

METHODIST CONFERENCE

The twenty-first annual session of the Western North Carolina Conference came to a close at Winston-Salem. Bishop Eugene R. Hendrix, D. D., L. L. D., presided. The next session of the conference goes to Statesville. Great interest centered in the appointments made by the Bishop, which were as follows:

Charlotte District.—Rev. J. H. Scroggs, presiding elder, Charlotte. Charlotte, Belmont Park—L. A. Falls. **Berard Street.**—W. O. Goode. **Calvary.**—A. T. Bell. **Chadwick and Seversville.**—H. H. Robbins. **Dilworth and Big Spring.**—W. C. Jones. **North Charlotte.**—T. J. Rodgers. **Trinity.**—A. W. Plyler. **Tryon Street.**—G. T. Rowe. **Ansonville.**—P. L. Terrell. **Derita.**—Seymore Taylor. **Lilleville.**—J. W. Ingle. **Maithe.**—C. F. Sherrill. **Monroe, Central.**—J. R. Weaver. **Morven.**—B. J. Barker. **Mount Zion.**—J. W. Jones. **North Monroe and Iceorlee.**—W. T. Albright. **Pineville.**—D. F. Carver. **Polkton.**—L. T. Cordell. **Prospect.**—G. C. Brinkman. **Unionville.**—C. R. Allison. **Wadesboro.**—J. H. West. **Waxhaw.**—C. M. Campbell. **Weddington.**—H. H. Bradley. **Duncan Memorial.**—Not announced. **Principal Southern Industrial School.**—J. A. Baldwin. **Missionary to Japan.**—S. A. Stuart. **Student, Vanderbilt University.**—N. S. Ogburn.

Statesville District.—Rev. E. L. Bain, presiding elder. **Alexander Circuit.**—W. O. Davis. **Caldwell Circuit.**—J. G. W. Holloway. **Catawba Circuit.**—B. Wilson. **Davidson.**—R. E. Atkinson. **Granite Falls.**—W. F. Sandford. **Hickory Circuit.**—M. T. Smathers, supply. **Hickory station.**—L. F. Mann. **Iredell Circuit.**—J. P. Davis. **Lenoir Circuit.**—J. M. Price. **Lenoir station.**—C. M. Pickens. **Maiden.**—G. H. Curtis. **Mooreville.**—E. Myers. **Mooreville station.**—J. E. Thompson. **Newton.**—E. W. Fox. **Rock Springs.**—T. E. Wagg. **Statesville Circuit.**—J. D. Rankin. **West Statesville Circuit.**—C. E. Yates. **Statesville, Broad Street.**—Harold Turner. **Race Street.**—B. F. Hargett. **Stony Point.**—T. P. Johnson. **Troutman.**—J. J. Edwards. **Conference missionary evangelist.**—D. H. Coman. **President Davenport College.**—J. B. Craven.

Morganton District.—Rev. R. M. Hoyle, presiding elder. **Bakersville.**—D. C. Thompson, supply. **Broad River.**—J. L. McNeer, supply. **Cliffside.**—A. C. Swofford. **Connelly Springs and Rutherford College.**—E. K. Creel. **R. S. Abernethy, supply.** **Green River.**—W. S. Cherry. **Forest City.**—J. F. Moser. **Henrietta and Caroleen.**—L. P. Bogle. **Morganton station.**—H. H. Jordan. **Morganton.**—E. J. Poe. **Marion station.**—Ira Erwin. **McDowell Circuit.**—D. S. Richardson. **North Catawba.**—J. L. Smith. **Old Fort.**—M. L. Osborn. **Waterfordton.**—L. E. Stacy. **J. B. Carpenter, supply.** **Spruce Pine.**—J. B. Hyder, supply. **Table Rock.**—Albert Sherrill. **Thermal City.**—J. E. Womack.

