

BEST OF SANDWICHES

SOME NEW IDEAS EVOLVED BY CLEVER COOKS.

Improvements in the Popular Tit-Bit Known as the "Club" Have Been Made—Oysters Used in Place of Chicken.

Tea rooms in the big city shopping districts are serving some new varieties of the always popular club sandwich. While the principal ingredients remain the same each style of club sandwich differs from its fellows in some detail which makes it distinctive.

What is known as a French club sandwich is served with a toasted English muffin substituted for the usual slices of toasted bread. It is set down before one garnished with a few sprays of parsley pressed deep into the yielding surface of the half muffin which tops the substantial filling of chicken, bacon, mayonnaise, lettuce and sliced tomato. Watercress is used in similar fashion, the spray of green in either case being embedded in the toasted muffin so firmly that it seems to be a little flower holder. Two halves of crumpet are used for a similar sandwich and filled with the same combination, making a sandwich still more hearty.

Where toasted bread is used variety is given to the club sandwich by reason of some other meat or fish being substituted for the usual foundation layer of breast of chicken. Thinly sliced duck is delicious with the bacon and other ingredients, and turkey is also another good substitute. Strips of rare beef, either cold or freshly cut from a hot roast and moistened with horseradish may also be used, and strips of rare steak are equally appropriate.

An oyster club sandwich has for its distinctive feature two or three large fried oysters. These are laid on the under slice of toast, sprinkled with lemon juice and then topped with two strips of bacon, two lettuce leaves, a spoonful of mayonnaise and then the second slice of toast.

For those who do not care for fried oysters the oyster club sandwich comes in still a different form, the oysters being poached in their own liquor until the gills curl, when they are drained of moisture and used for the foundation of the sandwich. If preferred oyster club sandwiches may be served with Russian dressing instead of mayonnaise, as the addition of the tomato flavor in the chili sauce is particularly agreeable with oysters, either fried or poached.

Sardine club sandwich is made of large boned sardines sprinkled with lemon juice and arranged as usual and finely cut lobster, either hot or cold, offers still another variety.

The egg club sandwich is usually served with a basis of an egg fried on both sides, and seasoned well with salt, pepper and paprika before the other materials for the sandwich are added. Hard-boiled eggs, sliced or chopped, result in a sandwich less rich. In both cases the eggs should be served hot.

Economy Helps.

In most households greater economy of time and energy can be practiced by cooking larger amounts of food at one time, and this means a saving in the fuel bills as well.

Enough mayonnaise dressing for all the salads you will make in a week can be made on one day. It is just as easy to cook a kettleful of potatoes that will last two days as it is to prepare only enough for the midday meal.

There is hardly a vegetable one can think of that cannot be cooked in large quantities to advantage and that will not lend itself readily to warming over in a variety of ways. And on those days when the oven is being used for baked dishes in which the vegetables play an important part, double portions of puddings should be baked.

What is not required that day can be served a few days later, steamed over the vegetable pot, and it will be just as appetizing, if not more so, as if freshly made.

Fruit Cream.

Cook the juice of three lemons and three oranges with two cupfuls of sugar, set aside to cool. Soften two tablespoonfuls of gelatin with milk, then heat over hot water until dissolved. Whip two cupfuls of cream, add the fruit juice and gelatin, stir until well blended, then pile high in a deep dish or mold if preferred.

Steamed Dried Beef.

Here is an unusual recipe, but a very good one. Prepare a spiced vinegar as for fruit pickles, only less highly seasoned. Cut very, very thin slices of dried beef in narrow strips, diamond or any fancy shape, and cut with scissors. Steam the beef in the vinegar for one hour. Serve hot with toasted wafers.

Stuffed Celery.

Wash tender celery hearts and put them into cold water to become crisp. Mash fresh cream cheese, then add chopped nuts and chopped olives to taste. Stuff the celery just before serving and serve with toasted crackers.

For Removing Machine Grease.

To remove machine grease from delicate fabrics use cold water, ammonia and soap. This will not cause the color to run.

FOR THE SUCCULENT CARROT

Six Ways of Serving Vegetable That Should Be of More General Consumption.

Creamed Carrots.—Scrape and wash the carrots, cut in thin slices crosswise; boil in salted water until tender, drain off the water, cover with sweet milk, add salt to taste and a small piece of butter. Thicken with a spoonful of flour to the consistency of good cream.

Carrot Croquettes.—Boil four large carrots until tender; drain and rub through sieve, add one cupful of thick white sauce, mix well and season to taste. When cold, shape into croquettes, and fry same as other croquettes.

Carrot Soup.—One quart of thinly sliced carrots, one head of celery, three or four quarts of water, boil for two and one-half hours; add one-half cupful of rice and boil for an hour longer; season with salt and pepper and a small cupful of cream.

