

FOR AND ABOUT WOMEN.

DAILY THOUGHT

If you know what lives were brightened By your words of hope and cheer; If you know what hearts were strength-

RECIPES FOR POTATO DINNER DISHES.

"Are you eating your share of the country's bumper potato crop," asks the United States Department of Agriculture in a recent statement.

POTATOES AT DINNER.

Potatoes may be freely used at dinner, the variety which we all like being secured by varying the ways in which the potatoes are served.

Many think that potatoes are at their best when prepared in the simplest ways, that is, baked or boiled, but even so some variety is possible, for they may be baked in their jackets, or with the skin rubbed or scraped off, or pared and baked in the pan with meat, the juice they absorb improving their flavor.

Potatoes may be boiled or steamed in the jackets, peeled entirely, or with only a ring peeled around the centre. The boiled potatoes may be served as they are, or mashed, or rice. Such simple changes as these help to give variety.

MINTED POTATOES.

Boiled potatoes are at their best when mealy, so, after boiling, the water should be poured off, a little salt sprinkled over the potatoes, and the kettle not quite covered, and placed on the back of the stove, so that they may "dry out."

Fried potatoes are also favorites and the ways in which they can be either fried in deep fat or pan fried are numerous and are well known.

POTATOES WITH SAUCE OR CHEESE.

Potatoes baked with white sauce and cheese, scalloped potatoes, and similar dishes can be used in place of macaroni and spaghetti, and potato dumplings can be used in place of wheat dumplings.

CREAMED POTATOES.

There are several different ways in which creamed potatoes may be prepared. (1) Freshly boiled or cold boiled potatoes may be cut into small cubes and served heated in cream sauce.

HASHED BROWN POTATOES.

Cut cold boiled potatoes into small pieces (2 cups), season with salt and pepper, cook 3 minutes in one-third cup bacon drippings, stirring constantly.

MEAT AND POTATO PIE WITH POTATO CRUST.

Boil meat, cut into small pieces. Mix with potatoes separately boiled and cut up, and put into a baking dish. Make a crust by mixing smoothly mashed potatoes to which a tablespoonful of shortening has been added, with enough flour and water to make them roll out easily.

POTATO PUDDING.

1 lb. mashed potatoes (5 small potatoes). 4 tablespoonfuls butter or good cooking fat. 2 eggs. 1 cup milk. 1/2 teaspoonful salt. 1/2 lemon (juice and rind). 1 tablespoonful of sugar. 1 cup of raisins or raisins and nut meats.

ter, eggs, milk, lemon juice, grated peel, and sugar. Beat all the ingredients together, and bake in a buttered dish for three-quarters of an hour or longer.

A POTATO DISH FOR EACH DAY IN THE WEEK.

It is said that potatoes may be cooked in more ways than any other vegetable, and a score or more variations are within the knowledge of any good hotel chef.

Scalloped Potatoes—(Tuesday) Use raw, thinly sliced potatoes in layers, each layer to be sprinkled with flour, butter, pepper, salt; lastly pour in just enough milk to be seen through the top layer, and then bake for about an hour, or until the potatoes are tender.

Boiled Potatoes—(Wednesday) Select potatoes of uniform size; wash them with a brush; and plunge them into boiling salted water (1 teaspoonful salt to 1 quart water). Cook them with the cover of the kettle ajar, until tender, from 20 to 30 minutes.

Potato Salad—(Thursday—from Wednesday's left-overs) 6 cold boiled potatoes, 4 tablespoonfuls salad oil or melted butter, 2 tablespoonfuls vinegar, few drops onion juice, 1/2 tablespoonful salt, cayenne pepper, 2 tablespoonfuls chopped parsley.

Mashed Potatoes—(Friday) Thoroughly mash cooked potatoes. Add four tablespoonfuls of hot milk, one tablespoonful of butter, and a little salt and pepper, to each pint of potatoes. Beat the mixture with a fork until light and pile it lightly in a hot serving dish.

Potato Soup—(Saturday— from Friday's left-overs)—2 cupfuls hot rice or mashed potatoes; 1 quart of milk; 2 slices onion; 3 tablespoonfuls butter; 1 teaspoonful of chopped parsley; 2 tablespoonfuls of flour; 1/2 teaspoonful salt, celery salt; pepper, cayenne.

