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CALIFORNIA'S NATIONAL BARRIER.

The proposal which representatives of California are urging on Secretary Bryan, that the Japanese be excluded from ownership of land in this country, is a new exhibition of the fear of Asiatic immigration, which is sometimes rhetorically called the yellow or brown peril. It matches the discrimination on racial lines which bars the Chinese from entering our territory. A Western historian and veteran observer has suggested that the Pacific States might better spare the foreign element who have been instrumental in keeping the Chinese out, since the latter supply an important demand for labor and do not settle here or seek assimilation, but when the demand ceases return home. [illegible] while and forms an important contribution to the labor market on the slope and in the Northwest.

To refuse the Japanese the right to acquire lands is evidently aimed at their settling here.

It would be an unique discrimination in the universal rule which allows aliens to acquire real estate here.

The proposal no doubt reflects economic conditions as well as racial prejudice and apprehension of an influx of the busy little islanders, such as Hawaii has already experienced.

The economic motive is plainly indicated in the assertion on which the prohibition is urged, that if allowed to take and cultivate lands on the Pacific, it would not be long before they would drive out the native agriculturists and fruit growers.

This argument gives ground for reflection. It is plain that both Japan and China are over-populated for the standard of national welfare. The Japanese, with wonderfully quick material progress and corresponding ambitions are pushing for an outlet, as they have already demonstrated on the Asiatic continent in the Chinese-Japanese war and in their swarming into Korea. The Chinese have many times the number for everyone of Japan's millions, though China's population is less than a third of Japan's per square mile. But it has much more congested areas, which are as active forces of expansion as if they were the rule, if that principle becomes active.

China is as yet inert so far as aggression for new territory goes, and the taking on of a republican form of government does not mean that any such social or economic transformation is at hand. One of California's best instructed observers, De Young, has argued that we had nothing to fear from Chinese immigration of commercial or industrial competition, because their ways are not our ways and are unchangeable.

But, nevertheless, in the case of Japan, and remotely in the case of China, there is great pressure for outlet of her population and forces. If Mr. Hobson's prediction of a military invasion is not vindicated any more than in the past, there is such a thing as a commercial and industrial invasion. That does not depend on occupying our lands necessarily.

The significant thing is the avowal by California that its people could not withstand their competition in industry and thrift. It is another threat of foreign "pauper labor." And it is to be recognized that it applies only in less degree to European populations. If our protective tariff were permitted to continue to boost our cost of productions and labor, we should be at the mercy of Europe in the world's market as much as California feels herself to be before the little brown islanders, which would be much the same thing as their taking up our lands and outworking us here.

PAY OF NEW YORK'S POLICEMEN.

After months of startling police graft exposures following rapidly on each other in the effort to trace "the system" to its lair, the novel defense is now put forward that members of the force actually are compelled to graft in order to live. While there has been much discussion as to the manner in which certain of the higher officials have accumulated fortunes, an investigation has been going on quietly to discover how policemen of five years' standing or less live, and what connection, if any, there is between the slender pay which they draw and grafting charges.

The result of these investigations is at least interesting, particularly to the majority of persons who believe that corruption among the police force is confined to a comparatively few members. They show that the policeman and his family in the policeman's first few years on the force live on a pretty slim allowance. The first-year patrolman gets $800, and has to pay out of this salary from $200 to $275 for equipment and station-house expenses. The city pays for nothing of his equipment, except his badge and the precinct numbers on his coat. Even the ice used at the station-house has to be paid for by the policemen.

With an average of $250 for these first-year expenses, the $800 patrolmen really has $550 on which to support himself and his family. The gradual increases in salary do not bring him up to the $1,400 point until his sixth year in the Department. The testimony of the wives of several hundred policemen so far interviewed indicates that it takes the average policeman the first eight years of his life in the Department to get out of debt.

KEEP THE DEVELOPMENT BUREAU.

There should be a large attendance at the public meeting at Fitzhugh Hall tomorrow night at which the future of the Development Bureau of the Chamber of Commerce will be determined.

To those conversant with this branch of the Chamber there is no question but that it is a valuable asset to the city and one that should be continued. Its publicity work alone makes it well worth the investment. It makes a hub around which the booming of the city revolves, and without this the work collapses, for it is impossible to get volunteers to give the time and attention that this important feature of city development requires. There must be a head and the city has found an admirable one in Lachlan Macleay. He should be retained.

THE MUNICIPAL UNIVERSITY.

