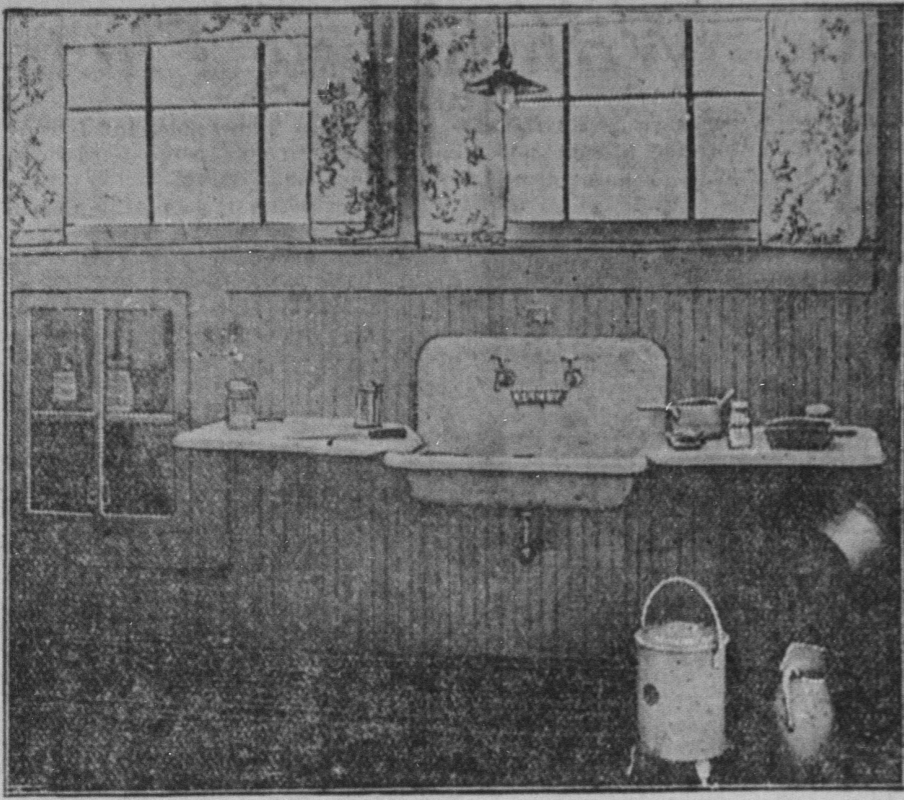


LITTLE CONVENIENCES IN KITCHEN



Comfortable Arrangement of Sink, Drain Boards and Cold-Food Storage.

(Prepared by the United States Department of Agriculture.)
A visit to somebody else's kitchen often suggests little conveniences not previously thought of. Several excellent and unusual points in kitchen planning are shown in the accompanying illustration, which is a picture of a farm home in Wythe county, Virginia. This kitchen received special mention in a kitchen improvement contest started with the help of extension agents, co-operatively directed by the Virginia Polytechnic Institute and the United States Department of Agriculture.

Various Conveniences.

Outstanding among its conveniences are the double drain board of the sink, the hanging soap basket, the excellent light from two windows, and for use after dark, the electric light on a cord

with a good-sized reflector. The substantial, compact, homemade towel rack which permits one to reach every towel is another good feature; also the handy hook for the dishpan, the covered garbage pail operated by foot pressure, and the large pitcher ready to pour boiling hot rinsing water over the dishes as they are washed. The cold closet should be especially noted. It is made flush with the wall of the kitchen, into which it opens. On the outside of the house it may be seen projecting out about 12 inches, finished with clapboards like the house, and having a ventilated bottom. This is a convenient substitute for the ordinary window box which frequently shuts off light and air and is not always easy to open with one hand if a dish is held in the other ready to put away.

MAKE FRUIT BUTTERS WHEN YIELD IS GOOD

Recipes Given Have Been Tested by Specialists.

(Prepared by the United States Department of Agriculture.)

There is no better way to use good apples and the sound parts of windfalls and wormy and bruised apples than to make them into butter. Pears and plums also make good butter, and peach butter is unusually appetizing. While apple butter is usually made with cider, using gallon for gallon of peeled and sliced apples and cider, it may be made with water only, or with other flavors. The following recipes have been tested by the United States Department of Agriculture and are recommended.

Apple Butter With Grape Juice.