Carrot Pie.—Scrape and boil the carrots until very tender, then mash thoroughly, and to one cupful of carrot add one pint of milk, one-half teaspoonful each of salt, cinnamon and ginger, one well-beaten egg, sugar to sweeten to taste. Bake slowly in one crust like squash pie.

Carrot Preserve.—Boil the carrots until tender; peel and slice them and to each pound add one pound of granulated sugar and one-half cupful of water; flavor with lemon. Simmer slowly until rich and thick, then seal.

Carrot Marmalade.—Boil the carrots until perfectly tender, then mash to a fine smooth pulp, and to each pound allow one pound of sugar, six almonds, the grated rind of one lemon and the juice of two and a few drops of almond flavoring. Bring to a boil gradually, and let boil, stirring constantly for five minutes; then pour into jars and seal.

DAINTY BASKET OF MACARONI

For the Luncheon Table or the Afternoon Tea This is a Delicious Confection.

Take two cupfuls sugar, one cupful boiling water and one-eighth teaspoonful cream of tartar. Put ingredients in a smooth saucepan, stir, place on range and heat to boiling point. Boil without stirring until sirup begins to dissolve. Remove from fire and place in larger pan of cold water to instantly stop boiling. Remove from cold water and place in a saucepan of hot water. Now dip macaroni in sirup at regular intervals close to edge and put two together. When firm add a third macaroni and so on until a circle is formed large enough for base of basket.

Over these fit another layer of macaroni and over the second layer a third one. Make a handle of stretched candy twisted, and adjust same. Arrange basket on small plate, fill with ice cream, garnish with whipped cream, flavored and sweetened, and surround with holly.—Exchange.

Wash Chamois and Doeskin Gloves.

The secret of success in washing chamois and doeskin gloves lies in using lukewarm or cool water—better cool than even a few degrees too warm.

That, at least, is one of the secrets; the other is to use soapy water. The soapier the water, providing it is of the right temperature, the silkier and softer the gloves will be. They should first be freed from all dirt in a soap bath, and then put through another soapy bath in order that they may be rinsed from the dirt set free. They should then be pressed and squeezed in a thick towel until they are free from soap and water as nearly as possible. Then they are ready to be hung to dry in a cool, dry place. Never hang them near a fire, and never hang them in the sunshine if you would have them soft and pliable after laundering.

Date and Peanut Pudding.

Dates and peanuts make an exceptionally good combination. Beat two eggs well, add one cupful of granulated sugar, one cupful peanuts finely chopped, one-third of a cupful of flour sifted with one teaspoonful baking powder, and one-eighth teaspoonful of salt. Turn into a large layer cake pan, buttered and bake in a moderate oven about one hour. When cool turn out upon a flat serving dish, sprinkle with two tablespoonfuls of lemon juice and cover with whipped cream.

Heavenly Hash.

Beat yolks of four eggs until very thick; beat into them gradually one cupful powdered sugar and one-half teaspoonful of salt. Beat until sugar is dissolved. Add juice of two lemons and beat again. Peel and slice thin six bananas and four oranges, put in a deep dish a layer of bananas, then a layer of dressing, then of oranges, and so on, having the bananas on top, and pour the remainder of dressing over it. Serve very cold.

Soup for Invalids.

Cut into small pieces one pound of beef or mutton or a part of both. Boil it gently in two quarts of water. Take off the scum and when reduced to a pint strain it and season with a little salt. Give one teaspoonful at a time.

Odd Use for Coffee Grounds.

Needles and pins will never rust if kept in a cushion filled with coffee grounds. Rinse the grounds in cold water, spread on a sheet of paper to dry thoroughly, and then stuff the cushion.

Three Day Chautauqua Program.

FIRST DAY—MAY 3.
Afternoon:

3:15—Forty-five minutes of fun for children and grown-ups with the Mysterious Merton, presenting magical illusions.

4:00—Humorous lecture on "Grumblers" or "Evils of Worrying" by Dr. H. W. Sears.

Evening:

8:15—Half hour of fun and magic with Hal Merton.

8:45—Lecture, "More Taffy" and "Less Epitaphy" or "The Crisis of Life" by Dr. H. W. Sears.

SECOND DAY—MAY 4.
Afternoon:

3:15—Concert by the Strollers Quartette.

3:45—Entertainment by Ellsworth Plumstead, Impersonator.

Evening:

8:15—A Medley of Impersonations, grave and gay, by Ellsworth Plumstead.

9:00—Grand Concert by the Strollers Quartette.

THIRD DAY—MAY 5.
Afternoon:

3:15—Concert by the LaDell Concert Co.

3:45—Lecture, "Elements of Success" by George P. Bible.

Evening:

8:15—Lecture "Life and Opportunity" by Dr. George P. Bible.

9:00—Concert by the LaDell Concert Co.

The three-day Chautauqua program which opens in Edgefield on May 3rd, is replete with interest and interesting people. On the afternoon of the first day, forty-five minutes will be given to magic and mystery by Hal Merton of New York. Mr. Merton is both a philosopher and a humorist. He keeps everybody guessing. It will be an afternoon of delightful enchantment for children and grown-ups.