Scald the milk with the onion; remove the onion; add the milk slowly to the potatoes. Melt the butter; add to it the dry ingredients; stir the mixture until it is well blended. Add this to the liquid mixture, stirring constantly, and boil the soup for one minute. Strain it if necessary, add the parsley and serve.

Potato Biscuit—(Sunday, from Friday's or Saturday's left-overs)—1 cupful mashed potatoes; 1 cupful flour; 4 teaspoonfuls baking powder; milk, about 1 cupful; 1 teaspoonful salt; 1 tablespoonful butter; 1 tablespoonful lard.

Sift the dry ingredients. Add these to the potatoes, mixing with a knife. Work the fat into this mixture lightly. Add gradually enough milk to make a soft dough. Toss the dough onto a floured board, pat and roll it lightly to one-half inch in thickness. Cut it into shapes with a biscuit cutter. Place the biscuits on greased pans and bake 12 to 15 minutes in a hot oven.

Owl-Cat Feathers.

A woman selecting a hat at a milliner's asked cautiously: "Is there anything about these feathers that might bring me into trouble with the Bird Protection Society?"

"Oh, no, madam," said the milliner. "But did they not belong to some bird?" persisted the woman. "Well, madam," returned the milliner, pleasantly, "these feathers are the feathers of a howl; and the howl, you know, madam, seem' w' fond 'e is of mice, is more of a cat than a bird."—London Answers.

An Easy Way.

"How did such a silent couple ever make love?" "Very easily. She has a speaking countenance, while his money talks."—Baltimore American.

He Knew His Weakness.

Imaginative Young Lady—Suppose a fairy should appear and offer you three wishes. What would you do? Practical Young Man—'d sign the pledge.—Cartoon's Magazine.

—Hygiene is being taught to the less civilized natives of the Philippines with motion pictures.

'Made in China' Now Vies as Label with the 'Made in Japan.'

Our homes and our wardrobes will soon be substituting Oriental goods, as the markets of Europe are closing to us and as even American workmen and factories are being run to the tune of war.

Among the articles prominently displayed are the Chinese and Japanese rugs, quite distinctive, as they are thick and usually seen in rather solid colors, mostly buff and a fairly light blue. They are quite different from the Persian rugs which have so long been with us, substituting solid masses of colors and single figures in place of the intricate designs and variety of colors woven into the Oriental rugs.

A prominent rug merchant on Chestnut street, Philadelphia, showed some antique Chinese rugs valued at \$1000 and \$1500 or more, but they were all in buff, blue or a lovely shade called peach glow. Some of the modern rugs now being imported from China were also shown. They run not much less than the Persian articles. They are made of wool, entirely hand woven and very durable, with the colors guaranteed.

This shop was also showing the Japanese imitations of the Chinese rugs now in the department stores. They are called Chinese rugs. They are really made of cotton, and are known as Jut rugs. However, they look most satisfactory; in fact, they are made more artistic than the common, ordinary variety made in our factories. And the price is low—\$40 for a very large one to cover an entire room. The colors, it seems, are not guaranteed, but if purchased in the prevalent buff or light tones, with a few figures of blue as the decorative motif, it is hard to see where they would fade. Certainly these new Oriental rugs are satisfactory, particularly with so-called mission furniture, and their plain designs eliminate the weird effect of most of our domestic rugs when combined with figured draperies or wall paper.

Another thing that is more and more invading our home is the Chinese or Japanese lamp. Most of the handsome vases used as bases are originals from China, but, as always, the Japanese are copying them. It is well to remember that the Chinese are the creators, the Japanese the imitators.

As for shades the handsomest silk ones are being made of Chinese embroideries, but it seems that this supply is giving out, because China has become a republic and the gorgeous embroidered clothes formerly worn by men, as well as women, are being substituted by the ugly European clothes. Unfortunately a democrat form of government seems to sound the death sentence which make for beauty and the artistic side of life. Anyhow, the Chinese are giving up their gorgeous embroideries and, therefore, are ceasing to make those skirts which make up such lovely lampshades. Soon it will be that Chinese is cleaned out of embroideries, for foreign buyers are combing the country for them, at the same time trying to teach the Chinese to be more commercial.

