

The Kitchen Cabinet

LIFE without hope draws nearer in a sieve; And hope without an object cannot live.

Speak a kind word to sweeten a sorrow; Do the kind deed you would leave till to-morrow.

PICKLING TIME.

Do not delay putting down some tender little cucumber pickles for winter use. Here is a recipe, easy to prepare, and most successful in results: Take a pound of good ground mustard, a pint of salt and a gallon of vinegar. Mix the mustard and salt until free from lumps, then add the vinegar in a large, open-mouthed jar. Gather the small cucumbers from day to day, wash carefully and add to the vinegar, putting a plate with a weight on the pickles to keep them under the vinegar. When the jar is sufficiently full cover with a cloth and put away to be used at any time. The weight must always be left on so that none of the cucumbers are exposed to the air. If a little sweetening is desired, sugar and spices to taste may be added.

Mushroom Catsup.—When mushrooms are plenty in the cool fall mornings, gather a basket full, look them over carefully to see that none are wormy, and put them in a large-mouthed jar in layers, with salt between. Don't be too generous with the salt, or you will spoil the catsup. Let them stand in a warm place twenty-four hours covered with a towel. The next day wash and strain them through a coarse sieve. To every quart of the liquor add an ounce of pepper coras and cook a half hour, then add one-fourth of an ounce of cloves, half an ounce of ginger root, one dozen whole cloves, three blades of mace and cook fifteen minutes. Take from the fire and strain again; reheat, fill small bottles and dip the corks in wax to seal. The housewife who does not feel that she can afford to have these delicacies when bought from the grocery, will be able, at little expense to put them up, have them for herself and a few bottles for her friends.

The canned sweet red pepper is such an addition to so many dishes and in the fall when they may be had from your own garden a few cans will be easily put up. This is a tried recipe of Miss Farmers', and one only has to use the right proportions to have success: Wash and cut the stems from a peck of red peppers, remove the seeds and cut the peppers in thin rings, round and round with the scissors. Plunge into boiling water and let stand two minutes, drain and plunge into ice water. Let stand ten minutes, drain and pack into glass jars. Boil one quart of vinegar and two cups of sugar fifteen minutes. Pour over the peppers to overflow the jars, seal and keep in a cool place.

HE THAT hath never warred with misery nor ever tugged with danger or distress, Hath had no occasion nor no field to try The strength and forces of his worthiness.

A DINNER FOR A BUSY DAY.

A busy ironing day, or a day when using the kitchen range for other things is a good time to have a whole dinner, except perhaps the dessert and a salad, cooked in one dish. Buy a piece of beef for stewing, a bit of veal, and if you have a broiled chop or two of lamb left from yesterday's dinner, so much the better. Cut the meat in pieces large enough for a serving, and brown well in a frying pan, using a little suet. Add a cupful of water to the frying pan, after removing the meat. Place the meat in a stone-covered dish, pour over the liquid from the frying pan, and put into a hot oven. After half an hour's cooking add a few carrots, onions and potatoes. Baste them with the broth occasionally, and serve them from the casserole.

A simple salad to be served with this dinner is lettuce and French dressing. Prepare the lettuce early, and place on the ice, wrapped in a cloth. All water should be drained from the leaves, as the dressing will not stay on wet leaves. Prepare the dressing by beating together a tablespoonful of vinegar to three of oil, a half teaspoonful of salt and a few dashes of paprika or red pepper; a teaspoonful of Worcestershire sauce or one of catsup, or both, may be used. When the dressing is thick and well blended pour over the lettuce. Serve at once, as the dressing will wilt the lettuce in a few moments.

For dessert on this busy day, a dish of fruit and a cookie or cheese, crackers and coffee may be served.

A very dainty dessert easy to prepare and most delicious is musk melons. Cut the edible portion into cubes, add a little lemon juice and sugar and serve with small cakes or crackers.

When making pastry, bake several shells, and when a fruit

pie is wanted in hurry, crush the fruit, cover with a meringue and brown in a hot oven. This same pie may be served with the fruit covered with whipped cream instead of the meringue.

WHAT is the use of weeping if the sun does take a rest? It's bound to go on shining when the good Lord thinks it's best. —Florence M. Day.