"The municipal university is comparatively new in this country, and its development will be watched with interest," said Dr. P. P. Claxton, United States Commissioner of Education, in discussing the University of Cincinnati. "There are certain significant things about this city university that tend to show how valuable such an institution may be to a community.

"Consider the student body. Seventy-nine per cent. of those in the College of Liberal Arts are residents of the city, and have lived in Cincinnati an average of thirteen years. Nearly half of the students were born in Cincinnati. A recent inquiry elicited the information that sixty-one per cent. of the students lacked the means to attend a university outside the city. Thus the university is providing higher education to residents of the municipality who could secure it in no other way.

"Something like twenty-two per cent. of the students are fatherless. Of the fathers of the others, less than one-fourth are in the so-called professions. Over three-fourths are in nonprofessional, commercial, or mechanical pursuits. As a further indication of the class reached by the university, 85.5 per cent. of the male students have followed gainful occupations before coming to college, and seventy-four per cent. of them work regularly during the year for a part of the time. It is to men and women such as these that the University of Cincinnati is extending its opportunities, by co-operative courses, by day and evening classes, and in many other ways.

"Although the municipal university may be more or less of a novelty in this country, it is by no means so rare abroad. Anyone who has studied at Leipsic knows that the university in that city is not merely a great German university, but is first and foremost the University of Leipsig—a municipal institution. The city of Hamburg has just completed plans for a city university on a large scale. Likewise many of the newer English universities, while national in their aims, nevertheless endeavor to meet very directly the special needs of the industrial centers in which they are located, and are to that extent municipal universities."

A UNIQUE OFFER.

Governor Pothier, of Rhode Island, has received a letter from President Chamberlain, of the Grand Trunk railroad, in which the latter offers to give to the State of Rhode Island outright the Southern New England railroad as it now stands on the condition that the State will complete the road and operate it in one of two ways the writer suggests. The alternatives of operation are described as follows:

"(1.) If the State desires to operate the railroad we will grant running rights on reasonable terms over the New London Northern from Palmer to Brattleboro, Vt., so as to make the line sufficiently long to constitute an operating division; and we will also make a traffic agreement between the Central Vermont and the State-owned railroad for a division of through rates on a mileage basis with a reasonable additional allowance for terminal charges; or

"(2) The Central Vermont will lease the State-owned railroad for a rental equivalent to five per cent. interest on the actual cost to the State of completing the whole line."

Coupled with this offer is the statement that the line can not be completed by the company unless the State becomes the second guarantor of the necessary bonds; and that if the State is unwilling to accept the road as a gift and complete it, the contractors will remove their apparatus and the line will be definitely abandoned about the middle of the present month.

Mr. Chamberlain says that nearly two and a half million dollars already has been expended on the line, and that its completion will require several millions more than was originally estimated.

The services of the Grand Trunk engineers are tendered to the State, which would receive also all plans, surveys, other data used by the company. If the State does not wish to accept the offer, it is asked to consider the earlier request to guarantee the company's bonds.

This is one of the most unique offers yet made by a railroad company. On its face it looks most liberal, but also there is a suggestion that should the State of Rhode Island accept the gift the Grand Trunk will get the better of the bargain in some way.

NEW YORK'S FOOD WASTE.

Twenty-four million pounds of food are thrown away and lost in New York city each year. This is the startling statement made by Health Commissioner Lederle, based upon authoritative figures just compiled. This vast amount of food is sufficient to maintain a good-sized community, since it would furnish two pounds of food a day for one year for a city of over 30,000 population. The Commissioner raises the point that if the problem of avoiding this great waste can be solved, it would have a very appreciable effect in reducing the high cost of living, as the extent of New York's losses is but an index of the total losses throughout the country. In other words, it would appear that each year the country loses nearly 400,000,000 pounds of food which, at an average value of fifteen cents a pound, amounts to $60,000,000.

This vast loss is not, however, due to the wastefulness of the consumer, but instead, as the figures compiled here indicate, is caused largely by improper methods of preparation or handling on the part of the producer, since the 24,000,000 pounds lost to New York last year represents the total amount of foodstuffs destroyed by the Health Department as unfit for human consumption.