These pieces of embroidery adapt themselves for handbags, from the size large enough in which to carry one's knitting to the diminutive one for handkerchief and powder puff. Jade handles are used to go with them, also queer little tassels of all sorts.

Statement of Mr. Hoover on Price of Pork for 1918.

The food administration has four main purposes in view with reference to hogs: To see that the producer at all times can count on a fair price for his hogs, so that it will be profitable for him; to see that the farmer increases the number of hogs bred; to limit the profit of the packer and the middle man; to eliminate speculation.

All these purposes are necessary because we must have more hogs so that the ultimate consumer shall at all times get an adequate supply of hogs at the lowest feasible price. "We shall establish rigid control of the packer. Fair prices to the farmer for his hogs, we believe, will be brought about by the strict control which the food administration has over the buying of the allies, our army and navy, the Red Cross, the Belgian relief, and the neutrals.

"The first step is to stop the sudden break in prices paid for hogs in the central markets. These prices must become stable, so that the farmer knows where he stands and will be justified in increasing the number of hogs for next winter. The prices, so far as we can effect them, will not go below a minimum of about \$15.50 per hundredweight for the average of the packers' droves on the Chicago market.

"We have had and shall have the advice of a board of practical hog growers and experts. That board advises that the best yardstick to measure the cost of production of the hog is the cost of corn.

"That board further advises that the ratio of corn prices to hog prices on the average over a series of years, has been about twelve to one, or a little less. In the past, when the ratio has gone lower than twelve to one, the stock of hogs in the country has decreased.

"When it was higher than twelve the hogs have increased. That board has given its judgment that to bring the stock of hogs back to normal under present conditions the ratio should be about thirteen.

"Therefore, as to the hogs farrowed next spring, we will try to stabilize the price so that the farmer can count on getting for each one hundred pounds of hog ready for the market, thirteen times the average cost per bushel of corn fed to the hogs."

Misunderstood.

"My friend," said the solemn individual, "what are you doing for those who come after you?" "Dime for them? I'm trying to dodge the pests," replied the man who was harassed by bill collectors.

Medicines and the War.

In a communication to the National Geographic Society Dr. John Foote presents an amazing collection of facts regarding the effect of the world-wide sources upon which the physician relies when he writes his simplest prescriptions. The war has brought home to the American people the realization that the pharmacist must go to every nook and corner of the globe for the drugs which fill his bottles, his salve boxes, and his powder receptacles.

When the war cloud burst in Europe a sudden paralysis of credit temporarily engulfed the western world. As business relations were restored, ocean travel resumed, and traders set aside the sense of danger, secretive individuals crossed from Europe, keeping to themselves and avoiding smoking-room conversation, using the wireless overmuch, and receiving daily aereograms in private code. They were speculators, gamblers, these nervous, anxious-looking unknowns, not dealers in war materials nor food, but speculators in drugs—the kind of things that you and I so frequently buy in the corner drug store.

To gain possession of existing stores of German manufacturers and especially German patented chemicals, was the game these gentlemen played, and at such enormous profits as to make the plungers in "war 1914, invested \$1,000 in antipyrin, five bankers by comparison. For instance, the speculator who in July, 1914, invested \$1,000 in antipyrin, used extensively in headache remedies, would in 1915 or 1916 have a profit on his purchases of \$19,000, with no possible chance of a slump in the market. This was practically true of all patented German medicinal chemicals in general use, as well as many substances necessary in the arts and sciences.

No merchant sells more diversely born or more widely traveled merchandise than the pharmacist, and accordingly no business is so quickly disorganized when trade routes are disturbed as the importing and distributing of drugs; for the arteries of trade are like the arteries of the human body—sensitive throughout to any change in the volume of flow in even the most remote branch.

The law of supply and demand applies likewise to drugs; therefore it would be as natural to expect a rise in German chemicals as to look for an increase in the cost of coal if all the mines stopped working for a year. For a time no marked change occurred in the drugs imported from neutral lands; for there were large stocks on hand; but as trade routes were distributed by the closing of the old markets and the difficulties of transportation increased, due to hazards of the sea, and consequently warehouse stocks were exhausted, slowly but surely came the upward swing in the cost of dozens of crude drugs and their by-products—drugs which are gathered in strange nooks and in hidden corners of the world as far from the clash and the turmoil of the battles as ever they could be.