OVEN HINTS.

It is always better in baking flour mixtures to have a moderate heat at first, until the cake or biscuit is fully risen, then increase the heat so that it will brown over quickly. If too extreme heat is used at first the dough is stiffened before it has an opportunity to rise; the result is a cracked and unsightly surface.

Biscuits and pastries are baked in a very hot oven, as the cut surfaces allow the gases to escape readily. Pastry, unless baked quickly, will be soggy.

Have a strong under heat for baking pastry.

Small ovens cool quickly and should be heated hotter than large ones. Do not cool the oven by keeping the door open too much.

The length of time for roasting or baking fish depends upon the extent of the surface exposed to the heat more than on the number of pounds. For example, a thin large roast, because of its large surface exposed would take less time to roast than a roll roast of the same number of pounds.

A steak an inch thick requires six to ten minutes for broiling; an inch and a half, eight to fifteen minutes.

Lamb should never be served rare; mutton may.

In baking angel food a very slow oven is maintained throughout the first half of the baking, then a little increase and finish with heat enough to brown the cake a rich brown.

A layer cake needs a hot oven and should bake in twelve to twenty minutes. Molasses and fruit cakes should have slower ovens. An ordinary ginger bread will bake in a good oven in forty-five minutes.

The small ovens used on the top of gas stoves are a great convenience and economy.



IF ONLY myself could talk to myself As I knew him a year ago I could tell him a lot That would save him a lot Of things he ought to know. —Kipling.

THINGS WE LIKE TO KNOW.

Aluminum vessels are more expensive than granite, but in the end they are safer. If a dish boils dry and burns, the granite surface is apt to crack and break off, and a bruise or fall cracks and breaks it. Pieces of granite in chicken feed are not objectionable, but the human stomach is not able to manage such questionable things with safety.

The use of enamel spoons for stirring foods is one to be deprecated for the same reason. A wooden spoon is lighter and easier on the hand. Now one can buy small wooden spoons, not at all like the old-fashioned great horn spoon.

Remember to tack pieces of old cast-off rubbers on to the bottom of the step ladder to keep it from slipping on a slippery floor. Many broken hips and legs would be saved if this advice was followed in each household.

Cabbage and onions are more delicate if, after boiling for a while, they are drained into a colander and cold water run over them; then return to finish cooking.

As soon as a bottle or jelly glass is emptied, wash it and put it away for future use.

When cooking a spare rib, sprinkle it when putting to roast with minced onion and a little powdered sage.

Put a little cold coffee occasionally on your ferns and palms. They need stimulating as well as we.

Grease the cork of the cement bottle and there will need no force to open the bottle when needed.

Rubber heels on shoes will save many a back ache and over-wrought nerve.

Use kerosene oil to save elbow grease in cleaning the sink.

Nellie Maxwell.

Necessary Labor.

Everything within and about us shows that it never was intended that man should be idle. Our own health and comfort and the welfare and happiness of those around us, all require that man should labor. Mind, body, soul, all alike suffer and rust out by idleness. The idler is a source of mental and moral offense to everybody around. He is a nuisance in the world and needs abatement for the public good, like any other source of pestilence.

"Liberty Bell" Shape



Photograph by Hummel, from Underwood & Underwood.

THIS piquante and patriotic article of headwear in both comfortable and becoming. It is the first of the fall fashions to reach these shores from France, where it was especially designed for the "Les Belles Filles Americaines."

The shape of the hat clearly resembles that of the historic Liberty bell. The material is a rich brown plush, and the willow plume is white above, shading off into a hue matching that of the body of the hat. It is one of the season's favorites.

BAG FOR DRESSES OR HATS

Makes for Comfort in Traveling, and Also Preserves the Articles Enclosed.

A scheme which a girl will find a great comfort in any place where she has insufficient closet space is a bag to hold her hat or her dress. In traveling it is well to take one or more of these bags, and in a camp they are almost indispensable. A girl can very quickly make all she wants of them, and if she wants to economize space they can be made of silkoline, which folds up into the smallest kind of a package, is light in weight and very inexpensive.