Salisbury District.—Rev. J. C. Rowe, presiding elder. **Albemarle station.**—H. C. Sprinkle. **Albemarle Circuit.**—P. W. Tucker. **Bethel and Big Lick.**—E. K. Brady. **China Grove.**—J. C. Keever. **Concord, Central.**—P. T. Durham. **Epworth.**—J. A. J. Farrington. **Forest Hill.**—W. L. Hutchins. **West Concord.**—J. J. Eads. **Concord Circuit.**—W. P. McGhee. **Cottonville Circuit.**—T. S. Ellington. **Gold Hill Circuit.**—A. E. Wiley. **Kanapolis.**—W. B. Shinn. **Mount Pleasant.**—L. R. Richardson. **New London.**—O. J. Jones. **Norwood station.**—J. W. Clegg. **Salem station.**—M. T. Steele. **Salisbury, First church.**—Parker Holmes. **Holmes Memorial.**—O. H. Short. **South Main.**—G. A. Scupper. **Salisbury Circuit.**—J. C. Moeck. **Spencer station.**—R. D. Sherrill. **East Spencer and North Main.**—G. A. B. Holderby. **J. P. Lanning, supply.** **Woodleaf Circuit.**—S. E. Higgins.

Mount Airy District.—Rev. R. M. Taylor, presiding elder. **Danbury Circuit.**—R. L. Doggett. **East Bend Circuit.**—J. M. Folger. **Dobson Circuit.**—B. M. Jackson. **Elkin station.**—R. G. Tuttle. **Jonesville Circuit.**—W. K. Greer, supply. **Leaksville Station.**—F. L. Townsend. **Madison and Mayodan.**—W. F. Elliott. **Mount Airy Circuit.**—J. D. Gibson. **Mount Airy station.**—J. F. Kirk. **Pilot Mountain.**—J. C. Richardson. **Rural Hall.**—T. E. Wyche. **Spray and Draper.**—T. C. Jordan. **Stokesdale.**—L. T. Hendron, supply. **Stoneville.**—O. P. Routh. **Summerfield.**—C. P. Goode. **Walnut Cove.**—J. H. Brendall. **Yadkinville.**—W. T. Garner, supply. **North Wilkesboro District.**—Rev. M. H. Vestal, presiding elder. **Boone Circuit.**—J. M. Downum. **Creston Circuit.**—R. L. Furt. **Holton Circuit.**—To be supplied. **Jefferson Circuit.**—H. V. Clark. **Laurel Springs.**—T. J. Folger. **North Wilkesboro.**—P. L. Shore. **North Wilkesboro station.**—Z. Paris. **Sparta Circuit.**—T. J. Bonck. **Watauga Circuit.**—J. T. Stover. **Wilkes Circuit.**—J. W. Kennedy. **Wilkesboro.**—A. R. Bell. **Elk Park Circuit.**—To be supplied. **Rich Moun-**

tain.—To be supplied. **Transferred.**—W. G. Rudisill to Los Angeles Conference; T. R. Wolf to Holston Conference; C. A. Swift to North Georgia Conference.

Winston District.—Rev. T. F. Marr, presiding elder. **Advance.**—L. L. Smith. **Cooleemee.**—W. Y. Scales. **Davidson Circuit.**—J. T. Ratiage. **Davie.**—A. J. Burrus. **Farmington.**—A. G. Fofin. **Forsyth.**—D. P. Waters. **Kernersville.**—H. C. Bynum. **Lewisville.**—J. B. Tabor. **Mocksville.**—B. Margison. **North Thomasville.**—P. E. Parker. **Thomasville, Main Street.**—R. M. Courtney. **Walkerton.**—J. C. Harmon. **Winston, Burkhead.**—W. M. Biles. **Centenary.**—J. E. Abernethy. **Grace and Liberty.**—L. W. Collins. **Southside and Salem.**—J. S. Hiatt. **West End.**—W. A. Lambeth. **Lexington station.**—A. L. Stanford. **Linwood.**—A. R. Surratt. **Jackson Hill.**—E. M. Evett. **Missionary to Cuba.**—H. W. Baker. **Agent for Children's Home.**—J. P. Rogers.