To each gallon of peeled and sliced apples, cooked into a thin apple sauce and strained, add one pint of grape juice, one cupful of brown sugar and one-quarter teaspoonful of salt. Cook slowly and stir often for two hours, or until of the desired thickness; then stir in one teaspoonful of cinnamon.

Apple Butter With Lemons.

Slice four lemons, cover with water and let stand over night. Next morning put them in a preserving kettle with eight pounds of apples, pared, cored and sliced. Cook for one hour; add three pounds of sugar and cook slowly, with frequent stirring, one and one-half hours longer, or until of the proper thickness.

Apple Butter With Plums.

An exceedingly rich and snappy butter is made with apples and plums. Use one measure of plums to two measures of peeled and sliced apples. Wash and cook the plums and rub through a strainer or colander to get out the pits. Cook the apples into sauce, add the stewed plums and continue cooking an hour or two until of the right consistency. When two-thirds cooked, add two pounds of sugar per gallon. When finished, used spices and vanilla according to taste. A good proportion is one-half teaspoonful each of ground cinnamon, cloves and allspice, and from two to four teaspoonfuls of vanilla per gallon.

Pear Butter.

Pear butter is made like apple butter without the cider. Use pears ripe enough to cook up well. Peel, core and slice them; put in a preserving kettle with a little water and cook slowly until soft. Then add the sugar, one cupful to one quart of sliced pears, and continue cooking very slowly, with frequent stirring, for one and a half to two hours. The butter should then be smooth and of the consistency of thick apple sauce. Stir into the hot butter a little lemon juice, with cinnamon, ginger, or other spices to taste. Pack while hot in hot sterilized containers and cover with paraffin, or process in a hot water bath in sealed containers ten to twenty minutes.

Peach Butter.

Put the peaches in a wire basket and dip them in boiling water a few seconds, or until the skin slips. Dip them in cold water, peel them and pit them. Well-ripened freestone varieties are best. Mash the pulp and cook it in its own juice, without adding water. If it is rather coarse it may be put through a sieve. To each measure or pound of pulp add a half-measure or half-pound of sugar, cook slowly and stir frequently until the product is of the desired thickness. The sugar may be added before cooking begins, if de-

sired. The meats of several pits may be cooked, either whole or sliced, in each gallon of butter. While still hot, pack in sterilized jars or glasses and process 20 minutes in a hot water bath or cover with hot paraffin.

Plum Butter.

Wash the plums and cook till soft with a little water. Rub the pulp through a coarse wire sieve. For each measure of pulp use half to three-quarters of a measure of sugar and cook slowly, with frequent stirring, until the butter is as thick as desired. If a tart butter is favored, less sugar should be used. If the plums are very juicy the pulp put through the colander may need to be boiled down and thickened before the sugar is measured or added. Cinnamon, allspice and cloves should be added to suit the taste, when the cooking is finished. Plum butter should be packed while hot in the same way as other butters or preserves.

METHOD OF CLARIFYING FAT

Melt With at Least an Equal Volume of Water and Heat for Short Time.

An old-fashioned method of clarifying fat from the soup kettle or from cooked meats such as bacon, ham, chicken, beef, sausage, and other sources, is recommended by the United States Department of Agriculture. Melt the fat with at least an equal volume of water and heat for a short time at a moderate temperature, stirring the mixture occasionally. When cold, remove the cake of fat and scrape off any small particles of meat and skin that adhere.

Some fats are better flavored than others for use in pastry or cake making, but all cleanly rendered fats may be used in frying. If the flavor or color or both are not satisfactory at the first rendering, the process may be repeated several times. Another method, often recommended, is to cook a number of slices of raw potato in the boiling fat. The addition of a small uncut onion, a few leaves of summer savory and thyme, salt and pepper, when rendering meat drippings, makes a savory fat useful for gravies. Sausage fat is excellent for frying meats which have less flavor of their own, as veal cutlet or rabbit.

Fat in small quantities may be easily kept sweet in the ice box for cooking purposes. If hard is rendered at home in large quantities to last a long time it should be kept covered in tins or earthen jars, in a cool, dry place.



OF INTEREST TO THE HOUSEWIFE

An oilcloth apron is an excellent thing to wear when washing dishes.
It is best to roast a pan chicken with the breast down. It will be more juicy.
The lining of the eggshells will clear the coffee, without using the white of the egg.
A cloth-covered broom will readily wipe the dust from papered walls and ceilings.
A cake of paraffin added to the water in which clothes are boiled will make them white and clean. The paraffin should first be placed in the cold water and allowed to melt as the water heats.

