

OF INTEREST TO WOMEN

TO MAKE PERFECT CAKE.

Mrs. Rorer's New Book of Excellent Hints and Recipes.

"Measure or weigh carefully all ingredients before beginning. Attend to the fire, make sure it will be in good baking condition when you are ready for it. Prepare the tins. Either grease them with oil or lard or line them with greased paper. Do not use butter. It burns and makes the cake stick to the pans. Get out all the necessary utensils."

"With these words of counsel does the author introduce her new little book, entitled 'Mrs. Rorer's Cakes, Breads and Fillings,' by Mrs. Sarah Tyson Rorer (Arnold & Co., Philadelphia)."

"Cake plays an important role in many American households, and the American woman is so likely to be ambitious for success in this direction, provided she can cook at all, that Mrs. Rorer's advice on this interesting subject and the practical, well selected recipes with which the greater part of this manual is occupied will be pretty sure to carry their welcome with them wherever they go."

"Approxes of making butter cakes. Mrs. Rorer recommends measuring all the dry ingredients first. 'Sift baking powder and flour once at least, twice or three times is better. In spice cakes, sift flour, baking powder and spices together. Separate the eggs, unless a recipe especially directs otherwise."

"In cold weather, do not butter into small pieces and allow it to stand near the fire, where it will soften without becoming oily. When everything is in readiness beat the butter to a cream, add gradually the sugar, beat five minutes by time, then add yolks of eggs, beat five minutes, add the flour, and the flour, when necessary, a few minutes at a time, and beat until the mixture is thick and smooth. Bake at once."

"It is wise to line the pan with greased paper for butter cakes. Shake the mixture well. Baking butter cakes is, Mrs. Rorer thinks, perhaps the most difficult part of cake making. Fruit, pound and bride's cakes, rich in butter, require a very slow oven and long baking. Do not open the oven door to regulate the heat; manipulate the stove, she cautions. 'If, however, the oven, through negligence, gets very hot, open the door and stand a few minutes in the oven before putting in the cake. Do not look at the cake for five minutes; then do it quickly and close the door carefully.'

"Angel's food and sunshine cake require a very cool oven at first, says the author. For these light cakes all the dry ingredients must be added to the well beaten whites. Sponge cake belongs also to this class, but in this the whites are beaten in small quantities with the cold chocolate mixture, and then the cream, roll, stretch out the roll and cut it into buns two inches long. Stand these on their sides up in small, round, greased pans. Do not put more than three or four buns in each pan. Cover and stand in a warm place until they are firm, about two hours. Bake in a moderate oven one hour. When well made these come out in one piece covered with a glaze of melted sugar."

"One cup of milk, two eggs, one cup of currants, one level tablespoonful of cinnamon, four rounding teaspoonsful of baking powder, one level teaspoonful of cinnamon, half of a grated nutmeg, three-quarters of a cup of sugar, two cups of pastry flour, half a cup of raisins (stoned and chopped). Beat the butter to a cream, add gradually the sugar, then the egg well beaten, and then beat in the raising. Sift the flour, baking powder and spices together and place on topkings powdered with flour overnight. Bake in a cool oven. If kept in a stone crock the sprin角度 will remain soft."

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TRIBUNE SUNSHINE SOCIETY GOOD CHEER Have you had a kindness shown? Pass it on. 'Twas not given for you alone— Pass it on. Let it travel down the years. Let it wipe another's tears. Till in heaven the deed appears— Pass it on.

THE HURRYING HOURS. How often the thought comes home to me, As the moment hurries away. Of the many things I intended to do, Somehow, some time, some day. There are promises that have not been kept, Though I always meant to be true. But the time is too short for all the things That a busy life tends to do.

To-day is the only day we have, Of to-morrow we can't be sure; To seize the chance as it comes along Is the way to make it secure. For every year is a shorter year, And this is truth without a doubt. A moment mispent is a jewel lost From the treasury of time. —Arthur Lewis.