Shelby District.—Rev. S. B. Turrentine, presiding elder. **Belwood Circuit.**—W. V. Hunnicutt. **Bessemer City.**—J. F. Armstrong. **Cherryville.**—James Wilson. **Crouse.**—W. M. Boring. **Gastonia, Main Street.**—G. D. Herman. **West End and Franklin Avenue.**—J. A. Peeler. **Ozark and Lowell.**—E. N. Crowder. **Kings Mountain and El Bethel.**—M. B. Clegg. **Lincolnton station.**—W. M. Robbins. **Lincolnton Circuit.**—J. H. Robertson. **Lowesville.**—B. E. Fincher. **McAdenville and Mayesworth.**—J. F. Harrison. **Mount Holly.**—J. A. Bawles. **Polkville.**—J. W. Strider. **Shelby, Central.**—E. E. Williamson. **South Shelby.**—C. H. Clyde. **South Fork Circuit.**—N. M. Modlin. **Stanley Creek.**—W. S. Hales. **Dallas and High Shoals.**—O. I. Hinson.

Franklin District.—Rev. J. E. Gay, presiding elder. **Andrews Station.**—L. D. Thompson. **Bryson City.**—J. W. Williams. **Dillsboro and Sylva.**—C. H. Neal. **Franklin Circuit.**—J. F. Starnes. **A. W. Jacobs, assistant.** **Franklin station.**—M. H. Tuttle. **Glennville Circuit.**—Blank. **Hayesville Circuit.**—J. R. Warren, supply. **Hiwasee Circuit.**—J. H. Hopkins, supply. **Macon Circuit.**—D. A. Binkley. **Murphy station.**—W. E. Abernathy. **Tomotia and Peachtree.**—D. C. Ballard. **Robbinsville.**—Blank. **Webster Circuit.**—B. A. York. **Whittier.**—W. I. Hughes. **Schota "Indian."**—James O'Connor.

Waynesville District.—Rev. W. H. Willis, presiding elder. **Brevard station.**—C. S. Kirkpatrick. **Brevard Circuit.**—R. C. Kirk, supply. **Bethel.**—E. B. Stabler. **Canton.**—L. B. Abernathy. **Clyde.**—C. L. McCain. **Jonathan.**—T. A. Cross. **Leicester.**—J. K. Green. **Mills River.**—T. P. Jimison, supply. **Fines Creek.**—C. E. Steadman. **Spring Creek.**—F. W. Dibble. **Sulphur Springs.**—J. W. Campbell. **Waynesville station.**—F. E. Moore. **West Asheville station.**—E. E. Barnhardt. **Missionary.**—M. D. Stokes. **Haywood Circuit.**—M. B. Ridenhour, supply.

Asheville District.—Rev. D. Atkins, presiding elder. **Bethel.**—D. J. Miller. **Asheville, Central.**—C. W. Byrd. **Haywood Street.**—W. A. Newell. **North Asheville.**—G. G. Harley. **Bald Creek and Hundale.**—W. L. Edwards. **A. C. Gibbs, supernumerary.** **Bilmore and Mount Pleasant.**—G. H. Christenberry. **Burnsville station.**—J. O. Irvin. **Micaville.**—P. H. Britain. **Elk Mountain.**—Elmer Simpson. **Fairview Circuit.**—J. A. Fry. **Hendersonville station.**—J. W. Moore. **Hot Springs Circuit.**—C. B. Clapp. **Marshall.**—W. T. Usey. **C. W. Watson, Jr.** **Mars Hill.**—L. H. Griffith. **Swannanoa Circuit.**—R. F. Hunnicutt. **Tryon and Saluda.**—O. E. Smithdeal. **R. O. Latham, supernumerary.** **Weaverville station.**—W. E. Poovey. **Weaverville Circuit.**—D. R. Proffit. **Flat Rock and Tuxedo.**—T. S. Coble. **Black Mountain station.**—W. G. Malone. **Missionary to Cuba.**—R. J. Parks. **Student Vanderbilt University.**—A. P. Rutledge.

