

THE KITCHEN CABINET



TOOLS discover that frailty is not compatible with great men; they wonder and despair; but the discerning find that greatness is not incompatible with frailty, and they admire and indulge.

—Edward Bulwer Lytton.

WAYS OF SERVING POTATOES.

There are several hundred ways of serving the pomme de terre so that we need not fear monotony in serving this common vegetable.

Have ready a quart of cold, cooked potatoes chopped to the size of small beans, a half a cup of tomato sifted and reduced to a thick pulp, one large green pepper freed from seeds and minced fine, one small onion minced, three tablespoonfuls of fat in which the onion and pepper is cooked until soft; then add the potato and tomato with salt and pepper to taste. Cook until dry and serve with fish or cold meat.

Hashed Brown Potatoes.—Chop cold cooked potatoes rather fine, dust with salt and pepper. For each pint of potatoes have two tablespoonfuls of butter melted in a hot frying pan; spread the potatoes evenly and shake them over the fire until brown. Add a half cup of thin cream and let stand without stirring until the cream is absorbed. Roll like omelet and serve on a hot platter, garnish with sprigs of parsley. A soup that is very delicious and nourishing is made from potatoes.

Cream of Potato Soup.—Pare and cook until tender four medium-sized potatoes, mash and add to the following ingredients: To a quart of milk add a slice of onion, a stalk of celery and a sprig of parsley, or only the onion may be used as a flavor. When scalding hot remove the onion and add two tablespoonfuls of butter and two of flour that have been cooked together; strain and add the potato. Serve very hot. For extra occasions a beaten egg added just before serving adds much to the quality of the soup.

Potatoes Baked With Cheese.—Put a layer of cold cooked potatoes in a buttered baking dish, sprinkle with a generous layer of grated cheese; add more potatoes and a cupful of white sauce made with two tablespoonfuls of butter and two of flour cooked until smooth, then add a cup of milk. Cook in a hot oven until the cheese is melted.



MAN or woman of the humblest sort can really be strong, gentle, pure and good without the world being better for it, without somebody being helped and comforted by the very existence of that goodness.

—Phillips Brooks.

CHRISTMAS CANDIES.

A most delicious fruit candy that will keep for weeks is called

Turkish Sweets.—Take a pound each of dates, figs and walnut meats and put through the meat chopper. Mix well with powdered sugar and a little lemon juice enough to make a paste. Roll out and cut in any desired form or pack in glasses and cover with paraffin paper. This makes a delectable filling for sandwiches or it may be used dipped in fondant or chocolate for choice bon-bons.

Chocolate Caramels.—Put two and a half tablespoonfuls of butter into a kettle and when melted add two cups of molasses, a cup of sugar and a third of a cup of milk. Stir until the sugar is dissolved and when the boiling point is reached add three squares of chocolate, stirring constantly until the chocolate is melted. Boil until when tried in cold water a firm ball is formed. Add a teaspoonful of vanilla just as it is taken from the fire.

Wintergreen and peppermint wafers may be made by flavoring and coloring fondant and melting it over hot water so it may be dropped in small teaspoonfuls on waxed paper.

Chicago Nuggets.—Boil together until the soft ball stage a cup of brown and a cup of white sugar and a half cup of water, stir in a half teaspoon of soda, a teaspoon of vanilla and pour over the well beaten white of an egg. Beat until it holds its shape when dropped on a buttered sheet, add a half cup of nut meats and drop by teaspoonfuls on a buttered sheet.



WE STARVE each other for love's caress; We take, but we do not give; It seems so easy some soul to bless, But we dole the love grudgingly, less and less, 'Till 'tis bitter and hard to live.

—Andrew Lang.

THE WINTER BERRY.

In cooking cranberries it is well to remember that they should never be put into a tin dish. Either agate or porcelain dishes should be used.

Cranberry Conserve.—Extract the juice from an orange, then cover the peeling with cold water and cook slowly until tender. Scrape out the

white, bitter part and cut the peel into narrow strips with the scissors. Simmer one and a half cups of raisins until tender; add the orange peel and the juice and a quart of cranberries. If needed, add more water to make a cupful of liquid. Cover and cook for ten minutes or until the berries are done. Then add two cups of sugar and simmer until thick.