It is not generally known that most of the castor bean from which castor oil is pressed comes to the United States from India. Indeed, our annual importation in normal times is nearly a million bushels. The Orient has always produced this 'delicacy' of our childhood days, and it is interesting to remember that the Ebers papyrus, an Egyptian medical manuscript, written when Moses was a young man, speaks of the medicinal virtues of the castor plant.

Today importers are viewing with apprehension (and children with joy) the castor oil situation. Not only is production lessened, but the difficulties of sea transportation from India are increasing with the lack of ships. In fact, earth, heaven and sea seem to conspire against castor oil; submarine cables are ambitious to send it to the bottom of the sea, while aeroplanes demand it as a lubricant in large quantities. Therefore, with our ambitious air program and our diminishing supply of oil, we have reason to study the situation a little.

However, the castor plant will grow rapidly almost everywhere; it is frequently seen cultivated in our gardens. The machinery for crushing is also available; so if a shortage really becomes inevitable, the Department of Agriculture will be able to incubate another infant industry.

The changes in drug prices which have come in this war are due chronologically to the blockade of Germany, in relation to the enormous chemical manufacturing industry of that country; to speculation in existing stocks at the outbreak of the war; to the congestion of transportation both by land and sea and terminal facilities in belligerent countries; to the removal of blockaded shipping from world trade, causing a shortage in sea transports; to the destruction by commerce raiders of shipping and cargoes and the high marine insurance and freight rates; to the diversion of labor to war purposes from trades concerned with the gathering, marketing or manufacturing of drugs and medicinal substances, and to the accumulation of stocks of drugs by army organization.

Keeps Our Bodies Warm.

Pure, rich, red blood is a necessity in the production of animal heat. It keeps our bodies warm. We all know very well that when the arteries that carry it to a limb are bound or tied, the temperature of the limb is immediately lowered. There is a suggestion in this that, at this time of year especially, we should take Hood's Sarsaparilla, if our blood is impure, impoverished or pale. Hood's Sarsaparilla makes the blood good in quality and quantity. It has an unequalled record for radically and permanently removing blood diseases, scurvy, rheumatism and catarrh, giving strength and tone to the whole system. It is a scientific combination of roots, barks, herbs and other medicinal substances that have long been used by successful physicians. Get it today.

May Be Only Washing the Cans.

Headline in New York paper: "Milkmen in Pool." Suspicious place for milkmen.

The Best Clothes Service

For Man or Boy at Fauble's.

Prices Moderate and Honest. Only dependable merchandise. Your Money Back any time for the asking.

FAUBLE'S.

Allegheny St. 58-4 BELLEFONTE, PA.

FINE GROCERIES

ALL GOODS in our line are thirty to sixty days late this season. Prices are somewhat, but not strongly above the level at this time last season. It is not safe to predict, but it does seem that prices are just now "passing over the top" and may be somewhat more reasonable in the near future.

We Have Received

New Evaporated Apricots at 25c and 30c a lb. Fancy Peaches 20c and 22c lb. Very Fancy Evaporated Corn at 35c a lb. or 3 cans for \$1.00. Fancy Selected Sweet Potatoes 5c a lb.—some grades at 3c to 4c a lb. Very Fancy Cranberries at 18c per quart or pound. Almerin White Grapes, Celery, New Paper-shell Almonds, California Walnuts, Finest Quality Cheese.

INCLUDE OYSTERS IN YOUR ORDERS

We will deliver fresh opened, solid measure at cost with other goods.

WE MAKE OUR OWN MINCE MEAT.

No item is cut out or cut short on account of cost—it is just THE BEST WE CAN MAKE and is highly recommended by all those who have tried it. If you have used it you already know—or try it just now.

SECHLER & COMPANY,

Bush House Block, 57-1 Bellefonte, Pa.



Insure the Happiness of Your Little Ones!

Any parent charged with neglect of his children naturally will become indignant. Still there are some parents who, through carelessness, neglect to provide for their welfare.

The little ones must be protected. There is no better protection than a bank account.

If You Haven't an Account Open One Today For the Children's Sake

THE CENTRE COUNTY BANK, BELLEFONTE