

SERIAL STORY

EXCUSE ME!

Illustrated from the Comedy of the Same Name

By Douglas

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Antony the porter pleaded: "Just want to ask one question. Is you fixin' up for a bridal couple?"

"Foolish question, number eight missus," said Shaw. "Answer, no, we are."

The porter's face glistened with fresh stove polish as he gazed over the prospect. "Well, you, it'll be many a month before you'll have a bridegroom on the train. This do-on Reno train don't carry nothin' much but divorcees. I'm just achin' hungry for a bridal couple."

"Bride couple-icicle?" came a voice, like an echo that had somehow been introduced in transit. It was Little Jimmie Wallington looking for more sympathy. "Whass is it about bride couple?"

"Wher, here's Little Buttercup?" sang out Zouzer Hudson, looking at him in amazed amusement.

"Did I mention anybody say you're preparing for bride couple?" Lieutenant Shaw grinned. "I don't know what you understand, but that's what we're doin'."

Immediately Wallington's great face broke into a smile and work like a big eddy in a river. Suddenly he was shouting. "Excuse these tears, shenanigan, but I once-in-a-while was once a bob-haired fellow."

"He looks like a whole wedding party," said Ashton's only comment on the copious grief. It was poor Wallington who had burst into tears in the train. He was now sobbing as he hunted vainly for sympathy as Dioneseer Diner's. The divorcators either ignored him or shunted him aside. They were interested in a strange contrivance of ribbons and bows he produced.

"That," Hudson explained, "is a little rice trap. We hang that up there when the bride couple sit down. It's a bad eye."

Everybody agreed that it was a happy thought, and even Jimmie Wallington, like a great baby, bounding with tears to laughter on the instant, was shouting. "A fish trap." That's absolutely splendid—grates! Inevitably and see her when she says. And then he lurched forward like a too-obliging elephant. "Let me help you."

Mrs. Whitcomb, who had now mounted a step ladder and peered herself as gracefully as possible, shrieked with alarm, as she saw Wallington's bulk rolling toward her frail support. If Hudson and Shaw had not been and football veterans at West Point and had not known just what to do when the center rush comes backing the line, they could never have checked that flying wedge. But they checked him and impelled him backward through his own curtains into his own berth.

Finding himself on his back, he decided to remain there. And there he remained, oblivious of the carnival rejoicings going on just outside his canopy.

CHAPTER VII.

The Masked Minister: Being an angel must have his great advantage at least, that one may sit in the grandstand overlooking the earth and enjoy the ludicrous and buff of that great blind man's under of well call life.

This night, if any angels were watching Chicago, the Mallory mix-up

must have given them a good laugh or a good cry—according to their natures.

Here were Mallory and Margorie, sitting side by side, blushing, regretting their inability to get married and to continue their journey together. There in the car were the giggling divorcators preparing a bridal mockery for their sweet confusion.

Then the angels might have nudged one another and said:

"Oh, it's all right. There goes the minister hurrying to their car. Mallory has the license in his pocket, and here comes the parson."

And then the angelic choir must have died out in one great hurrah of a crowded ballroom is conducted here from the bride team's vicinity and the groom's. The bride and groom were on a street and all the eyes were fixed on them.

John Walter Temple, a naval pensioner who was dead at 30, died at 35, and was buried at 36. His wife was only six weeks before his death, when he covered her with his arms and said: "You're a good girl, and I'm glad to see you. I'll be with you in ten minutes."

PROPER USE OF FATS

SHOULD BE KEPT SEPARATELY AFTER HOME RENDERING.

German Housewives Have Good Method of With Sweet-Oil-Fashioned Manner of Clarifying Fat From the Soup Kettle.

Fats that are derived from the cooking of bacon, ham, chicken, beef and other meats should be kept, each in its own receptacle, to be used for different purposes.

Home rendering of both sweet and leaf lard has its advantages, because the product is generally superior to what can be bought for the same price.

Both sweet and leaf lard require cooking, either to loosen the fat coating, or to loosen the fat coating from the tougher membrane that is left. For this purpose the material is cut in small pieces and covered with water. It is then cooked for a short time until the water is turned to steam and the scrap has lurched to a light brown.