Cranberry Trifle.—Cook a quart of berries with one pint of water until the berries pop open; rub through a sieve, return to the fire and add one pound of sugar. Stir until it is dissolved, then let boil two minutes; cool and beat until light with a wire egg beater, then fold in the stiffly beaten whites of two eggs. Pile in a glass dish and serve. Cranberry shortcake and cranberry pie are old favorites for desserts.

Baked Apples With Cranberries.—Select large, perfect, sweet apples, remove the cores and fill the cavities with thick cranberry jelly. Set the apples in a pan of water in the oven, and bake until the apples are done. Put each apple in a glass sauce dish and serve with whipped cream.

Cranberry Roll.—Cream two tablespoonfuls of butter, add a cup of sugar, a half cup of cold water and two cups of flour sifted with a tablespoonful of baking powder and a dash of nutmeg. Beat until perfectly smooth, then add another cup of flour and roll out the dough to an inch in thickness. Spread thickly with jam or jelly, roll up closely, pressing the ends together. Lay on a plate and steam for three hours. Cut in slices and serve with cream.



PRAY you with all earnestness to prove, and know within your hearts, that all things lovely and righteous are possible for those who believe in their possibility, and who determine that for their part, they will make every day's work contribute to them.

—Ruskin.

SOME COMMON DISHES.

The common vegetables are so often served in the same old ways until we grow tired of the monotony. Let us try:

Cabbage Baked With Cheese.—Chop the cabbage and cook it in boiling salted water for half an hour or until tender; put it in layers in a baking dish, alternating with a white sauce and grated cheese, and bake just long enough to melt the cheese.

Turnip and White Sauce.—Wash and slice the turnips into half-inch slices, pare and cut, the slices into cubes; cook in boiling salted water until tender. Make a cup of seasoned white sauce and when the turnips are done pour off the water, turn into a vegetable dish and pour the sauce over them.

Cottage Pie.—Chop cold meat to half fill a baking dish. Over the top of the meat spread mashed potato that has been warmed with a little hot milk. Mix with gravy, season to taste and put into a hot oven to thoroughly heat through.

Sour Milk Gingerbread.—Take a half a cup of molasses, one-half cup of sugar, two teaspoonfuls of shortening, one cup of sour milk, one tablespoonful of ginger, half a teaspoon of salt, one teaspoon of soda, and two cups of flour.

Cream the shortening, add the sugar, molasses, salt and ginger. Dissolve the soda in the milk, which is now added, and lastly the flour. Beat well and bake in a flat loaf thirty to forty minutes.

Carrots in Lemon Butter.—Cut the carrots in long, slender strips and lay in cold water to crisp. Cook in boiling water until tender enough to pierce with a fork. Drain, and to each pint allow a tablespoonful of butter, half a teaspoon of salt, half a teaspoon of sugar, and a dust of cayenne. Simmer until the butter is absorbed, then add two tablespoonfuls of lemon juice and a tablespoon of minced parsley. Boil up and serve at once.

Nellie Maxwell.

The Candy Habit. Had Dr. Hopewell-Smith his way he would absolutely prohibit the eating of sweets between meals. He went so far in his address before the British Medical association as to say they should be rigidly tabooed by the young.

Admitting that sweets had their use, he emphasized the need of moderation. The abuse of sweets, like that of alcohol, tea, etc., was very widespread. They should be rigidly tabooed by the young and parents should not allow their children to eat any and every kind of confectionery. Sweet factories should be under rigid state control and all confectioners' shops and their wares should be subject to examination by government inspectors. Only absolutely pure sweets should be sold and those under the most hygienic conditions possible.

The average woman isn't satisfied unless her husband quits loving her long enough to make love to her occasionally.

