

The Kitchen Cabinet

BUT human bodies are sick tools. For a' their college and schools. That when we read the perplex them. They make know themselves to vex them. —Robert Burns.

A VARIETY OF PUDDING SAUCES.

In the making of pudding sauces, our cooks are as apt to get into ruts and serve the same sauce day after day, as in serving other dishes. A new sauce will change the character of a pudding and make it seem like an entirely new dish.

Cocoanut Sauce.—To the milk of a cocoanut add a cupful of sugar, a half cup of grated cocoanut, two tablespoonfuls of butter, cooked together with a tablespoonful of flour. Mix all the ingredients together and serve hot.

The juices left from canned fruits are most delicious made into sauces, by adding a little cornstarch for thickening and a bit of butter for richness.

Dutchess Sauce.—Boil two ounces of grated chocolate in one cupful of milk for five minutes, add the yolks of two eggs well beaten with half a cup of sugar and a quarter of a cup of cream; strain and return to the fire. Stir until thick as honey, then take from the fire and add a teaspoonful of vanilla.

Maple Sugar Sauce.—Put into a double boiler a cup and a half of grated maple sugar, four tablespoonfuls of butter, beat to a cream. Then add four tablespoonfuls of sweet cream and the juice of a lemon, set into boiling water until melted to a thick creamy froth.

Peach Sauce.—To a cupful of peach juice saved from canned peaches add an equal amount of water, sugar to taste and a quarter of a cup of raisins. Boil together ten minutes and just before serving add a few drops of almond extract. A little cornstarch may be added if liked with thickening and cooked well to remove the raw starch taste.

A nice hard sauce may be made by using a half cup each of butter and sugar, well creamed, and the yolks of two eggs added, with favoring, and set on ice to become firm.

LET THE SUNSHINE IN.
"Clear the darkened windows, open wide the door, let the blessed sunshine in."
Did you ever notice a plant that had grown in a dark place? Was it beautiful, green and thrifty? New things that grow without sunshine are perfect or beautiful, and children as well as grown-ups need the purifying, life-giving and healing power of the sunlight.

The home that has the drawn curtains that exclude the light will be the home where nervousness, ill temper and general ill health are found. The sunlight is the best germicide known, and it should flood our homes. Keep the windows open in the day for the sun and at night for the pure sweet air. During the hot weather a house well aired in the morning and then closed through the heat of the day, will always be cool and comfortable.

Helpful Hints.
If you have occasion to use a very large roast, perhaps you don't know that it is a good idea to roast it rather rare the first day, then cut off what is wanted and roast it again.

When cooking bass, try this method—one used by a well-known chef: Thoroughly scrape and dry the fish, fill with several slices of bacon that have been dripped in chopped onion and parsley, then seasoned with pepper and salt. Wind the fish with a string, and fry or broil for 20 minutes. Serve with melted butter and lemon.

To keep greens fresh, wash and drain them and place in a large jar or kettle, which may be covered tightly, and if kept in a cool place until needed, the greens will keep crisp and fresh for several days.

Use white embroidery cotton to make buttonholes in thin white goods. They are much easier made, and wear as well as when thread is used.

White cotton crepe waists may be washed and dried over a clothes hanger and a fresh waist is always ready with no ironing.

LXQUISITE music and beautiful flowers. Are the chief charms of those dinners of ours.

A PROGRESSIVE DINNER PARTY.

Here is an idea which is not new, but which has been tried most successfully by many hostesses. This arrangement relieves the hostess of the strain of entertaining to a great extent, and does away with the usual stiffness which is the particular horror of one entertaining.

Bending the Great Guns.
Among the problems with which army and navy engineers have to deal nowadays is that of the drooping of the muzzles of excessively long guns under the stress of their own weight. Experiments have shown that wire-wound guns of 12-inch caliber and 50-foot length droop at the muzzle about 4 1/2 inches of arc, while built-up solid guns of the same size droop about 2 1/2 inches. Differences of temperature in the body of the gun also cause bendings, which may el-

ther increase the droop at the muzzle or contract it, according as it is the upper or under part of the gun that has the higher temperature. In consequence of these distortions projectiles on leaving a gun have a wabby motion, continuing up to 500 yards and probably more.—Youth's Companion.

Partial Abstraction.
"He seems to be a very busy man." "That's true, but you will notice that he never forgets where he puts his pipe."

For Vacation Time



NOW that vacation time approaches the heart begins to long for a little journey and the mind busies itself with preparing the way. Traveling in America ought to be a pleasure, and is, to those who know how to make the most of all our modern traveling conveniences, writes Julia Bottomley in the Illustrated Milliner.