A better method for sweet is that used by German housewives. It economizes on butter by the use of beef fat more than do American housekeepers. The sweet is cut in small pieces and covered with water, in which it is allowed to soak for a while, the water being changed once in the time. It is then drained and put into a clean, dry tin. A few drops of skim milk to every pound of the sweet. It should be cooked very slowly.

When it has partly cooled it should be carefully poured off. This fat has no unpleasant taste or odor, and in many recipes may be substituted for butter. Some cooks add a pound of leaf lard to four or five of the sweet; this makes a softer fat, as lard has a lower melting point than sweet fat.

An old-fashioned method of clarifying fat from the soup kettle, or from cooked meats, so that it may be used for the kitchen, is to add the cold fat to a quantity of cold water, then heat slowly and let cook for an hour or more. When cold, the cake of fat is removed and the lower portion, which is clear, is poured off. The fat is then strained through a cloth, and the white, clean fat saved. If the color of the fat is not satisfactory, another method is to strain several times. Another method, which is often recommended, is to cook a number of slices of raw potato in the fat.

When an ice chest is used, fat in small quantities may be easily kept for cooking purposes. If large quantities of fat are to be kept, it is best to keep it in a cool, dry place.

Mustard Pickle.

One large head of cabbage, one quart of white button onions, one dozen dill pickles, two quarts of vinegar, one teaspoon mustard seed, two teaspoons celery seed, one cupful of sugar, three-quarters of a cup of salt, one-quarter of a pound of ground mustard, one tablespoonful of turmeric, one-half cup of oil, one cup of water, and one cup of vinegar.

Put the cabbage and onions in a large water tub and wash them well. Drain and cut up half done, drain, cut up dill pickles: mix four mustard and turmeric with a little cold water and add this to the boiling vinegar in which the sugar and celery and mustard seeds have been placed. Let boil for five minutes, then pour over the cabbage and onions, and one gallon of the mustard pickle and is easy to prepare.

Rhubarb Flummery.

Peel and wash up 2½ pounds of rhubarb; put in a basin with a little cold water, not enough to quite cover it. Place a plate over the top and cook it for half an hour. Strain off the liquid, leaving tablespoonful of powdered gelatin in half a cup of boiling water, add strained juice of rhubarb and stir until dissolved. Add to the boiling rub the cooked rhubarb through a sieve, then add to gelatin, with seven tablespoonfuls of whipped cream and eight tablespoonfuls of sugar. Set in the fire to reheat, but do not allow to boil, stirring all the time. Pour into wet moulds, turn out when firm and serve with custard around them.

Orange Cake.

Two cups sugar, one-half cup cold water, one-half cup butter, one-half teaspoon soda, pinch salt, one teaspoon cream tartar, five eggs, keep out two whites, one orange, grated rind of another, beat one egg, add to a stiff froth and fold in after other ingredients all well beaten. Bake in two layers and put together with boiling custard; beat one cup sugar, sugar, the juice of one orange and whites of two eggs.

Tomato Pie.

One pint of chopped green tomatoes, five apples chopped, two cups of sugar, one cup of molasses, one-half cup of vinegar, three tablespoonfuls of flour, spic of all kinds. Put whole retains and mix oil butter on top before putting on the upper crust. Makes one large or two small pies.

Banana Sherbet.

Put three cups of water and three cups of sugar for ten minutes, then strain and chill. Strain the juice from three lemons and two large oranges, and mix oil butter on top before putting on the upper crust. Makes one large or two small pies.

THESE SIX LETTERS

From New England Women

Prove that Lydia E. Pinkham's Vegetable Compound Does Restore the Health of Ailing Women.

Letter from Mrs. Lydia King, Phoenix, R.I.

Phoenix, R.I.—"I worked steady in the mill from the time I was 13 years old until I had been married a year, and I think that caused my bad health. I had soreness in my side near my left hip that went around to my waist, and sometimes I would lie in bed for two or three days."

"Lydia E. Pinkham's Vegetable Compound has helped me wonderfully in every way. You may use my letter for the good of others. I am only too glad to do my best with my power to recommend your medicine."—Mrs. Lydia King, Box 285, Phoenix, R.I.

Letter from Mrs. Etta Donovan, Willimantic, Conn.