Something to Think About

By F. A. WALKER

MORE CHARITY

EVEN though we openly declare that we are mere dependents on one another, there are times in our lives when our moods are so monstrously ugly that we view the matter in quite a different light.

About our worthy selves, our qualifications and special privileges, there can be no question.

We stand upon a pedestal of our own making, sure of its unsullied magnificence and enduring strength. Being vigorously rational, we are on speaking terms with our neighbors, but we have little time at our disposal to cultivate their friendship for which in truth we do not care.

So with a self-made rule, a questionable scale, a curiously contrived level and plumb line, we proceed to measure and to determine their worthiness.

There is a fascination in the exacting performance of such work that appeals to our nature. Every blemish we discover gives us a thrill and adds another tale to our precious store of gossip.

The habitual equivocator and the truthful fellow, the laborer and the

capitalist, the quibbler and scientist must be weighed and apportioned with punctilious regularity, so that in the morning we may rip our coffee with customary complacency.

To step upon the scale ourselves is unthinkable, but to insist that others shall do so is a dutiful obligation which must be discharged without failure.

Our manicured hand must not touch the calloused palm of the blacksmith; our daughters must not marry poor men, nor must we be censured for falsifying our hearts. We are the elect.

In any movement for the public weal, we prefer to pull alone rather than with the commonalty.

Our ideas are so bound up with the one master-thought of self, we cannot think of co-operating with our neighbors; it is not at all agreeable to our uncharitable souls.

To this prevalent selfishness of ours may be assigned the present wretched condition of the world.

There is no clearly defined inclination to pull together; no charitable, nobly planned purpose to join hands in friendliness, and step out from semi-darkness into the light of heaven aflame with saving faith.

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The Young Lady Across the Way



The young lady across the way says the war has been over for more than four years and in her opinion the time has come for the government to grant espionage to the poor misguided men who were thrown into prison under the amnesty law.

Has Anyone Laughed At You Because—

By ETHEL R. PEYSEP

You avoid jazz?
Now it is a well-known fact that we avoid things for two big reasons: (1) that we like them too well; (2) or that we dislike them thoroughly. You of course know your reason for avoiding jazz. It may be because it stirs you up the wrong way and makes you unfit to settle down to sterner rhythms of life, it may be that the melody in popular jazz is so lacking that it bores you. Then it may be that you like it so well you feel that you must avoid it or that it will take up too much of your time, or that you get carried away by the frivolous crowds who haunt the jazz hateries—or you may hate the saxophone—or you may have tons of other good reasons.

SO
Your get-away here is:
You get your jazz rhythms plus fine melodies and tunes in concert and classical compositions.
(© by McClure Newspaper Syndicate.)

Uncommon Sense — By — JOHN BLAKE

"SHOW THEM!"

"I'll show them," says the village boy as he leaves town where, like the prophet in his own country, he has been without honor.

"I'll show them," says the struggling clerk, stung by the contempt of his jeering companions.

Perhaps the desire to "show them" is not the highest motive for achievement. But it is a very real—a very human motive. And very often it carries a man to real success.

When, after ten or fifteen years the village boy comes back to "show them" the people that despised him do not question his motives. He has succeeded. They may be amazed, but they are filled with admiration, and nothing is sweeter than compelling the admiration of those who once looked down on you.

The clerk who made that early vow to "show them" often does show them, when he has climbed to the head of the business. By that time his anger

SCHOOL DAYS



I'VE PRAYED FOR YOU

By GRACE E. HALL

Oh, I have prayed—yes, I have prayed for you! Not long-drawn prayers as some might pray—

'Tis not my way; Not words on words sent up to God That he would please to do My will towards you; No words at all, because He knows The current of each thought that flows, And where it goes.

But I have prayed—oh, I have prayed for you! In silent tenacity of prayer That you be given strength to bear That you be given sight to see, That you be prospered bounteously; That health might bless your daily round,

That peace within your heart abound; No gift within His ample store Have I withheld. Aye, even more.
(© Dodd, Mead & Company.)