He will be followed by Dr. H. W. Sears, of Illinois, who is one big jolly bunch of good nature, good sense, and nonsense. If you have the "blues," the dyspepsia, or discouraged and look upon the dark side of life, come and hear Dr. Sears. If the first dose on "Grumbler," or the "Evils of Worrying" doesn't cure you, come out at night, at 8:45, and hear him on "More Taffy and Less Epitaphy." The lecture will follow a half hour of fun and magic by Hal Merton.

The Strollers Quartette, composed of young gentlemen from various parts of the United States, will give their first concert. They will be assisted by Ellsworth Plumstead, who has been aptly described as "the fellow who is a lot of folks." The Strollers will have their sweet Swiss Bells, and their delightful comedy, making a medley of melody, impersonations and fun. These five young men will appear again at night, at 8:15.

The afternoon of the third day will be taken up by the LaDell Concert Company, composed of Miss Deering, violinist and pianist, Miss Thom, vocalist, who is on her way to grand opera, and Miss LaDell, a most gifted impersonator of childhood on the American platform. They will be followed by Dr. Geo. P. Bible, platform manager, in a lecture on "Elements of Success." Dr. Bible, is a combination of wise wit, and witty wisdom, and while a capable platform manager, is an equally able lecturer. At 8:15 that night, he will lecture on "Life and Opportunity," and will be followed by the closing concert by the LaDell Concert Company.

No Use to Try and Wear Out Your Cold It Will Wear You Out Instead.

Thousands keep on suffering Coughs and Colds through neglect and delay. Why make yourself an easy prey to serious ailments and epidemics as a result of a neglected Cold? Coughs and Colds sap your strength and vitality unless checked in the early stages. Dr. King's New Discovery is what you need—the first dose helps. Your head clears up, you breathe freely and you feel so much better. Buy a bottle to-day and start taking at once.—1

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What to do to Get Rid of Flies

Screen your windows and doors. Do it Early before fly time and keep them up until Snow falls.

Screen all food, especially milk. Do not eat food that has been in contact with flies.

Screen the baby's bed and keep flies away from the baby's bottle, the baby's food and the baby's "Comforters."

REMEMBER: NO DIRT, NO FLIES

Flies are the most dangerous insects known to man.

Flies are the filthiest of all vermin. They are born in filth, live on filth and carry filth around with them. They are maggots before they are flies.

Flies may infect the food you eat. They come to your kitchen or to your dining table, fresh from the privy vault, from the garbage can, from the manure pile, from the cuspidors from decaying animal or vegetable matter, or from the contagious sick-room with this sort of filth on their feet, in their bodies and they deposit it on your food, and YOU DO swallow filth from privy vaults, etc., etc., if you eat food that has come in contact with flies.

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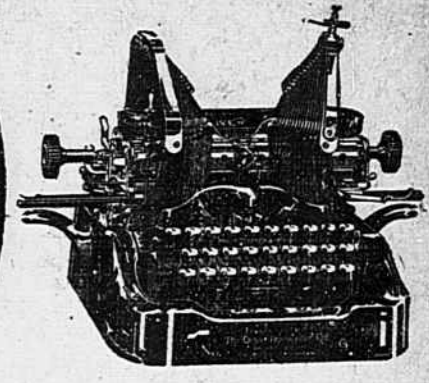
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There is truly no other typewriter on earth like this new Oliver "9." Think of touch so light that the tread of a kitten will run the keys!

CAUTION! The new-day advances that come alone on this machine are all controlled by Oliver. Even our own previous models—famous in their day—never had the Optional Duplex Shift. It put the whole control of 84 letters and characters in the little fingers of the right and left hands. And it lets you write them all with only 28 keys, the least to operate of any standard typewriter. Thus writers of all other machines can immediately run the Oliver Number "9", with more speed and greater ease.

WARNING! This brilliant new Oliver comes at the old-time price. It costs no more than lesser makes—now out-of-date when compared with this discovery. For while the Oliver's splendid new features are costly—we have equalized the added expense to us by simplifying construction. Resolve right now to see this great achievement before you spend a dollar for any typewriter. If you are using some other make you will want to see how much more this one does. If you are using an Oliver, it naturally follows that you want the finest model.

17 Cents a Day! Remember this brand-new Oliver "9" is the greatest value ever given in a typewriter. It has all our previous special inventions—visible writing, automatic spacer, 6 1-2-ounce touch—plus the Optional Duplex Shift. Selective Color Attachment and all these other new-day features.

Yet we have decided to sell it to everyone everywhere on our famous payment plan—17 cents a day! Now every user can easily afford to have the world's crack visible writer, with the famous PRINTYPE, that writes like print, included FREE if desired.

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You can rent the Oliver Typewriter three (3) months for \$4.00