What with parlor cars, dining cars and sleeping cars, good ventilation, dust-shielded windows, comfortable chairs and competent service, a journey is a recreation and rest. People no longer burden themselves with a lot of luggage, but think out how they may get along with as little as possible. This is especially true if the trip is to be a long one and sight-seeing its object.

The first thing that engages the mind of the feminine traveler is, of course, the matter of her traveling costume and this article will concern itself with something of that. Although we can't gab ourselves like Miss Phoebe Snow, "all clad in white, etc." we can count upon as little dust on our journey as on the average shopping excursion. Our millinery is thoroughly protected, because paper bags are provided by the porter and hats consigned to the rack from start to finish of the average trip. No dust can reach them.

For traveling, a plain, well-tailored cloth gown of serge, mohair, covert cloth, fancy suiting or other hard-

finished fabric, is the proper garb. It cannot be too plainly made and must be well tailored—that is it must have good lining and interlining and be correctly fitted and finished. Such a gown cannot be outclassed. The fabric should be shrunk before it is made up and it is obviously better to select a waterproofed material than any other when buying. If circumstances compel you to economize on your outfit, remember that it is economy to buy good material for your tailored dress and to have it made right.

It goes without saying that the hat should be pretty because all millinery should be that. It should be large enough to shade the eyes and small enough to keep out of other people's way. It need not be severely plain, and may even indulge in the charm of flowers for a moderate amount of traveling. It must have style. Three fine examples are given here of street hats suited to this purpose.

Street shoes and gloves made for service and well fitted are in keeping with gown and hat. Tan is the best color and one may wear a veil to match and carry a bag of the same useful and bright color.

The shirtwaist or blouse may be either of silk or a wash material. A light-weight silk is most economical for long journeys. Fresh jabots and stock collars make it possible to look immaculate at the end of the journey.

SIMPLE LITTLE WAIST.



This simple waist is of light blue armure silk, trimmed with bands of white silk set on with fagoting and ornamented with little gold buttons and loops of cord.

The collar and cuffs are of embroidered linen finished with little ruffles of the same.

The Mannish Blouse.
The mannish blouse is not to be dispensed with in the wardrobe of the well-dressed girl. It is well to have some of silk, and remember that it is economy in the end to get a good quality. Get a china silk that is really good and it will outlast three shirts in an inferior quality. There is an excellent variety that comes at \$1.25 in a thirty-six-inch width. It is light and cool and yet of enough substance not to be transparent.

Oatmeal as a Cleaner.
Oatmeal is a safe remedy for soiled suede gloves in white, pale tan or gray shades. To clean the gloves draw them on and plunge the hands in a small basin of oatmeal, rubbing them well, especially the finger tips, the knuckles and wrists, with the meal, and scrubbing the more soiled portions with a clean nail brush. Finally, they should be dusted with a piece of soft flannel. Wash leather gloves require yellow soap and water, the latter warm but not too hot. They should be dried on the hands or on wooden trees. In the sun or close to the fire. Like flannels, the quicker they dry the better.

Old Night Gowns for Dress Covers.
I have for a long time used old muslin night gowns as covers for my best dresses when they hang in the closet. They are easier to get off and on than bags, and cover the gown quite as well. Hang the dress first on a coat or skirt hanger, then cover it with the night gown, buttoning the latter to keep it from falling.—Chicago Inter Ocean.

TO WEAR ON TAILORED HAT.

Quill Trimming, Arranged Artistically Is Sure to Find Favor With Smart Dressers.

Coming back into prominence and feminine again after an absence of several seasons, is the quill or feather trimming. It is very stunning when properly used on tailored chapeaux and gives its wearer a very trim and jaunty appearance.

One stunning model noted recently was of rough black straw, with the fashionable high crown and the equally fashionable rolling brim. It was quite plain and bare of any adornment, save two great quills which slanted upright, starting from the back. These were of the new coral shade, changing from a vivid coral in the center to deeper, almost black hue on the edge. And they gave just the note of color and air of jaunty which the hat needed to make it distinctly chic.

Use Men's Shirt Sets.
Girls are turning to account the smart shirt buttons in colored enamels that come for men's shirts. They are usually six sold to a set.

These buttons have a link to thrust through the eyelet and are held by a patent fastener. When a girl uses them she works eyelets instead of button-holes in front of her waist and in the cuffs. Sometimes the buttons are all used at the back.

Some have colored enamel centers with a rim of striped two-toned gold; others of solid enamel in delicate tones with a design of gold; again there are centers of barred enamel with a plain rim in a deeper tone or of a deep ecrû enamel with a colored rim.

Millinery Help.
To rejuvenate last year's violets shake all the dust out of the discarded bunches which adorned last year's hats, and even the most forlorn and faded will respond to the magic touch of the paint brush. Separate them and apply a touch of water color to each petal. The result is highly satisfactory. When dry mass them together with several green leaves, which also have been "touched up," tie with a strand of tulle or a cord of purple silk and the violets are as good as new.