EMERGENCY FUND. S. U. P. who is much interested in the good work of the T. S. S., has sent \$5 to aid in emergency cases.

DEVELOPER'S FOOD CAKE. Half a cup of butter, one and one-half cups of sugar, three cups of pastry flour, four level teaspoonsful of baking powder, one cup of milk, four squares of chocolate, four eggs. Put the milk and chocolate in a double boiler and cook until smooth. Stand aside to cool. Beat the butter to a cream, add the sugar and the yolks of the eggs and beat until very light. Sift the flour and baking powder together, add it alternately in small quantities with the cold chocolate mixture, and beat thoroughly for five minutes. Stir in carefully the well beaten whites of the eggs. Bake in three layers in a moderate oven twenty minutes. When cold put the layers together with cream filling, to which has been added one cupful of chopped nuts. This cake is also called brown-streak cake.

CINNAMON BUNS. One cup of milk, two eggs, one cup of currants, one level tablespoonful of cinnamon, four rounding teaspoonsful of baking powder, one level teaspoonful of cinnamon, half of a grated nutmeg, three-quarters of a cup of sugar, two cups of pastry flour, half a cup of raisins (stoned and chopped). Beat the butter to a cream, add gradually the sugar, then the egg well beaten, and then beat in the raising. Sift the flour, baking powder and spices together and place on topkings powdered with flour overnight. Bake in a cool oven. If kept in a stone crock the sprin角度 will remain soft.

HERMITS. Half a cup of butter, one egg, four level teaspoonsful of baking powder, one level teaspoonful of cinnamon, half of a grated nutmeg, three-quarters of a cup of sugar, two cups of pastry flour, half a cup of raisins (stoned and chopped). Beat the butter to a cream, add gradually the sugar, then the egg well beaten, and then beat in the raising. Sift the flour, baking powder and spices together and place on topkings powdered with flour overnight. Bake in a cool oven. If kept in a stone crock the sprin角度 will remain soft.

SPRINGERLE. Stir one pound of pulverized sugar with four eggs for one hour; add one pound of flour, a pinch of powdered ammonium carbonate and adressed. Roll to one-quarter inch thickness, press with forms, cut and place on topkings powdered with flour overnight. Bake in a cool oven. If kept in a stone crock the sprin角度 will remain soft.

LEBKUCHEN. Boil four pounds of honey with an equal amount of sugar, then add a half pound of split almonds, one pound of citron cut small, the grated rinds of four lemons, half an ounce of nutmeg, half an ounce of cloves and three ounces of cinnamon. The mass should be stirred while the above substances are added. Then add one tumbler of brandy and stir into the mixture six pounds of flour. Roll out into quarters inch thickness, keeping the dough warm. Cut into small cakes, bake at once in a hot oven and ice with lemon icing.

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LIBRARY FOR FORDHAM.

Dr. Thomas Addis Emmet Gives Medical Works to University.

Dr. James J. Walsh announced yesterday morning at the Xavier Alumni Sodality breakfast, held at the College of St. Francis Xavier, that Dr. Thomas Addis Emmet had given his medical library to Fordham University. Dr. Walsh occupies the chair of nervous diseases and of history of medicine at the university. He was seen at his home, No. 119 West 74th street, yesterday afternoon, but was reluctant to discuss the gift unless the authorities of the university consented. He said, however, that Dr. Emmet's library contained most valuable books, such as William Hunter's Atlas and other classics in the study of medicine. It was the finest possible nucleus around which the library of the medical department of the university could grow. He could not estimate its value, but, as it was the accumulation of Dr. Emmet's long life, he thought it likely that it cost the latter \$25,000. Dr. Walsh was the opinion that the library would be of value for consultation purposes to all medical men in the Borough of the Bronx.

COSTLY BABY IN PARK.

Bachida, the Rhinoceros, Now Cutting Her Second Horn.