Greensboro District.—Rev. W. R. Ware, presiding elder. **Asheboro station.**—C. A. Wood. **Asheboro Circuit.**—R. A. Taylor. **Coleridge.**—R. L. Melton. **Denton.**—J. P. Hornbuckle. **East Greensboro.**—S. T. Barber. **Greensboro, Caraway Memorial.**—S. E. Richardson. **Greensboro, Centenary.**—D. M. Litaker. **W. L. Grison, supernumerary.** **Greensboro, Spring Garden.**—J. W. Long. **Greensboro, Walnut Street.**—J. E. Woosley. **Greensboro, West Market Street and Bethel.**—E. K. McLarty. **West Greensboro.**—W. L. Dawson. **High Point, South Main Street.**—G. E. Eaves. **High Point, Washington Street.**—J. H. Barnhardt. **Liberty.**—J. R. Betts. **Pleasant Garden.**—J. A. Sharp. **Ramseur and Franklinville.**—O. P. Ader. **Randelman and Naomi.**—R. E. Hunt. **Randolph Circuit.**—A. S. Raper. **Reidsville station.**—W. F. Womble. **Ruffin Circuit.**—C. H. Caviness. **Uwharrie.**—T. E. Weaver. **Wentworth.**—A. L. Aycock. **Editor North Carolina Christian Advocate.**—H. M. Blair. **Assistant Editor North Carolina Christian Advocate.**—W. L. Sherrill. **Secretary-Treasurer Greensboro Female College.**—W. M. Curtis. **Missionary to Korea.**—J. R. Moore.

J. S. Martin made report of the joint board of finance, as follows: Paid bishop \$2,645, paid conference claimants \$11,249.31, paid minute fund \$1,120.41. Winston-Salem is to erect a handsome church to cost \$50,000, and \$28,000 of this amount was raised in one Sunday. The young people have 101 leagues in the conference, with a membership of 3,433. Last year they raised for missions \$666.33, and for other purposes \$2,395.25.

What the Methodists Did. It was recommended that an assessment of 10 per cent of pastor's salary be made for the Children's Home and that the fifth Sunday collection in Sunday schools go to the Home. Thomasville has built a \$25,000 church and put in a \$2,000 pipe-organ. A work of building a dormitory at a cost of \$5,000 at the children's home in Winston is being enterpris-

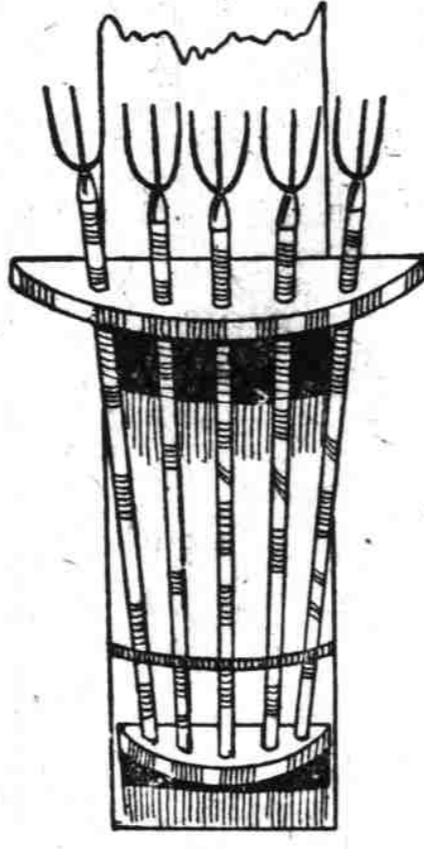
ROAD and FARM IMPROVEMENT



RACK TO HOLD PITCH FORKS

Another Example of "A Place for Everything and Everything in Its Place"—How Made.

(By JOHN W. GRAHAM.) Having occasion to be in the hayloft after dark several times I have run over a fork and once I struck my ankle against a prong and it came very near causing serious trouble. This led to the construction of the holder shown in the drawing. The rack is made of an inch board, one



Pitch Fork Rack.