For a hat, make a bag three-quarters of a yard deep and half a yard wide, with a drawing string at the top. The bag is hung up by this string and the hat is kept free from dust and out of the way. This measurement is for a hat of ordinary size; if your hat is an unusually large one the bag must be larger.

For a dress the bag should be about five inches longer than the dress itself, the width being a little more than enough to slide the dress in easily. When camping it is best to put one's traveling dress and hat into these bags and leave them there, for they are seldom wanted until one is ready to leave. In making the bags for camping there are some advantages in using cretonne instead of silkoline. Being so much thicker, it keeps out the dampness better, and it is often damp enough in a tent to have a rather disastrous effect on a hat.

SIMPLE AND ATTRACTIVE



This simple waist is of marquisette or voile trimmed with a beautiful lace or embroidery and fastening at the side with buttons and loops.

The sleeves, cut in one piece with the body of the waist, are trimmed to correspond.

To Pull Bastings.

Few persons know that an ordinary orangewood stick, such as is used for the nails, is the best instrument for removing bastings. A scissors when used is very apt to cut or tear the garment. Procure the stick at any drug store.

HIS BRAVE ACT UNREWARDED

Bestowal of Two Black Eyes Altogether Too Much for Heiress to Overlook.

They were a pleasant party at the country house, and it was only natural that Harvey Harduppe should fall in love with Clarissa Coyne, the heiress.

One afternoon they went for a row on the river, but their boat struck a floating tree and sank, leaving them struggling in the water.

Mad with terror she threw her arms around his valiant neck, almost strangling him, but he was determined to save her, so raising his fist he struck her twice, making her unconscious, and thus enabling him to save her.

She was carried to her room, and next day, when Harvey called, this note was handed him:

"Sir:—I quite admit that it was necessary to make me unconscious in order to save me, but you might have been careful not to black both my eyes. We part for ever!—C. Coyne."

LAWYER CURED OF ECZEMA

"While attending school at Lebanon, Ohio, in 1882, I became afflicted with boils, which lasted for about two years, when the affliction assumed the form of an eczema on my face, the lower part of my face being inflamed most of the time. There would be water-blisters rise up and open, and wherever the water would touch it would burn, and cause another one to rise. After the blister would open, the place would scab over, and would burn and itch so as to be almost unbearable at times. In this way the sores would spread from one place to another, back and forth over the whole of my upper lip and chin, and at times the whole lower part of my face would be a solid sore. This condition continued for four or five years, without getting any better, and in fact got worse all the time, so much so that my wife became alarmed lest it prove fatal.

"During all this time of boils and eczema, I doctored with the best physicians of this part of the country, but to no avail. Finally I decided to try Cuticura Remedies, which I did, taking the Cuticura Resolvent, applying the Cuticura Ointment to the sores, and using the Cuticura Soap for washing. In a very short time I began to notice improvement, and continued to use the Cuticura Remedies until I was well again, and have not had a recurrence of the trouble since, which is over twenty years. I have recommended Cuticura Remedies to others ever since, and have great faith in them as remedies for skin diseases." (Signed) A. C. Brandon, Attorney-at-Law, Greenville, O., Jan. 17, 1911.

Although Cuticura Soap and Ointment are sold everywhere, a sample of each, with 32-page book, will be mailed free on application to "Cuticura," Dept. 3 K, Boston.

Avoid Disputation.

The disputatious person never makes a good friend. In friendship, men look for peace and concord and some measure of content. There are enough battles to fight outside, enough jarring and jostling in the street, enough disputing in the market place, enough discord in the workaday world, without having to look for contention in the realm of the inner life also. There, if anywhere, we ask for an end of strife. Friendship is the sanctuary of the heart, and the peace of the sanctuary should brood over it. Its chief glory is that the dust and noise of content are excluded.—Hugh Black.

Little Pitcher.

Lady Visitor—I am coming to your mamma's company tomorrow, Tommy.

Tommy—Well, you won't get a good supper.

Tommy's Papa—Tommy, what do you mean, talking like that?

Tommy—Well, you know, pa, you told ma you'd have to get some chicken feed for her old hen party tomorrow.

Tuberculosis Among the Insane

Autopsies made in New York state hospitals for the insane and elsewhere show that tuberculosis is an active disease in about 20 per cent of the cases, as compared with about half that percentage in the normal population.