When Bachida smiles the whole Bronx Zoological Park bows and every other infant there weeps. Bachida (pronounced Ba-chi-da) is the smallest, and with few exceptions the only specimen of the row exceedingly rare two-horned black African rhinoceros imported into the United States in the last eight years. She is the rarest and most costly animal that has yet lived in the Park.

Bachida smiles only when the breakfast hour comes and her German keeper, who brought her from Africa, speaks to her in his native tongue and curries her with a scrubbing brush while she plunges her pink nose into twenty quarts of a special concoction of milk, eggs and oatmeal. A big barrel would hold Bachida easily, and her bendy eyes and baby squeal are even more diminutive in proportion. Bachida is cutting her second horn—the first is already as big as a walnut—and is much prouder than Congo, the African baby elephant, who is the exalted possessor of shoes.

When the sliding door of her compartment was opened yesterday Bachida, wagging her two battle-axe ears, viewed, for the first time, her spacious enclosure and cautiously poking out into the warm yard after the keeper to pose for a picture. The photographer and his apparatus filled her with dismay and made her little body shake with misgiving and it required the subtle odor of the expected breakfast to quiet her. She is luxuriously quartered in the antelope house and has a carpet of clean rice straw, into which she sometimes sinks until only her expressive ears can be seen waving languidly above it. Bachida is only about eleven months old. When she gains her normal size—which will take about eight years—the whole collection of the antelope house will not greatly exceed her in value.

CHORUS UNION AT HIPPODROME. Singers' Delegate Complains of Lack of Pay for Rehearsals. Following the example of the Metropolitan Opera House chorus, the singers of the Hippodrome have formed a union, which will be known as the American Chorus Singers' Union. It has received a charter from the Actors' National Protective Union, and sent a delegate to the meeting of the Central Federated Union yesterday. The delegate said that the union had two hundred members. He complained that the singers were not paid for rehearsals and talked of demanding higher wages and recognition of the union.

"I put this up to Mr. Temple, the stage manager," he said, "and Mr. Temple told me he was going to take luncheon with the delegate. Kelly of the Theatrical Protective Union, and talk matters over with him. He said that Thompson & Dundy wanted to be fair. When he came back it seemed that Mr. Kelly had not talked to him in a way to help us, for he turned us down. That's not what I call good trade unionism."

Kelly was highly indignant when the new delegate finished. He declared that he had misrepresented matters all the way through. After some discussion the delegates of the Theatrical Protective Union and the American Chorus Singers' Union were directed to try to arrange on definite demands, to be submitted to Thompson & Dundy for next season.

THE TRIBUNE PATTERN. The sailor blouse makes one of the most satisfactory garments that a woman can possess. It is loose and comfortable, allowing free movement, yet always having a smart effect. This one shows several of the novelties of the season, without losing any of the essential qualities that belong to the style. In the illustration it is made of white muslin, lined with blue and worn with a blue silk tie, but it is appropriate for all the simpler washable fabrics and also for the flannel and serge that are so desirable even during midsummer.

The quantity of material required for the medium size is 4 1/2 yards 21, 4 1/2 yards 27 or 2 3/4 yards 44 inches wide, with half a yard of silk for the tie. The pattern, No. 5,776, is cut in sizes for a 32, 34, 36, 38 and 40 inch bust measure. The pattern will be sent to any address on receipt of 10 cents. Please give number of pattern and bust measure distinctly. Address Pattern Department, New-York Tribune, in a hurry for pattern, send an extra two-cent stamp, and we will mail by letter postage in sealed envelope.

TO MONTANA. A T. S. S. member who has gone to spend her vacation in Montana kindly offered to take T. S. S. greetings to different members of the club, friends, adults and children. Some fine books, fancy articles, unfinished embroidery, favors, beads, ribbons, pictures, etc., were gathered from different contributors, to carry their messages of sunshine to the Northwest members.