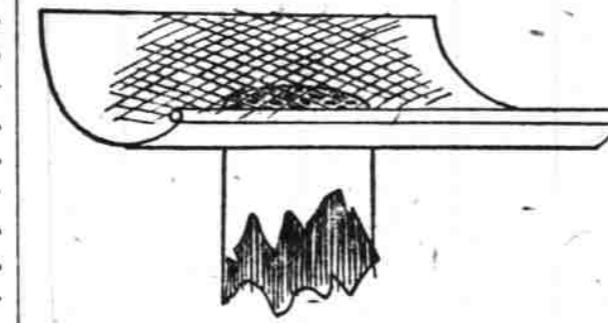
foot long and eight inches wide. One side of the board is cut to a half circle. Near the circle edge of the board, five holes are bored, the holes large enough to admit a large fork-handle. This board is nailed to a post 4 feet from the floor. The support (for the end of the handles) is the same shape as the one with the holes but only half as large and it has no holes in it. It is nailed to the post, one foot from the floor.

A piece of hoop-iron is nailed to the post six inches above the lower piece, forming a circle which holds the end of the handles in place. This is another example of "A place for everything and everything in its place."

SENSIBLE DEVICE ON SPOUT

Strainer Composed of Mesh Fabric or Wire Screen Prevents Leaves and Trash from Entering.

This is an excellent device for preventing any leaves, twigs and other trash from entering the down spout of a leader from the roofs of houses and barns. The strainer is composed of mesh fabric or wire screen and it



Spout Screen.

is equally effective whether the down spout connects with the eaves-trough at one end or at a point intermediate of the ends, as all refuse may be carried by the force of the water, over the edge of the trough, therefore rendering the latter self-cleaning.

STORE ROOTS OVER WINTER

Careful Treatment is Needed to Insure Beauty of Plants Next Season—Some Suggestions.

When frost has cut down the glory of the flaming canna, has withered the late blooming dahlia, has seared the huge leaves of caladiums, and has left scarcely a memory of the rich coloring of gloriovias, it is time to think of their winter welfare.

The roots of all these plants need careful treatment if they are to give of their beauty next season.

Remove the tops of the roots that are to be saved, especially if they have been badly nipped with frost, as the decay may spread to the bulbs. These may be left to ripen in the earth for a few days and should be dug on a bright, sunny day.

Dry in the sun for several days, or, if the weather be cold, spread on the floor of a sunny room and cover at night with blankets to protect from frost. When dry, shake off the loose earth and pack in boxes of sand, paper bags, or on the shelves of frost-proof cellars, according to the nature of the roots.

Caladium bulbs can be easily wintered in a dry, frost-proof cellar. The chief danger is decay of the center shoot. Keep a sharp watch for this, and, if it is noticed, pull off the decayed parts down to where it is sound. Store in flour bags or in boxes of sand.

Keeping Honey.

Honey improves with age. The older it is the finer the flavor. Extracted honey is much easier to keep than comb, as the latter is liable to get soiled, and must be kept in tight cases.

GOOD ROADS ARE BENEFICIAL

Comprehensive System Would Greatly Lessen Cost of Transportation of Products.

(By JAMES G. HARRISON.)

A comprehensive system of good roads would confer many substantial benefits upon the farmers of the United States. Better roads would greatly lessen the cost of transporting produce to market, and as soon as the farmers learn how to make good roads, and make them, the greater will be their profits.

When farmers learn that on each mile of highway, three rods wide, approximately 27,000 tons of water fall annually, they will begin to appreciate the necessity of highway drainage, and learn that a hard road cannot be made out of mud. No plan of road work, no amount of labor and machinery, will make a good dirt road that will stay good until some plan is adopted to get rid of the water.

It has been satisfactorily demonstrated that a fairly gratifying road for hauling heavy loads should be rounded up in the center, so that water may quickly flow into ditches at the side and be carried off through properly constructed channels. Culverts should be provided to conduct water under the roadway and thus prevent gullying the roadway with running water.

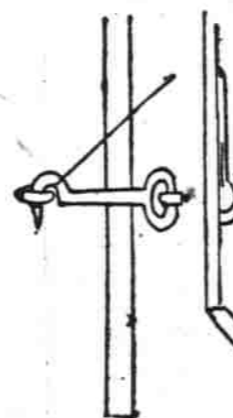
Nothing will give farmers better ideas of how a good road should be built, or show them the losses they are sustaining traveling to market over poor roads, than Farmers' Bulletin No. 95, which may be had free of cost by writing a postal card to the department of agriculture, Washington, D. C., and asking for it. It is one of the most practical helps a farmer can have in solving the transportation question in the country.