Mrs. Winslow's Soothing Syrup for Children teething, softens the gums, reduces inflammation, allays pain, cures wind colic, etc. in a bottle.

Surely.

"Is that bargain really cut glass?"

"Sure; it was marked down."

W. L. DOUGLAS

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WOMEN wear W.L. Douglas stylish, perfect fitting, easy walking boots, because they give long wear, same as W.L. Douglas Men's shoes.

THE STANDARD OF QUALITY FOR OVER 30 YEARS

The workmanship which has made W.L. Douglas shoes famous the world over is maintained in every pair.

If I could take you into my large factories at Brockton, Mass., and show you how carefully W.L. Douglas shoes are made, you would then understand why they are warranted to hold their shape, fit better and wear longer than any other make for the price.

CAUTION! The genuine have W. L. Douglas name and price stamped on bottom.

If you cannot obtain W. L. Douglas shoes in your town, write for catalog. Shoes sent direct from factory to wearer, all charges prepaid. W. L. DOUGLAS, 145 Spark St., Brockton, Mass.

HIS COLOR CHANGED.



Evelyn—But when it comes to love-making Harold is rather green, isn't he?

Myrtle—Not now.

Evelyn—Indeed!

Myrtle—No, he's blue; I rejected him last evening.

A Human Crust-Stand.

Several villagers were discussing a departed sister who had been given to good deeds but was rather too fond of dispensing sharp spoken advice.

"She was an excellent woman," said the deceased lady's pastor. "She was constantly in the homes of the poor and afflicted. In fact, she was the salt of the earth."

"She was more than that," remarked a villager. "She was the vinegar, the pepper and the mustard as well. She was a perfect crust stand of Virtues."—London Tit-Bits.

Advice.

"Now that you've heard my daughter sing, what would you advise me to do?"

"Well," the music master replied, "I hardly know. Don't you suppose you could get her interested in settlement work or horseback riding or something like that?"

Cole's Carbolic quickly relieves and cures burning, itching and torturing skin diseases. It instantly stops the pain of burns. Cures without scars. 25c and 50c by drugists. For free estimate write to J. W. Cole & Co., Black River Falls, Wis.

Faces Included.

Howell—He has a weather-beaten face.

Powell—Well, the weather beats everything.

BEAUTIFUL POST CARDS FREE. Send 25 stamps for five samples of my very choicest gold embossed Birthday, Flower and Motto Post Cards; beautiful colors and loveliest designs. Art Post Card Club, 731 Jackson St., Topeka, Kansas.

A crowd is not company, and faces are but a gallery of pictures, and talk a tinkling cymbal, where there is no love.—Bacon.

FOR SALE—Moving Picture film, 12 foot. H. Davis, Watertown, Wis.

Firmness is feminine and obstinacy is masculine—so says a woman.

Lewis' Single Binder 5c cigar equals in quality most 10c cigars.

How a man does like to have people think he is wealthy when he isn't!

Appetite Gone

THEN YOU SHOULD TRY

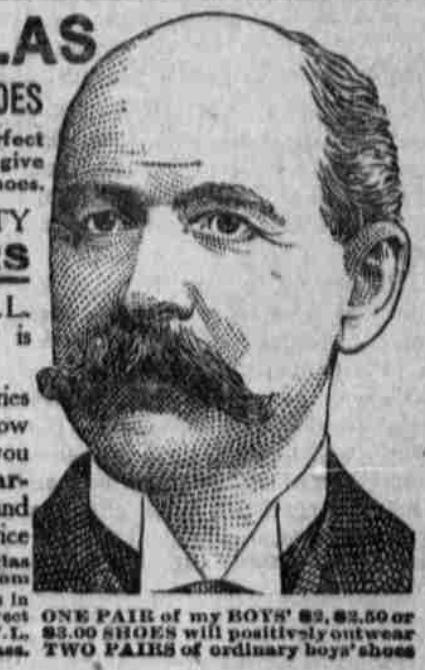
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GARY AGT land and water rights. Open to entry on Big Wood River Project in Southern Idaho. 2250 an acre in 14 annual installments. Ample water supply guaranteed. IDAHO IRRIGATION CO., Richland, Idaho.



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