The heaviest single seizure in the year, according to Dr. Lederle, was of approximately 4,561,164 pounds of spoiled potatoes, an importation from Scotland, the loss of which was charged to carelessness in transportation due to rain falling on the bags before they were placed in the ship's hold. The second largest condemnation was 1,724,893 pounds of unfit canned goods. A total of 32,408 lots of meat, or 1,281,218 pounds were destroyed, of which 391,051 pounds were beef, 186,559 veal, 16,128 sheep, 51,790 hogs, 288,795 poultry, 334,977 miscellaneous meats and only 1,748 pounds were game. There was a total of 178,757 inspections. Foodstuffs, other than meat, were condemned in 89,645 lots as follows: Fruit, 7,815,057 pounds; vegetables, 11,551,157; canned goods, 1,724,893; confectionery, 41,639; groceries, 645,891; eggs, 50,144; fish, 668,426 and miscellaneous, 102,896 pounds.

A QUEER INDUSTRY.

That the stringing of necklaces for human wear made from the teeth of dogs and cats should be numbered among the queer industries carried on in New York is the surprising fact just brought to light here. Although it might be expected that these strange decorations represented society's latest fad, this is not the case. The whole matter came out as the result of a complaint brought out by the Society for the Prevention of Cruelty to Animals against an organization which cares for homeless animals.

Probably the most interesting development of the whole situation is the story that there is a fine market along the West coast of Africa for the canine or eye teeth of cats and dogs. Agents of African trading companies offer liberal prices for these teeth, which are strung into necklaces or made into ornaments to decorate the dandies of the West coast. About a year ago the representative of a Dutch concern made an offer to the S. P. C. A. for all the canine teeth of small animals that it could supply. The present case aroused the interest of the magistrate before whom it was brought and a thorough investigation of this unique trade is promised.

INDIGENT METHODIST MINISTERS.

New York World.

That four thousand clergymen, "veterans in the service of Methodism," should in their old age be "in the shadow of the poorhouse," reflects extraordinary conditions in that Church organization. The figures are contained in a statement made to the New York East Conference and the cause is ascribed to the board's lack of funds for the support of superannuated ministers.

It is a poor reward for a life-work in the service of religion. Men who enter the Methodist ministry are rarely actuated by the hope of pecuniary profit. They accept their call with the certain prospect of plain living along with arduous pulpit and parishional work. They at least deserve something better in the end than indigence, and that in circumstances all the more irksome to men of culture.

The conditions indicated are not creditable to the Church, which next to the Roman Catholic is the largest religious organization in this country. Accepting the figures as authentic, they show that one minister in every ten in the Methodist communion faces the sure ultimate prospect of penury. Surely a scant incentive to young men to embrace a calling that falls more and more into disfavor with ambitious youth who, however pure their motives, owe themselves some consideration on the material side of self support.

Don't be surprised if you have an attack of rheumatism this Spring. Just rub the affected parts freely with Chamberlain's Liniment and it will soon disappear. Sold by all dealers.

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A LITTLE OF EVERYTHING

HOW MUCH DID HE LEAVE?

"How much did he leave?" we hear men ask,
When one they have known has left Life's task
Unfinished and taken the well-worn way
Which begins with the ending of Life's last day.

"How much did he leave?" O well for him
If he left the eyes of his comrades dim;
If he left an ache in the heart of a friend
Who had known him and loved him down to the end.

"How much did he leave?" Not much of gold
Or silver or lands but wealth untold
Of love that follows him out Beyond—
Love that death only makes more fond.

How much will you leave when you hear the call
And the darkening shadows round you fall?
How much? O haste, for the years are fleet,
And the time draws near when memories sweet

Of kindly deeds will seem more worth
Than all the gold dug out of the earth,
When the answer "A host of friends who grieve"
Will be made to the query "How much did he leave?"

—Albany Journal

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In the excitement attending the floods and other things, the first robin was overlooked, but he is here nevertheless.

o o o

A London paper has offered a prize of $50,000 to any aviator who will cross the Atlantic by aeroplane in seventy-two consecutive hours. It looks like a safe thing for the paper, but you never can tell what will be accomplished in the aviation business these days.

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The simplified spelling board made its bow, backed off the stage, and has returned to retirement.

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Some men accomplish a great deal by getting others to do it.

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San Francisco is considering an ordinance compelling women who take seats in street cars offered them by men, to express their thanks. It is probably unconstitutional and all that sort of thing, but will add greatly to the lure of the business of pedaling chivalry, which nobody can deny.

o o o

One reason why the white slave traffic thrives is the $50 fines on men who perpetrate it.

Pains in the Stomach.