Good roads help both the farmers and the city people. Therefore any proposition which looks to endowing the country with good roads is entitled, if not to acceptance, at all events to a respectful hearing.

UNHOOK DOOR FROM OUTSIDE

Convenient Way Illustrated of Unfastening Door by Fastening Cord to Staple on Inside.

A cord is fastened to the hook and then passed through a hole in the door and tied to the knob outside.



Unhooking Door.

Pulling the string will remove the hook; slip the string off the hook, and the door cannot be opened from the outside.

Fall Mulching of Vegetables.

Any time during the fall the mulching of rhubarb, asparagus, and all of the vegetable and flowering perennials may be done. Any kind of fine or coarse manure will do. The fall and early winter rains will dissolve out richness of the manure and carry it to the roots of the plants before freezing. It is best to mulch the lawn some time in December or January.

Changing Fashions.

Fashionable folks are taking up horses again, the automobile having become too common for them. And farmers are buying automobiles to save their horses.

FARM NOTES

There is nothing saved by fall setting of asparagus.

The sweet potato crop has grown wonderfully in the last few years.

Many failures occurred from planting poor seed potatoes last spring.

Teach the hired man the best methods of farming, for his knowledge will prove your gain.

Now is the time when the man who kept his cornfield clear of weeds reaps his reward.

Land containing plenty of humus holds the moisture better than that which is cropped every year.

There is a whole lot besides luck in raising a good crop. It takes judgment, care and persistent application.

It is as important to have a fine seed bed for grass as any other crop, a fact that many do not seem to be aware of.

If barn-yard manures are to be used to fertilize, they should be evenly applied and well mixed with the soil by frequent harrowings.

Plowing under leguminous crops like clover and cow peas, in addition to making humus, supplies nitrogen, one of the most important elements of fertility.

Keep the potatoes in a cool place after digging them. This applies also to all root crops. If kept at a low temperature they remain crisp and nutritious.

Oil the mower and binder sickles and the scythe, wrap them with cloth, and lay them away where there will be no danger of anything being injured on them.

TO COOK CHICKENS

NEW RECIPES THAT SOUND LIKE GOOD EATING.

Bolled Chicken Mold, Broiled Cold Chicken, Scalloped Chicken and Chicken Croquettes Offer a Great Variety.

Bolled Chicken Mold.—This is an excellent dish and one which would be found most useful for a busy day. Select a fricassee fowl and have the butcher save the neck long and cut the nails from the feet. Skin these by soaking them a few minutes in hot water, dismember the rest of the fowl and boil all together until the flesh is tender enough to pick to pieces with the fingers. During the boiling, season the chicken with one large Bermuda onion, several stalks of celery, parsley, cayenne and salt. When done and cool enough to handle, pick all the flesh from the bones, feet, neck, etc., and discard the skin. Chop fine—to almost a paste—and pack in a mold, pouring in some of the boil-water between each layer of chicken. Cover tightly and set on the ice. Turn on a cold dish and serve with a trimming of canned pimientos. Only water enough to cover the chicken must be used for the boiling or the mold will not harden. The boil-water must be rich enough to form a jelly.

Broiled Cold Chicken.—Here is a good way to vary the monotony of cold fowl, whether boiled or roasted: Take the half or quarter which has not been cut into and rub it over with a marinade of two tablespoonfuls of vinegar and one of lemon juice. Put the fowl between two plates and set aside for three hours. Then rub the oil and lemon juice well into it, dip in egg and then in fine toasted crumbs; set on the ice for an hour, and broil over a medium hot fire, turning often. Make a gravy of melted butter with chopped parsley and a few drops of lemon juice and pour over the dish.

