed onion, one tablespoontul of nour, schered in one cup of mak, one-haif teaspoontal of curry powder. Cook until it comes to a boll and thiesens mail places; asparagus tips cut in small (about 20 minutes). Add s.x hura-bailed eggs, one tea poontal or sait and two tablespoonfuls of cream. It is done as soon as it bons.

ANNOULL IL ILL ANTHOND LUNCE AND MALLAJ .what joins of enter tess, one engine of Chief and out same cup to tates a sure masses at thickets, was one part or sources mean and one composition of ourse frence out top-

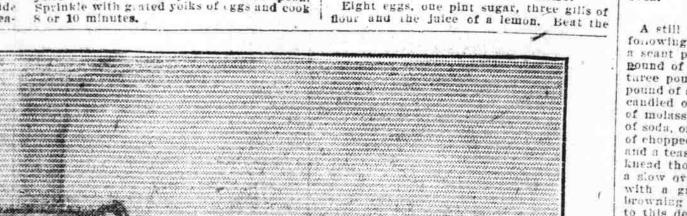
beft have an amore as a more and a second Concava du Supremer-cona moast pr Doneu) Chicked cut in smail proces. Une inditapoont of on to a cup of encard, one tabaceptobles of burier, while burier is menting grate in part tea promine or ouron, one cancepooned of hour seried in one cap of mink. When it bous put in two caps of entesen, half teacheoning of centry sail, one even teaspoonter er salt and a mille white

popper. Adu a little mis. Cream Shad Roe .- One tablespoonful of baser (roe, parb did, bianched and crammak; stir until it thickens; put in shad roes, half cup of cream, three hard-boiled eggs (chopped whites only), even (caspoonin, of sait, desh of papersa or Cayeune pepper and juice of half lemon squezed in tablespoon. Sprinkle with grated yoiks of eggs and cook

Chinaman's Caramel Cake.

Mert a neuronae of enocolate, and to fi one cupius of angals, a mail-cupius of much and the your of one egg wen bearen." Cook their smooth and cares, then cool and add to a batter made from one capital of sugar, one and a quarter cups of butter (scant), one cup or main, two eggs and two and one-naif cupials of flour saited with two and onehalf teaspoonials of baking powder and a teaspoonful of vaniila. Bake in a loaf or as a layer cake. If the latter, put together with a white frosting made from the whites of two eggs.

China Boy's Sponge Cake. Eight eggs, one pint sugar, three gills of



Crystallized Grauge.

Sorbet Mexicaine.



tartar to four enpfuls of flour. Lastly stir | plut of cold water. Take into the mixture one pound of raisins, seeded, | and rub them on the tind chopped and dredged with flour, and one cupful lickory nut kernels, also dredged. Mix thoroughly and bake in two loaves in a slow oven.

Richer Fruit Cake.

A still richer fruit cake was made of the following ingredients: One pound of sugar, a scant pound of butter, a pound of flour, a pound of currents, well washed and dried; taree pounds of raisins, three-fourths of a pound of shredded citron, one-quarter pound candied orange peel, 10 eggs, one-haif pine of molasses, three-quarters of a tenspoonful | of soda, one glass of currant jelly, one cupful of chopped prunes, one cupful walnut meats and a teaspoonful of mixed spices. Mix and knead thoroughly and pake in two loaves in a slow oven for two or three hours. Cover with a greased paper if it shows signs of browning too quickly. In marked contrast to this delicious but somewhat indigestible compound are these delleate dishes, which

she made for an invalid!

extract the flavor. Put the with the juice and water all dissolved. Add more granulated sweet as desired; pour into the

and freeze. Serve in glass of the Velvet Mufflus.

Velvet muffins are a C standby worth herabling cream two tableshoot sugar, Add two well-b ful of milk, one senaity with two teaspoonfuls a quarter teaspoon of a and bubbly, though " onlie stiff, and turn al pans, which should be bol the batter goes in. links EMMA PADDOCK

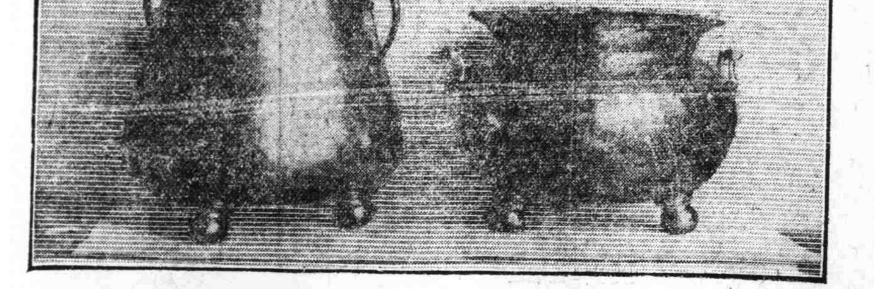


handle in which there was iess copper, success

diesticks and coffee pots and

urn gleamed like gold upon its great gold seeming tray.

Polly, as her Settlement friends had forgotten, is a metal enthusiast. On the door, kettles and loving cops, or what looked his of the apartment she occupies an incongru- loving cups to Pelly's eyes; there were in ous brass knocker mocks at the electric buiton. That was prey from a colonial house in the New England village where she spent a vandal summer. A brass warming pau hangs more hrillinger olied in rows all ngainst the side of the mantelpiece above the walls, with tarnished and dulled brillianes open fireplace, which is as correctly set forth | tomag under the boatem shell, with a day with andirons, coal scuttle, bellows and fireshovel of an ancient pattern as if there were of whiteh more lights danced. In the shop not a steam radiator within 1,000 miles. The brass handles on her desk, the glass and prass trimmings of her mahogany chest of tered derby, saluted her and a dark-eredrawers bear witness to her passion. Pewter | woman asked her, more volubly, what she porringers in which the nious children of the would have.



Apple Tonst. Poorly ventilated. or Toast white bread in the oven unfil crisp says one who has given t throughout, like zwieback. Place the slices are responsible in many in the bottom of a colander set within anthe proverbial illicate other dish, turn bolling water over each their predisposition to di slice in turn, drain immediately and serve Rheumatism, varies Lot in a pretty china saucer, with slightly culosis are maindles which sweetened apple sauce, about the consistency the cook, to say nothing of marmalade, turned over each slice. Somewhich is still more could times d.ied apricets or preserved peaches The reason adduced for are used in place of the apple. is that men or women work up with food are seldom hunges Prune Puff. stimulants. Wash a quart of promes in several waters,

nearly covered with water, and let them stand over night. Then simmer on back of range until tender. Put through a sleve and sweeten to faste. Reat the whites of three egus until stiff, fold in the sifted prones and bake in a slow oven or cook over the hot ~ p n in the chafing dish. When it comes to the constant of pranes in dates. The fruit is the all sorts of dainty and appetizing ways. Cal- sugar.

DINNER BONBANS Delicious dinner bonhous chopping peaunts or a ment ing them with the white sugar and inst enough pressing the pasta intiremoving the stones from