If you continually complain of pains in the stomach, your liver or your kidneys are out of order. Neglect may lead to dropsy, kidney trouble, diabetes or Bright's disease. Thousands recommend Electric Bitters as the very best stomach and kidney medicine made. H. T. Alston, of Raleigh, N. C., who suffered with pain in the stomach and back, writes: "My kidneys were deranged and my liver did not work right. I suffered much, but Electric Bitters was recommended and I improved from the first dose. I now feel like a new man." It will improve you, too. Only 50c and $1.00. Recommended by A. D. McIntyre, druggist.

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POINTS ON PANCAKES

MUCH APPRECIATED DISH ADAPTED TO EVERY POCKETBOOK.

Batter Should Be Mixed Two Hours Before Being Used and Should Be Beaten For at Least Ten Minutes.

There is no reason why pancakes should not be served very frequently, since they form a much appreciated dish which can be adapted to every kind of housekeeping pocketbook. The batter for making pancakes can be mixed in a few minutes, but it is well to mix it about two hours before it is used, so that any lumps of unwetted flour may disappear before the batter is cooked.

If pancakes are to be light mere mixing will not do. The batter must be thoroughly beaten for ten minutes. The frying pan ought to be made of iron or black steel. The fire must not be too fierce, or the under surface will burn before the pancake is set, yet a fair amount of heat is required that the pancakes may cook quickly without getting stodgy.

Plain Pancakes.—Sift one cupful of flour into a basin, add quarter teaspoonful of salt, one unbeaten egg and half a cupful of milk. Mix till smooth, then begin to beat. Beat with a wooden spoon for a few minutes, then gradually add another half cupful of milk and continue beating till a good many air bubbles rise to the top. Set the basin aside until the pancakes are to be cooked. Fry the pancakes quickly in a hot buttered frying pan, sprinkle with sugar and lemon juice, roll up, and serve on a hot dish.

Rich Pancakes.—Cream two heaping tablespoonfuls of butter and work it into one cupful of flour and quarter teaspoonful of salt. Add two well-beaten eggs and sufficient milk to form a stiff batter. Use a little butter when frying them. Do not roll them, but spread each one with raspberry jam which has been warmed. Serve them in a pile with granulated sugar sprinkled over the top.

Orange Pancakes.—Half a pint of milk, four ounces of sifted flour, half a teaspoonful of salt and two eggs, omitting the white of one; make the pancakes thin. As each one is finished it must be kept hot, either in the oven or over hot water. Have ready two or three oranges, cut in small square pieces, without skin or pith. When all the pancakes are fried, place upon each one a tablespoonful of the orange, sprinkle with sugar and roll up. These pancakes may be served with strawberries, raspberries or stoned cherries.

Italian Pancakes.—Beat well together two eggs, one ounce of flour, one tablespoonful of sugar, half a cupful of sugar, half a cupful of warm milk; then add a few drops of lemon extract and two ounces of melted butter. Divide the mixture quickly into buttered saucers, bake in a hot oven for twenty minutes. Serve piled up sprinkled with sugar.

Chocolate Pancakes.—Beat together the yolks of four eggs, one tablespoonful of sugar, two ounces of flour, a pinch of salt and two tablespoonfuls of milk; when light add two tablespoonfuls of cream. Just before using mix in the stiffly beaten whites of two eggs. Cook, browning on one side only; then slip onto a hot plate, sprinkle thickly with grated chocolate, place them on a buttered tin and bake in a moderate oven for fifteen minutes.

Rockrimmon Fruit Cake.

Cream one cup butter, add one cup granulated sugar and work into batter until consistency of cream. Add 1 egg well beaten, one cup sweet milk, one teaspoon each of allspice and cloves (ground), a little mace or nutmeg, one cup Porto Rico molasses, in which has been dissolved one teaspoon or saltspoon of saleratus and about two and one-half to three cups flour. Take one pound seeded raisins, one pound cleaned currants (both chopped fine), also one-half pound finely shaved citron, and mix with the fruit one cup sifted flour to prevent fruit settling in bottom of cake. Add this to cake mixture as well as one-fourth pint of brandy or rum to make the cake keep better. Stir carefully and bake in a not too quick oven. A quantity of chopped almonds improves the cake.

Dainty Apple Recipe.