Scalloped Chicken.—Mix two cupfuls of nicely seasoned chicken, minced finely, with a cupful of boiling oyster liquor, or as much tomato juice. Stir in six chopped mushrooms, the pounded yolk of two hard-boiled eggs and two tablespoonfuls of cream. Add finely toasted bread crumbs and more cream if needed to make a soft paste. Pack in large clam shells or in a baking dish, put nuts of butter on top and cook covered for fifteen minutes; then uncover and brown lightly. Cold lamb, duck or boiled veal may be prepared in the same way, with the substitution of a good stock for the oyster or tomato juice.

Chicken Croquettes.—Stir a cupful of minced cold chicken and the same quantity of sweetbreads together; these last boiled and blanched and also minced finely. Add drawn butter or a little chicken stock thickened lightly with flour. Heat in a vessel set in another containing boiling water, and when heated through take from the fire and add a cupful of cream (with a pinch of soda stirred in) and the beaten yolk of two eggs. Mix well, set in a cold place until solid; then mold in round or oblong croquettes. Dip these in beaten egg, then in crumbs and fry a rich brown in boiling cottonseed oil or lard.

Apple Butter.

Put cider into a preserving kettle and boil it until there remains only two-thirds of the original quantity of the liquid. Put into the remaining cider as many peeled and sliced apples as it will cover and boil, stirring often, until the fruit is tender. Proceed in this way until all the cider has been absorbed by the fruit, and then put the cooked apples and juice into a crock in the cellar over night. In the morning put all over the fire and boil, stirring often, to a soft, brown mass. Put away in jars or crocks.

Crabapple Jelly.

Cover crabapples with water and boil very tender; cool and strain through a cloth; measure the juice and to each cup of it allow a cupful of sugar; boil the juice for 20 minutes; then add sugar and boil until a little, put on saucer, begins to jelly; when the jelly is nearly done, add two or three geranium leaves; when pouring into glasses remove the leaves.

Marble Chocolate Cake.

Make a batter as for white cake. Take out one teaspoon, add to it five tablespoonfuls of grated chocolate, wet with milk and flavor with vanilla, pour a layer of the white batter into the baking pan, then drop the chocolate batter with a spoon, in spots and spread the remainder of the white bottom over it.

Lemon Pudding.

Soak one cup of bread crumbs in two cups of milk for one-half hour, then add one-half cup of sugar, yolks of two eggs and the grated rind of one lemon, and bake one-half hour. Beat whites of two eggs, add one cup sugar and juice of one lemon. Spread over pudding when done and slightly brown. To be eaten hot or cold.

Chicago Hot.

One peck ripe tomatoes, two cups celery, two onions, four red peppers, all chopped; one cup white mustard seed, two cups white sugar, one-half cup salt, six cups vinegar, two tablespoonfuls whole mixed spices; drain tomatoes after chopping, then add other ingredients; cook half hour.

FOR ROAST LAMB DINNER

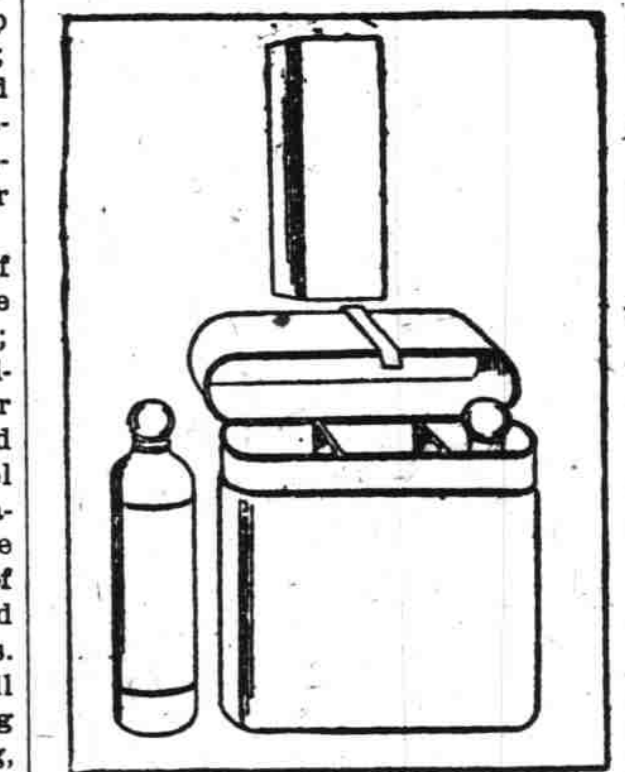
Here's a Menu That Ought to Satisfy the Most Voracious Appetite on Earth.