PASSED ON. The photographic outfit, contributed by a Flatbush member, was passed on to a young woman who is obliged to take pictures illustrative of the work by which she earns her living. A Cambridge, N. Y., member has contributed a box of useful articles of clothing, and sent it direct to a family in Vermont; the Old Short Hills, N. J., branch gave a box of cheer to an invalid in the state on her birthday; Annie C. Robinson, of Rhode Island, has forwarded nine hundred stamps to a Buffalo invalid; Miss K., of Morristown, will supply reading matter to invalids in three states; Mrs. Swinton, of Port Jervis, has supplied a generous quantity of reading matter to the soldiers at Fort Slocum; a member of No. 3 branch has given \$5.00 to the society in April we realized \$91.25. We have in our treasury a balance of \$127.00.

READING FOR INVALID. Will some of the members please send illustrated reading to Olin A. Tatlock, Salem, Ind., R. D. 27. Mr. Tatlock is the man who is ossified, and was the recipient of special sunshine for several months. Being an educated man, the reading will afford him some pleasure in his helpless condition.

COURT MAKES RULES FOR SERVANTS. Gives Official Opinion on Washing Dishes and Days Off. Los Motnes, Iowa, June 3 (Special).—Police Judge A. J. Mathias has laid down rules to govern the relations of housewives and servants. He did this after spending more than three weeks in hearing the disputes between A. J. Rubl, the manufacturer, and his two servants. The result of his deliberations follows: Don't quarrel with your employer. When you are told to wash dishes, wash them. If you don't like your place, leave it. When you are discharged, go. Don't linger around when you are fired by your employer. An afternoon off is all servant girls are entitled to in one week, and six nights' rest. If your mistress is throwing them at the mistress, the master is entitled to throw his servants out by physical force unless they leave the house when discharged.

MASS MEETING AT NEW ROCHELLE. Disclosures Made by Experts Employed by C. O'D. Iselin Lead to Call. Disclosures made by expert accountants in the employ of Columbus O'Donnell Iselin, who recently examined New Rochelle's finances, have led to a call for a mass meeting there to-night. The citizens will consider conditions and see if they cannot be improved. The call is signed by J. Warren Lawton, George I. Roberts and other citizens. It is reported that Mr. Iselin will preside.

CELEBRATES TENTH ANNIVERSARY. The tenth anniversary of the rectorship of the Rev. Dr. J. Lewis Parks, at Calvary Protestant Episcopal Church, at Fourth Avenue and 137th street, was observed yesterday with elaborate musical programmes at the morning and evening services, the full choir being assisted for the occasion by an orchestra of trumpets and drums. The new buildings will be ready for occupancy, it is expected, by September.

EVENTFUL VOYAGE FROM FRISCO. Steamer Zealandia Arrives After Trip Lasting 123 Days. The four-masted American steamer Zealandia arrived yesterday from San Francisco, after an eventful passage to this port. The Zealandia was chartered to tow the big side-wheel steamer Olympia to this port. She sailed from San Francisco on January 21 with her tow. All went well until March 21, when both ships were anchored in Possession Bay (Guntia Arenas), when a heavy southwest gale struck up. The Olympia parted her anchors and drifted ashore, well up on the beach, which is long and shallow. An attempt to float the steamer proved unsuccessful, but before getting her into deep water she broke in half and grounded again. She lies in a position, and Captain Roberts has every hope of her being ultimately floated.