One of the most toothsome dishes is spiced apples, and the following is a recipe, as the dainty is prepared in the fruit section of New York:

Wipe and core sour apples. (If you haven't a corer, use a knife carefully, so as to leave the apple whole and with the skin on). For eight apples mix one-half cup of any kind of sugar with one-quarter teaspoon cinnamon and a pinch of allspice. Fill the holes in the apple with the mixture. Set in a dish that has a little boiling water in the bottom and bake in a quick oven. Serve them hot or cold in their own sirup.

Cream Tomato Soup.

To one quart of boiling milk add half a pint of tomatoes, strain to remove skin and seeds; butter the size of a walnut, cayenne pepper and salt to suit the taste. Just before serving stir in the well-beaten white of one egg.

Shrimp Sandwiches.

Break the shrimps in bits. Moisten them either with mayonnaise or whipped cream flavored with pepper and salt. Spread between thin slices of white buttered bread.

ALL ABOARD FOR 63D CONGRESS

Public Anxious to See What Will Happen.

DEMOCRATS HAVING TURN.

No Lottery For Seats In House—Senate, Complete For First Time In Several Years and With Ninety-six Members, Is Bigger Than Ever Before—Lewis Expected to Be Active.

By ARTHUR W. DUNN.

Washington, April .—[Special.]—All aboard for the Sixty-third congress! For the first time in twenty years the Democrats have full control, and everybody is waiting to see what they will do. The house has had two years under Democracy, and the leaders have become trained in their new jobs. The senate is just beginning, although the Democrats had ten days in which to try themselves out as managers of that body. But now they begin work in earnest, regular legislative work of far-reaching importance.

The organization of the house will not occupy as much time as usual, for there will not be the usual lottery for seats. The roll will be called upon the election of the speaker as before, and when Champ Clark takes the chair the first day will be about completed, save the choice of the ways and means committee, which is also a matter of form, as the caucus has already acted.

Senate Is Complete.

For the first time in several years the senate is complete in its membership, the swearing in of James Hamilton Lewis and L. Y. Sherman from Illinois making ninety-six members, the highest number of senators which the senate has known. It is likely that many years will pass before we see the number more than ninety-six, as there are no new states in prospect.

It is expected that Senator Lewis will be the same picturesque character in the senate that he was in the house and that he has been in public life ever since he first burst upon the vision of the American people. I predict for him a remarkable career as a senator, for he has brains and a willingness to use them.

House Much Changed.

"It looks like a church," was the comment of Champ Clark when he looked over the house after the benches or chairs had been substituted for the desks and chairs which have been there ever since the house was first organized. "I think they will like it," was the further comment of Clark, "they" meaning the members of the house.

"It looks like an opera house from the gallery," was the comment of one of the habitues of the south end of the capitol. And he was right. The seats rise tier upon tier, and the place has a theatrical look rather than like a church, as suggested by the speaker.

The Seat Problem.

As there is no selection of seats there will be a problem for those members who are not regularly in attendance. It is expected that such leaders as Underwood, Fitzgerald, Mann and a few others will be accorded certain seats which will be permanent, so that they may not be compelled to occupy them all the time in order to hold them. As to the others, it will be "first come first served," and the regular attendants of the sessions will have the best seats when anything big breaks out.

Plenty of Material.

It has already been demonstrated that there is plenty for the committees to do, as the bills introduced are intended to cover all the troubles that exist in this country and some that exist elsewhere.

Bills are the principal product of the first days of the session, and naturally all the old bills which failed in the last congress have been put in the hopper for the Sixty-third congress. In addition there are many more to meet new conditions.

Fixing the Floods.

Next to the tariff members of congress are just now more interested in flood legislation than anything else. Members from the states which have been so sorely afflicted with high water are hoping to have this session consider measures which will prevent such disasters in the future. Practical as well as impractical propositions have been presented.

We have advocates of stronger and higher levees along the navigable streams; men who say that the levees should be moved farther back in order to give more room for the high water; men who say that the river and harbor system as to rivers has been a failure and new plans should be tried. Altogether the flood situation presents a problem which is hard to solve and one which may attract a great deal of attention right at the beginning of the session.

Overman, Room Clerk.

Senator Overman has succeeded former Senator Crane as "room clerk of the senate." That is what they call the chairman of the committee on rules who is charged with the duty of assigning different rooms to committees and senators. And there is just as much selfishness in claiming rooms as there is claiming committee places. Senatorial courtesy does not apply where self interest is at stake.

TWO DESSERTS THAT PLEASE

Raspberry Charlotte One of the Most Delicious—Baptist Cakes Worth Giving a Trial.

