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**HOUSEHOLD**

**BUTTERLESS ONE-EGG  
MUFFINS**

Two cupfuls flour, 1 teaspoon-  
ful salt, 4 teaspoonfuls baking  
powder, 2 tablespoonfuls sugar,  
1 egg, 1/2 cupful milk. Sift togeth-  
er flour, salt and baking powder.  
Beat up egg with sugar until  
very light and creamy. Add milk  
and pour into the flour mixture.  
Bake in well-greased tins.

**MAKING BEATEN BISCUIT.**

Did you ever eat those deli-  
cious beaten biscuit, that are ser-  
ved so frequently in the southern  
part of the United States? Many  
a woman would doubtless like to  
serve them, but she feels that  
she cannot spare the time which  
they require for making. As one  
old negro cook put it, beaten bis-  
cuit should be beaten for one  
hour for home folks, but two  
hours if these were company. A  
good recipe for these delicacies  
calls for one quart of flour, five  
tablespoons of fat, one teaspoon  
of salt, and enough ice water to  
make a very stiff dough—prob-  
ably about three-quarters of a cup.  
As to beating that dough two  
hours for company, or even one  
for home folks, few housekeep-  
ers of to-day care to do that, as  
we have said, so one ingenious  
woman has evolved the scheme  
of putting it through the meat  
chopper several times. The  
dough should be just as stiff as it  
is possible to mix it for this treat-  
ment. After the dough has been  
well chopped, roll it out, so her  
directions read, cut into small  
disks, pierce each one with a  
fork and place them in a large  
baking pan, far enough apart so  
that they will not touch. They  
should then be baked in a hot  
oven until well done. Do not  
open the door for five minutes,  
she advises, for that time should  
be devoted to giving the biscuit  
an uninterrupted chance to rise  
and crack around the sides. They  
should be well browned on the  
top and on the bottom, before  
being removed from the oven,  
having a white centre and that  
crack around the edge. This  
method, using the meat chopper,  
she finds gives quite as satisfac-  
tory results as the old-time  
beating.

**MYSTERY PICKLE**

Run one peck of green tomat-  
oes, six medium-sized white on-  
ions and nine small green pep-  
pers through a meat chopper,  
stir in one-half pint of salt and  
let the mixture stand twenty-four  
hours. Drain, put on vinegar  
enough to cover and cook half  
an hour. Add one-half pint of  
vinegar, one-half pound of sug-  
ar, two tablespoonfuls of ground  
mustard, mixed with a little vin-  
egar, two tablespoonfuls of cel-  
ery seed, one teaspoonful each  
allspice, cinnamon and cloves and  
a half pint of grated horseradish  
Bottle.

**GREEN TOMATO SWEET  
PICKLES**

Take 1 peck of green tomatoes  
and 6 large onions. Slice and  
sprinkle 1 cup of salt over them  
and let stand over night. In the  
morning drain, add 2 quarts of

water and 1 quart of vinegar,  
boil for 45 minutes then drain  
throw away this vinegar and wa-  
ter. Take 2 lbs. of sugar, 2 qts. of  
vinegar, 2 level tablespoonfuls  
of cloves, allspice, ginger, mus-  
tard, cinnamon and 1 teaspoon-  
ful of cayenne pepper. Boil fif-  
teen minutes. The allspice and  
cloves should be put in a tea ball  
or tied up in a small bag of thin  
cotton, which should be removed  
through cooking. It is best to  
put all pickles, preserves, etc.,  
into jars when hot and seal at  
once. However this pickle will  
keep without being sealed.

**CORN RELISH**

Cut 3 quarts of sweet corn  
from the cob, add to it 2 quarts  
of chopped cabbage, 5 chopped  
peppers, 6 cups of sugar, 2 qts  
of cider vinegar, 2 tablespoons  
of salt and 6 of mustard. Cook  
for 30 min. and seal in glass jars.



**SHOES.**

When Wilkins finds he needs a  
pair,  
He goes to the store and buys  
them.  
When Mrs Wilkins needs a pair,  
She goes about with troubled  
air,  
with knitted brow and anxious  
stare,  
To figure out what's best to wear  
This coming season, and compare  
The values here with values there;  
For salesmen lie in wait to snare  
Confiding females everywhere,  
And shoes that aren't just right  
impair  
Your looks and lay your weakness  
bare,  
There must be caution and to  
spare  
There must be study, thought  
and care,  
In this most delicate affair.  
She must be firm, though dealers  
glare  
Though counter-jumpers tear  
their hair  
In impotent and mad despair.  
It would be more than she could  
bear  
If she should miss the perfect  
pair,  
The timid charmer, rich and rare,  
The 'just the thing' that waits  
somewhere  
Decreed to be her lot and share,  
So, sternly bound to do and dare,  
She gets the rounds and tries  
em.

**Hank Gowdy as Sergeant.**

Camp Mills, Sept. 10—With  
this outfit is a sergeant. He is  
a tall, red-headed chap of sol-  
dierly appearance, has a keen eye  
and can handle a war club as well  
as a rifle. About a million base-  
ball fans have seen him hit the ball  
for a homer and his bullet throws  
to bases are a matter of baseball

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history.  
"Hank" Gowdy is his name  
and he appears happier in the uni-  
form of Uncle Sam than in the  
baseball togs of the Boston  
Braves. Sergt. "Hank" now re-  
ceives \$40 a month for his ser-  
vices and says he had rather have  
the government stipend than a  
World Series bonus.  
The Boston catcher is captain  
of a team made up from the Ohio  
regiment.

**Wise Bride**

Now, said the bridegroom to  
the bride, when they returned  
from their cheap honeymoon  
trip, let us have a clear under-  
standing before we settle down to  
married life. Are you the presi-  
dent or the vice president of the  
society.  
I want to be neither president  
nor vice president, she answered.  
I will be content with a subor-  
dinate position.  
What position is that my dear.  
Treasurer.

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WANTED**

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**WOODSTOCK**  
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