Trio of Wool



Wool will be very much in evidence in stylish out-door raiment this year. Here is an attractive coat, made of frieze or soft Vienna, with ice-wool knitted scarf and rough wool hat, trimmed with flowers made of woolen yarn. This represents real warmth, and is thoroughly appropriate for all out-door recreation.

LINEN COSTUME.



Putty-colored linen is used for the smart costume we illustrate here. The skirt has a panel front and back, and at sides is trimmed with two shaped straps with a button in each point. The coat fastens below bust with one pointed strap; the large turn-over collar is strapped on the outer edge with black and putty-colored striped linen.

Hat of putty-colored straw, trimmed with a black feather mount. Materials required for the dress: Five yards forty-two inches wide, fourteen buttons, one-eighth yard stripe twenty-seven inches wide.

Latest Sweater. The latest thing in sweaters are first cousins to the fuzzy wuzzy tam-o-shanters that abounded some five years back. They look like goats and camels, for "they are wild and they are woolly," with a sheen and a long beard nap, all combed out smooth and shiny—until one buys them, then they will probably gather up in lumps, but they will continue to be just as warm and comfortable and much softer than the regular worsted ones.

Chic Kerchiefs. Very small handkerchiefs of colored silk with a hemstitched border are sold to wear in the breast pocket of one's rough morning coat. The color scheme of the costume can be carried out by this small touch in a most effective manner, and the idea has been taken up by the Americans who are now in Paris.

STORY OF JAPANESE GOWNS

Interesting Facts Concerning the Origin of Garments Worn in the Island Empire.

Nearly every woman nowadays cherishes a Japanese gown for house wear without realizing how interesting a garment it is. The sleeves themselves have a curious history. From the middle of the sixteenth century they began to increase in length, and, especially those for young ladies, have extended till now they are from three to four feet. This style, known as furisode, became very fashionable.

The width of the obi, or sash, has also varied, at first from two and a half to three and a half inches, and to six, seven, eight and nine inches. It is interesting to note that our own new fashions in sleeves and sashes originated among the common people of Japan, and from them were finally adopted by the upper classes. The young ladies of the Samurai class were the first to follow the popular styles in this respect, and the higher classes began to follow suit, until now these fashions prevail everywhere.

It is only from about the middle of the seventh century that the women of the lower classes began to wear the long haori, or overcoat, at present so common among all classes of both sexes. This garment was originally a duster worn by men to protect their clothes when outdoors, and was then called dofuku, or traveling coat. Finally they came to be worn indoors, and the women adopted the garment. The upper classes in time followed the same custom, and now the haori is an indispensable part of the clothing to be worn on formal occasions, even in summer.

NEWEST IDEAS IN GIRDLER

Many Materials for Choice and Design Is Altogether a Matter for the Individual.

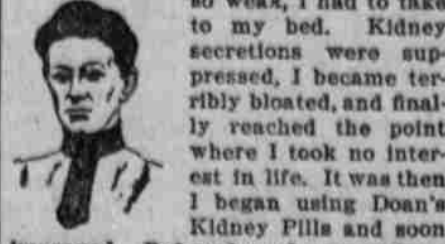
The newest girdles are made of rope, bead, metal, fabric and chenille. The latter are particularly well liked, as are also those made of pierced metal pieces run with ribbon and obtainable in assorted colors. There are also those made of colored pyroxylin, ribbon laced. These pyroxylin girdles, while extremely light in weight, have an effect similar to the heavier metal ones. Another of this class of girdle is the heavy linked chain or metal rope, made in either gilt, silver or oxidized. Due to the great popularity of cord girdles, there have been manufactured special ornamental pins in plain and chased effects, also set with colored stones, intended for use as a fastening for the girdles in place of a knot, being both practical and ornamental, and at the same time eliminating the knot lying wear on the girdle.

In the Dining Room. Plates should be heated before they are sent to the table. An entire meal, prepared with great care, can be spoiled by the use of cold plates. Do not reach across another person's plate. If something beyond your cover is desired, ask the servant or the person nearest to pass it. When a second portion is being served place the knife and fork to the right of the plate with the ends resting on the butter plate.

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