TENT EVANGEL OPENS. Well Known Clergymen Speak—Two More Canvasses Planned. The opening rally of the Gospel Tent Evangel movement filled to overflowing Tent No. 1, at Broadway and 57th street, yesterday afternoon. Leaders of several religious bodies in New York, speaking on the general theme "God's Use of Men," praised the work of Samuel H. Hadley, for many years head of the McAuley Mission, in Water street. A collection was taken up yesterday, and in commemoration of the late mission worker's interest, the tent was turned over to the Water Street Mission. The Rev. G. W. McPherson, superintendent of the work, told the audience that it was proposed to open two other tents. To support the three, he said, \$10,000 was needed, of which a part was in hand. The second tent was to be opened on the afternoon of Sunday, June 17, in 124th street, near Avenue B, for the support of a third tent, to be further uptown. Other speakers were Mrs. Margaret Botome, head of the King's Daughters; Bishop Frederick Courtney, rector of St. James' Episcopal Church; and the Rev. Dr. R. S. MacArthur, pastor of Calvary Baptist Church; Wilton Merle Smith, pastor of the Central Presbyterian Church; Leighton Williams, pastor of Amity Baptist Church; and Wallace MacMillan, pastor of the Madison Avenue Methodist Episcopal Church.

Home for Montefiore Hebrew Congregation in The Bronx. The cornerstone of the new synagogue and school which is being erected by the Montefiore Hebrew Congregation in Hewitt Place, facing Macy Place, The Bronx, was laid yesterday afternoon by Morris Amdur, a member of the congregation, in the presence of many people. The Montefiore Hebrew Congregation was organized in September, 1900, and has held its services at Woodstock Hall, Forest Avenue and 158th street, The Bronx. The results have justified the members in erecting a synagogue, which will be a 50 by 100 feet, two-story, white stone building, with cupolas at each end, facing the street. It is to cost \$250,000, and the money is being raised by the issue of stock.

STEAMER AND TRAVELING COATS. This imported stock rarely matched in completeness, variety and beauty. Materials have been carefully considered, as well as design, cut and trimmings. These days the woman who goes motoring or on an outing, can find traveling garments that are beautiful as well as practical. Here are tweeds and mohairs, natty and trim, to choose from, or glorias with a smartness all their own, or pongees, silky, soft, and suggestive of summer comfort, or handsome rubber-lined satins and crepe de Chines, suitable for all vagaries of the weather. If you want a coat that will launder, the white embroidered linens are irresistible, cool-looking, cut with full, good lines. All lengths, with or without collars. Tweed Coats, \$5 to \$15, worth \$10 to \$22.50. White Linen Coats, \$12 to \$50. Gloria Coats, \$20 to \$30. Pongee Coats, \$35 to \$55. Mohair Coats, full length, \$12 and \$25. Satin and Crepe de Chine, with rubber linings, in shades of tan, blue, black, gray, brown and red, \$22 to \$40. Second floor, Broadway, Stewart Building.

EXQUISITE WHITE HATS. Pure white and charming. Sailor shapes—so-called. They are really broad flaps, with shepherdess crowns—the newest style—or roll-brim round hats with sailor crowns. Clear, snow-white fine chip straw and horsehair braided. Some are trimmed with white flowers and foliage; the huge white roses are especially engaging. Some with ribbons, plumes, velvet, aigrettes and wings. A very few have a touch of color. Becoming, distinctive, and superlatively chic. \$8 to \$18 each. Millinery Salon, Second floor, Broadway, Stewart Building.

High-Grade Suits for Boys. These are all spic-span-new goods. Not a yard has been on our counters before. More than half the lot has just come out of the Custom House. There are upwards of two hundred patterns to select from; in large and small floral printings of pink, blue, and heliotrope on white grounds, black figures on white, and white figures on pink and cadet blue grounds. The cloth is in the various dimity weaves—the regular dimity stripes, the clustered stripes, and nainsook checks and corded plaids. The offering is extraordinary, first, because all the goods are in new patterns, selected for our regular stocks; and, next, because of the tremendous variety offered at this reduction in price. Regular 25c Dimities at 15c a yard. Rotunda, Stewart Building.

JOHN WANAMAKER. Formerly A. T. Stewart & Co. Broadway, Fourth Avenue, Eighth to Tenth Street.

