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OF INTEREST TO WOMEN

THE SALAD SEASON.

Salads of Various Vegetables Tempt
Capricious Appetites—Few Can Re-
sist Their Lure in Hot Weather.

Of all the fruits of the war garden there is none which tempts the capricious summer appetite like the salad greens and salad vegetables. Few persons, however depressed or irritated by the heat, can resist the lure of a crisp green and white salad.

A deliciously cool salad is one of cucumbers and onions. Peel and slice the cucumber. Place in a crock or earthen dish and sprinkle with salt. Cover with ice water and allow to remain a few minutes to remove the bitter taste. Drain off ice water and serve on salad plates with slices of young green onions and salt and pepper. Cucumber sandwiches with mayonnaise dressing are tempting for a hot day luncheon.

Raw tomatoes, raw cabbage and raw turnips are best and most wholesome if eaten without dressing, even without salt. Serve very cold. Both cooked carrots and boiled beets are excellent salad vegetables, and cooked peas and beans are also good served with vinegar dressing.

Cooked peas, mixed lightly with a little chopped veal or chicken and chopped cucumbers, make a hearty salad which may form the main dish for luncheon or dinner.

All salads, in whatever form, should be served on a crisp bit of leaf lettuce which serves as garnish and a natural cup for the dressing.

In cutting up or mixing salads of any sort, use only a silver knife or fork and do all mixing in a glass or china bowl.

During hot weather salad may be served twice a day with benefit to the health, using greens and vegetables as appetizers or supplements to the main meal, and fruit salads as desserts.

ASPARAGUS RECIPES.

Hotel Asparagus.

Cut off the white part and tie in small bunches. Put into a saucepan with boiling water enough to cover the asparagus. Then throw in a generous lot of salt. The early or young asparagus should be boiled just right in 20 minutes. It is older it may be necessary to boil it half an hour.

Dish on toast. Season with pepper and butter and serve it very hot. This recipe is one of the favorites at most of New England's best hotels.

Home Asparagus.

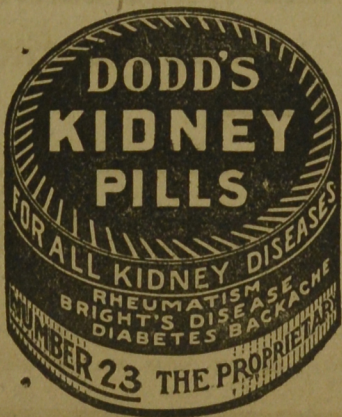
Take two bunches of asparagus; after washing, cut off tender part with care, so it may be put into one bundle, fastened with band of coarse muslin, pinned together. Boil about 20 minutes in slightly salted water. Serve with Hollandaise sauce.

DEPRESSION AMONG HUNS

With the British Army in France, June 25—The Austrian reverse in Italy is becoming known within the German lines and causing depression according to prisoners captured by the British. The German soldiers are surprised at the Austrian defeat as it was believed firmly that the offensive movement, intended to administer a knockout blow to Italy would be a complete success and thereby hasten an early peace.

A Lady's Note of Her Night-Prowling Husband.

Roses are red
And violets blue,
Sugar is scarce,
And so are you.



GREAT MILK AND BUTTER PRODUCER

Chicago, June 24—Beauty Girl Pontiac Segis is indeed a "beauty girl." If we had a few more like her the milk question would be in a fair way to be solved. This pure-bred Holstein heifer has produced in one year 1,112.48 pounds of butter and 29,923 pounds of milk. With this enormous production to her credit she becomes the second highest record heifer for butter production in the world for combined milk and butter production.

Freshening for the first time at the tender age of two years and 29 days, she made 28.55 pounds of butter from 513.3 pounds of milk in seven days. Continuing for more than three months in test she made 305.13 pounds of butter from 513.3 pounds of milk in seven days. Continuing for more than three months in test she made 305.13 pounds of butter from 5,935.10 pounds of milk which butter records for seven, thirty, sixty and ninety days were all world's records in their classes. She was not continued on semi-official test this first year, but was prepared in anticipation of an unusual showing in her three-year-old form. She freshened the second time at three years and three months of age and made 36.16 pounds of butter from 713.5 pounds of milk in seven days, and 136.17 pounds of butter from 2,820 pounds of milk in 30 days, and continued for the year she rolled up the enormous record shown above.

Beauty Girl Pontiac Segis is the highest record daughter of King Segis.



AT THE GAIETY THEATRE FRIDAY AND SATURDAY

Pontiac County. The daughters of this great sire hold more world's records for milk and butter in the prize division than do the daughters of any sire living or dead.

The dam of Beauty Girl Pontiac Segis is Princess De Kol Beauty Girl. This champion heifer was bred by Arden Farms, St. Paul, Minneapolis, owned by Senator J. M. Hackley, and made all her records there.

An Experienced Guide

Apropos of a widow who, dying, re-

quested to be buried near her five husbands, Booth Tarkington said:

"It must have been this widow that they tell the story about."

"According to the story, a widow and her latest capture were advancing up the aisle of a flower-laden church to the music of the wedding march, when every light—every single light in the place—went out."

Mr. Tarkington paused with an awed look.

"And what happened?" asked the listener.

"They kept right on," said Mr. Tarkington. "The widow knew the way."

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