Willimantic, Conn.—"For five years I suffered untold agony from female troubles causing backache, irregularities, dizziness, and nervous prostration. It was impossible for me to walk up stairs without stopping on the stairs. I tried three doctors and each sold me something different. I received some relief from any of them but seemed to suffer more. The last doctor said it was no use for me to take anything as nothing would restore me to good health again. I began taking Lydia E. Pinkham's Vegetable Compound and after taking seven bottles of the Compound and other treatment, you advised, I am feeling like my natural health."—Mrs. Etta Donovan, 753 Main Street, Willimantic, Conn.

Letter from Mrs. Winfield Dana, Augusta, Me.

Augusta, Me.—"Lydia E. Pinkham's Vegetable Compound has cured the backache, headache, and the bad pain I had in my right side, and I am perfectly well."—Mrs. Winfield Dana, R.F.D. No. 4, Augusta, Me.

Letter from Mrs. J. A. Thompson, Newport, Vt.

Newport, Vt.—"I thank you for the great benefit Lydia E. Pinkham's Vegetable Compound has done me. I took eight bottles and it did wonders for me, as I was a nervous wreck when I began taking it. I shall tell all my friends what the Compound is doing for me."—Mrs. J. A. Thompson, Box 4, Newport, Vermont.

Letter from Miss Grace Dodds, Bethlehem, N.H.

Bethlehem, N.H.—"By working very hard, sweeping carpets, washing, ironing, hanging laundry, and doing all the housework, I was so tired and sick in bed every month."

"This last Spring my mother got Lydia E. Pinkham's Vegetable Compound for me and I feel like another girl. I am regular and do my housework and ironing as well as ever. I began taking it. I shall tell all my friends what the Compound is doing for me."—Miss Grace R. Dodds, Box 14, Bethlehem, N.H.

For 80 years Lydia E. Pinkham's Vegetable Compound has been the standard remedy for female ills. No one sick with woman's ailments has tried to help herself will not try this famous medicine, made from roots and herbs, which has restored so many suffering women to health.

Write to LYDIA E. PINKHAM MEDICINE CO., 233 CENTRE STREET, LOWELL, MASS., for advice. Your letter will be opened, read and answered by a woman and held in strict confidence.

HAPPY THOUGHT.

Fortune Teller—Yes, you will be very wealthy. With my inward eye I can see heaps of money all around you.

Mr. Verzy—Well, suppose you take your feet out of it with your inward fingers.

California Woman's Good Shot. While walking through the woods near Cohasset, Mrs. W. H. Pillsbury of Chico shot a large brown bear that measured six feet from tip of tail to tip of his snout. Mrs. Pillsbury and her husband were walking on their summer home near Cohasset to the "Promontory," a high point from which an excellent view of the whole valley can be had. Mrs. Pillsbury had a 30-30 cartridge. Suddenly she saw a large bear coming down the hill about forty yards away. "It's a bear, shoot it!" she shouted to her husband. Pillsbury answered in the affirmative and his wife said, "Where shall I shoot him?" "In the head," came the answer. With deliberate aim the woman fired, hitting the animal square in the right eye, killing him instantly. And the weight of a carcass was estimated at 300 pounds.—Chico, Cal. San Francisco Chronicle.



The Love in Fletton and Life.

A portrait painted by the drama pleads for plays based on some emotion other than love. The difficulty in producing such plays is that every play must have a hero and in making a hero the playwright, as well as his audience, almost inevitably adopts the view expressed 2,000 years ago by a scribbler of the dead walls of Pompeii: "He who has never loved a woman is not a gentleman."

A Booklet for Investors.

The Harris Trust and Savings Bank, Harris Trust Building, Chicago, has issued a booklet, "Why Bonds Are Safe Investments," intended for the use of the public. It explains in simple terms the purposes and various classes of bonds, and indicates the value of bonds as safe investments for individuals, as well as institutions. Copies may be had on application.

Gotter's Grand Eye Soother.

A sufferer playing his first game of the season reported downtown the next day that he had made a Grand Eye score—he went out in 61 and came back in 65.—Chicago Evening Post.

Soda to Brighten China.

Soda will brighten china that has been burned or darkened by long use.

If you would win life's battle you must be a hard hitter and a poor quitter.

It's well enough to hope, but don't loaf on the job while doing it.

FOR BACKACHE, RHEUMATISM, KIDNEY AND BLADDER

DOLEMAN'S

Contains the Standard or Metric Forming Device.