The Wanamaker Store Store Closes at 5:30 P. M. The Wanamaker Store

The JUNE WHITE SALE Is in Full Swing

The splendid stocks of Muslin Underwear lead the procession. They are the finest and most comprehensive collections that we have ever gathered. This morning the Linen Store makes its new announcement, and every housekeeper will recognize the extraordinary character of the offerings at a glance.

Sheets and pillow-cases have been going up in price. Our stocks present the same economies as heretofore. The collection of Shirt-waists, Corsets, and Infants' Garments are also the best we have ever presented.

Women will recognize the fact that they must come this week to secure the cream of the collection, and the earlier they come the better.

1,000 Taffeta Silk Dresses At \$9.50 Each, Worth \$18

Today we make another presentation of Silk Dresses even more extraordinary than the one that made such a furore two weeks ago. These dresses are all newly made up, designed from selected models of the most stylish character. All are of excellent taffeta silks, in plain shades of green, brown, tan, violet, navy blue, pink, light blue and a few in black, also in black-and-white and brown-and-white checks, and a few changeable shades.

The waists are plaited in various styles, some with small round yoke of lace, others with deep yoke finished with scallops and straps of silk with buttons. Others are in plain tailored effects. Some have elbow sleeves, others have full length sleeves. It is a superb offering of fine new dresses, regularly worth \$18, now at \$9.50 each. Second floor, Broadway, Stewart Building.



20,000 Yards of 25c Printed Irish Dimities at 15c a Yard

These are all spic-span-new goods. Not a yard has been on our counters before. More than half the lot has just come out of the Custom House. There are upwards of two hundred patterns to select from; in large and small floral printings of pink, blue, and heliotrope on white grounds, black figures on white, and white figures on pink and cadet blue grounds. The cloth is in the various dimity weaves—the regular dimity stripes, the clustered stripes, and nainsook checks and corded plaids.

The offering is extraordinary, first, because all the goods are in new patterns, selected for our regular stocks; and, next, because of the tremendous variety offered at this reduction in price. Regular 25c Dimities at 15c a yard. Rotunda, Stewart Building.

High-Grade Suits for Boys At \$10.50, were \$12 to \$16

These are the handsomest Suits in our stocks. The fabrics are in tropical weights of worsteds and velours; all are half-lined. They are beautifully made, and represent the finest ready-made clothing for boys that can be found anywhere. The styles include Norfolk Jacket Suits with bloomer trousers, and Double-breasted Jacket Suits with knee trousers. In sizes for 10 to 16 years—though not complete in all patterns. Our own former prices were \$12 to \$16; now all are marked at \$10.50 a suit. Main floor, Wanamaker Building.

Shadow-Check Mohairs 75c a Yard, worth \$1.50

These fabrics are made of the purest high-luster mohair, by one of the most famous English makers. They are in sixteen new color-mixtures, in the most popular of all mohair weaves, crossed by dainty hair-line stripes, in contrasting colors. The goods were secured at half price, because they arrived too late and had to be sold in a hurry. The colorings include medium, dark and Oxford grays, light and dark beige, bluet, metallic blue, cadet and dark blue, willow green, brown and olive brown, reseda and light heliotrope. All are 46 inches wide; at half price—75c a yard, for the regular \$1.50 quality. Rotunda, Stewart Building.

Formerly A. T. Stewart & Co. JOHN WANAMAKER Broadway, Fourth Avenue, Eighth to Tenth Street.

Travel Mania BY James F. Muirhead IS ONE OF MANY GOOD THINGS IN Next Sunday's Magazine Section THERE ARE OTHER CONTRIBUTIONS NO ONE CAN AFFORD TO MISS Magazine Section TRIBUNE.



NO. 5,776—TISSUE PAPER PATTERN OF SAILOR BLOUSE, FOR 10 CENTS. It is, banded with blue and worn with a blue silk tie, but it is appropriate for all the simpler washable fabrics and also for the flannel and serge that are so desirable even during midsummer.