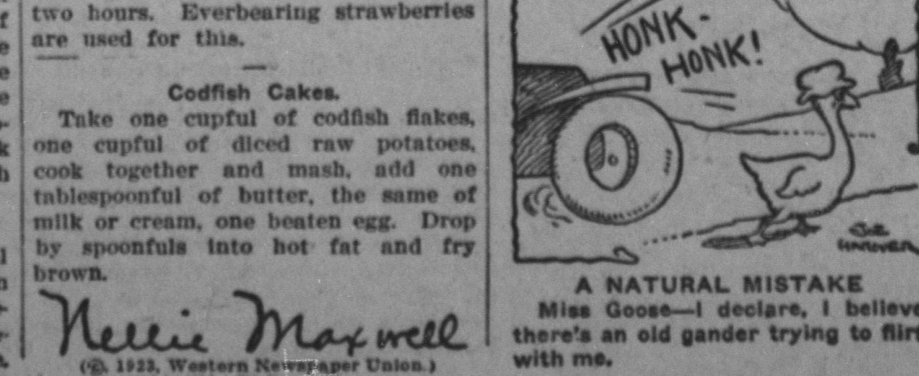
Mother's Cook Book

Life's such a round of little things, How can we stop to see The vast, still splendor of the sky, The high stars' mystery? For all our days are filled so full Of little fretting cares, Of little unexpected joys, And sudden small despairs.
—Christine Kerr Davis.

SEASONABLE GOOD THINGS
THOSE who are fond of the flavor of coffee will like
Coffee Ice Cream.
Beat the yolks of six eggs until light and add one cupful and a half of sugar, then beat again; add to one quart of milk scalded in a double boiler and cook carefully until the mixture coats the spoon; now add two-thirds of a cupful of strong black coffee, cool and freeze. Serve with sliced nuts and

Fruit Punch.
Grate a pineapple and boil with a quart of water for fifteen minutes; strain and cool. Boil four cupfuls of sugar with two cupfuls of water five minutes, cool, and add this sirup to the pineapple water, add the juice of six lemons, ten oranges, two grapefruit, one quart of strawberries cut in halves, two sliced bananas, one cucumber sliced, peeling and all; four quarts of water, two sprigs of mint and one cupful of fresh-made tea. Cover close and let stand to chill for two hours. Everbearing strawberries are used for this.

Codfish Cakes.
Take one cupful of codfish flakes, one cupful of diced raw potatoes, cook together and mash, add one tablespoonful of butter, the same of milk or cream, one beaten egg. Drop by spoonfuls into hot fat and fry brown.



A NATURAL MISTAKE
Miss Goose—I declare, I believe there's an old gander trying to flirt with me.
(© 1923, Western Newspaper Union.)

Take It at Night Makes Mornings Bright



St. Joseph's LIVER REGULATOR for BLOOD-LIVER-KIDNEYS The BIG 25¢ CAN

Difference in Treatment.
Blinks—My wife treats me coldly.
Jinks—You are lucky; mine makes it hot for me.
Cuticura for Pimply Faces.
To remove pimples and blackheads smear them with Cuticura Ointment. Wash off in five minutes with Cuticura Soap and hot water. Once clear keep your skin clear by using them for daily toilet purposes. Don't fail to include Cuticura Talcum. Advertisement.
Those who say what they please in their writings generally get away with it. Why are others so timidous?

CORNS



Stop their pain in one minute!

For quick lasting relief from corns, Dr. Scholl's Zino-pads stop the pain in one minute by removing the cause—friction and pressure.
Zino-pads are thin, safe, antiseptic, healing, waterproof and cannot produce infection or any bad after-effects. Three sizes—for corns, callouses and bunions. Cost but a trifle. Get a box today at your druggist's or shoe dealer's.
Dr. Scholl's Zino-pads
Put one on—the pain is gone

Plague of Flies in Rumania.

A poisonous fly, the columbatz, is appearing in immense, cloud-like swarms in Rumania, along the Danube, and according to reports from Bucharest has killed 15,000 cattle. Several people who were bitten have died of blood-poisoning. The whole population is alarmed. Such a plague has not been experienced for 200 years. The columbatz, or midget, is similar in habits to the buffalo gnat of America. There have previously been occasions when it has done enormous destruction in a Danube valley.

Spats and Old Boots.
"He was wearing spats," said a witness of a man he had described as "respectable."
"Are spats a sign of respectability?" asked Mr. Lankester, the magistrate. "They are often used to conceal old boots."—London Tit-Bits.

Another Matter.
"I see you have taught your son to drive your car."
"Yes. That was quite a simple matter. What I am trying to do now is to teach him not to want the car the nights I want it."

If you can manage an amateur show without friction you are a world conqueror.
After awhile, nothing happens downtown, that you haven't seen before.

Where you find people eating Grape-Nuts You generally find healthy people There's a Reason