Raspberry Charlotte—Butter a quart pudding dish, sprinkle in a layer of coarse bread crumbs (use the crumbs free from crust), put butter in little bits here and there, a layer of canned raspberries and a sprinkling of sugar. Continue in this way until dish is filled, using about equal measures of fruit and crumbs, one tablespoonful of butter and three-fourths cup sugar. Have the last layer crumbs. Cover and bake half an hour, then remove cover to brown top. Serve hot with cream. Cheap and delicious.

Baptist Cakes—Place in a granite basin two cupfuls milk, one-fourth teaspoonful salt, one-half teaspoon sugar, one rounding teaspoon butter; simmer only until butter is melted, remove from fire and when of blood heat stir in half a yeast cake dissolved in one-fourth cup luke warm water and sufficient sifted flour to form a dough; cover and set in a warm place to rise. Knead thoroughly, breaking off into tiny pieces of walnut size; again let rise and fry in deep fat until crisp and brown. Either chopped nuts or raisins may be added if a richer breakfast bread is desired. Serve very hot in a folded napkin. This quantity makes enough for two meals and may be reheated in the oven.

ONE OF THE BEST OF SALADS

As Season for This Delicacy Is Almost Here, This Is Good Recipe to Remember.

Fill the bottom of the salad dish with aspic jelly and set on ice until it is very hard. Then in the salad dish place a smaller bowl, but large enough to hold the desired amount of salad. Fill the bowl with ice and pour melted jelly around it between the two dishes. When the jelly is hard remove the ice from the inner bowl, fill it with hot water for an instant and lift it out, being careful not to break the jelly. Now make any of the ordinary salads, or slice firm red tomatoes, with a little green, such as lettuce or celery, mixed among them. Place the salad in the space left in the jelly, cover with more jelly and place in the refrigerator. When wanted, place the salad dish in hot water for a moment, reverse quickly and turn out on a cooled platter. Serve with mayonnaise dressing.

Stuffed Cold Roast Beef.

This is delicious for supper: Butter a long French bread tin, put in a layer of thin sliced roast beef. Over this spread a thick layer of stuffing, then add another layer of sliced beef, and turn over this layer about a teacup of roast beef made gravy, add a very little hot water, just sufficient to keep from burning. Cover with another tin of same size and bake three-quarters of an hour in a quick oven. I make stuffing of crackers broken up and moistened with hot water, a small piece of butter, salt, pepper and poultry seasoning, and a beaten egg, when eggs are cheap, but egg can be omitted.—Boston Globe.

Apple Puff.

Sift together one and one-half cups flour, one teaspoon baking powder and one-half teaspoon salt. With a wire egg whip beat one tablespoon cold, hard butter into the flour, and add sufficient milk to make a rather stiff batter; grease little custard cups, put a tablespoon of batter in the bottom, then one tablespoon grated apple, then another of butter; when all the cups are filled arrange them in a steamer, cover tightly and place over boiling water and cook three-quarters hour; serve hot with creamy sauce. Any fruit can be substituted for apple.

Polish for Oilcloth.

Clean the oilcloth with some nice soapy water and a soft scouring brush. Put some glue into a jelly jar and fill with water. Stand whole in a saucepan of water on the fire. Boil till the glue is melted. Stir with a stick (it only needs to be very thin); take a clean, soft piece of rag and dip in the glue. Rub it over the oilcloth, taking care not to miss any parts, and leave it until quite dry. The result will be a nice shine equal to new, and no fear of one's slipping, as is often the case when the linoleum is polished with beeswax.

Lemon Biscuits.

Into three and a half pounds of flour rub one pound of butter, mix in one and a half cupfuls of sugar, and when the whole is absolutely smooth, add eight drops of lemon essence, a teacupful of honey, water and sufficient milk to form a thick dough. After breaking the dough smooth, divide it into pieces about the size of a walnut, flatten and cut out with a biscuit cutter, and bake till lightly colored in a moderate oven. Serve cold, when they are delicious, and keep in a tin canister.

Potato Toddle.

Into a kettle put two or three slices of salt pork cut in small pieces; fry brown, peel and slice four large potatoes and onions, putting first a layer of potatoes and then onions, and so on. Season with salt and pepper and cover with water. Boil 20 minutes; when done add a generous lump of butter.

Poulette Sauce.

Poulette sauce is a broth thickened with flour and one egg yolk and seasoned and strained.

POST CARDS
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