A reader asked what goes with roast lamb. Mint sauce, turnips and peas also. Try the creamed turnips. Cut white turnip into dice and soak an hour in cold water. Boil about 1-1/2 hours, until soft; melt one tablespoon butter and one tablespoon flour together, add one cup cold milk, and stir until smooth; salt and pepper to taste. Add the cooked turnip and serve hot. Think you will like it. I made a dessert today entirely original. I made some gelatine jelly from one of those quick jellies—raspberry, as I wanted the color—poured it into small glasses (those small glasses smaller at the bottom than top, a finger long). I made some blanc-mange from Irish moss, poured the blanc-mange into small cups and put the jelly tumbler into the cup of blanc-mange and set it on the ice to harden. I added some cocoanut to my blanc-mange for a change. When cold and ready to serve, I took the glass out of the cup and put a hot cloth around it and slipped the jelly out and also slipped the blanc-mange into a saucer with the hole right side up and dropped the jelly into it. Serve with cream flavored with vanilla. It is cheap and nourishing. We never have anything to drink but tea and coffee. I made a dessert Sunday from ice cream like one I had eaten in Boston the week before. It was called "banana royale." Peel a banana and cut it lengthwise. Cut the half again at the center, and put the pieces in a saucer. Over that a slice or tablespoon of ice cream, over that some chocolate sauce, then some chopped walnuts and on top two preserved cherries, and if you can digest all that I will come again.—Boston Globe.

HOT OR COLD LUNCH BOX

Recently Patented Receptacle Overcomes to Great Extent Limitations of Lunch Box.

The limitations of the lunch box have been overcome to a great extent by a new receptacle recently patented. It is a very ingenious adaptation of the vacuum insulated bottle by which articles of food are maintained at an almost unvarying temperature,



Hot or Cold Lunch Box.

either hot or cold, for a considerable length of time. In fact, it is possible to pack up a luncheon embracing, in addition to more substantial things, ice cream and hot coffee and to have them each at the desired temperature at the time of consumption. The box in shape and appearance resembles the case in which a pair of field glasses might be carried and contains three compartments. There are two bottles to fit into two of these sections and a box slides into the third. Soup, coffee or hot beverages put into the bottles will remain hot for twenty-four hours, and cold things will be kept cool for three days. The box is for sandwiches and such things.

Sliced Beef.

Boil five pounds of beef (any of the cheap cuts will do), and when it is nearly tender let the water boil down to two cupfuls. Take the meat out and chop it fine, or run it through the grinder. To the water in the kettle add a slice of onion chopped fine, half a teaspoon each of salt, cloves, allspice and a dash of cinnamon and pepper, stir in a tablespoon of flour and boil until the mixture is thick. Then mix it well into the beef and press the beef into an earthen mold, cover with a plate weighted down, to press into shape. Let it remain until the beef is cold, when it may be sliced and served.

Apple Suet Pudding.

Chop finely one cupful of suet and dust it with one-quarter cupful of flour. Peel, core and slice three or four good cooking apples and dust with one-quarter cupful of sugar. Mix these together well, adding one-half cupful more flour and one-quarter teaspoon salt. Beat one egg, add one-half cupful of milk and stir into dry mixture, then add another half cupful of flour and one teaspoon of baking powder. Steam in covered mold at least two hours and serve with whipped cream or hard sauce.

Cream Cheese and Olive Sandwiches.

Cream or Neufchatel cheese beaten until creamy with the addition of a little more cream, then mixed with finely minced ripe or green olives, makes a delicious sandwich filling. So also does cream cheese mixed with finely minced green peppers or sweet red peppers that have been canned.