Gift for the New Baby.
A pretty and sensible gift for the new baby is a knitted protector set, which includes blanket, sweater, bonnet and stockings. All of these are hand knit, or may be crocheted in, instead, if desired.

For these wool is used, which is especially suitable for this purpose giving the greatest possible warmth without weight. A simple stitch is used and the garments are well shaped, the bootie and stocking combined being shaped over the knees and needing no confining ribbons.

EASY TO MAKE CANDIED PEEL

Delicious Confection Prepared at Home Far Better Than Can Be Bought.

Orange skins (generally considered useless) can be used in two ways that will give much pleasure. Any girl who wants to have something a little out of the common for a luncheon party, or who wants to make a very small gift, but one that shows some real work of her own, can accomplish either object by making candied orange peel. Not by buying it at the confectioner's, where plenty of it is sold, but by doing it herself. The candied orange peel made at home and used while fresh is so far superior to that one can buy that it seems like quite another thing.

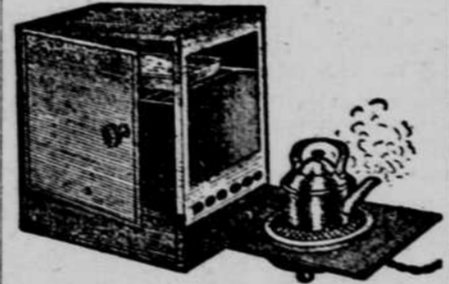
It can be made of the skin of an orange that has been peeled and used in any way, but rather a smooth skin should be chosen, and it must be used before it becomes at all hard and dry. The first thing to do is to scrape off with a knife as much as possible of the white inner skin. Keep on scraping until the skin is quite thin and the back shows the yellow. Then cut the pieces of skin into strips one quarter of an inch wide and from one and a half to two inches long.

Now comes the cooking, which is done in the following manner: In a small saucepan full of water dissolve three tablespoonfuls of sugar and put in your strips of peel. Boil them until the water boils away, leaving a thick syrup. During the latter part of this process it must be carefully watched and stirred to prevent burning. Next take the peel from the saucepan and roll it in powdered sugar; then put the pieces on plates to dry, not piled up, but in single layers. The orange peel is best on the first or second day after it is made, and it must be used within a week or it will grow too hard. A dainty box filled with this orange peel makes a very attractive gift, or if one is sending some really handsome box (a silver one or an enamel or carved one), an added pleasure will be given by filling it with candied orange peel made by the giver.

ELECTRICITY IN THE KITCHEN

Combination Oven and Warming Plate That Surely Is a Boon to the Housewife.

In using gas, it is usually difficult to obtain the heat other than in an upward direction, even though this may not always be the most desirable for the purpose at hand. Most of the



Oven Door Used as Warming Plate

gas stoves used in kitchens show this limitation and the makers of electric heating devices have been delighted at being unhampered by this objectionable feature. With electric ovens or stoves the heating element can be placed in any position or location that may seem best suited for the cooking to be done by it and it may even be movable. An interesting illustration of this is found in a new electric oven offered by a Scotch firm which has the heating element fastened to one side of the oven. When the oven is not needed, this whole side of the oven can be swung outward to form a heating plate for use with teakettle, coffee pots, or the like. Such a change would be manifestly impossible with any gas heated device, yet it is but one of the wide range of new combinations which electricity is bringing to our kitchens.—Popular Mechanics.

Good Peach-Canapes Recipe.

Peach-canapes may be a novelty. Drain peaches from syrup, and if whole cut in halves, put in a shallow pan, and in each cavity put one teaspoonful of sugar, one half teaspoonful of butter, a few drops of lemon juice and a slight grating of nutmeg. Surround with some of the syrup and cook in a slow oven until thoroughly heated, basting twice. Serve on circular pieces of sponge cake sauted in butter. If the cake is not at hand use buttered toast.—Woman's Home Companion.

Cleaning Waste Pipe.

If the pipe of your kitchen sink becomes clogged, place your hand over the drain, being careful to hold the sides of the hand and tips of the fingers firmly on the sink. Allow water to the depth of one inch to run into the sink, then raise and lower the palm of the hand until you think the impediment has been removed. After this pour a quart of scalding water and soda down the pipe. This will carry away any waste that remains.

Delicious Soup.

Rinse lightly one cup of rice; cook in two quarts of salted water until the kernels burst; stew can of tomatoes one-half hour; season when put on stove with one teaspoonful salt, a level saltspoon pepper, one tablespoon of sugar, one medium sized onion, sliced three cloves, small bay leaf, and a lit the nutmeg; rub tomatoes when done through sieve into the rice starch; add one cup whipped cream and serve.

Berry Biscuit.

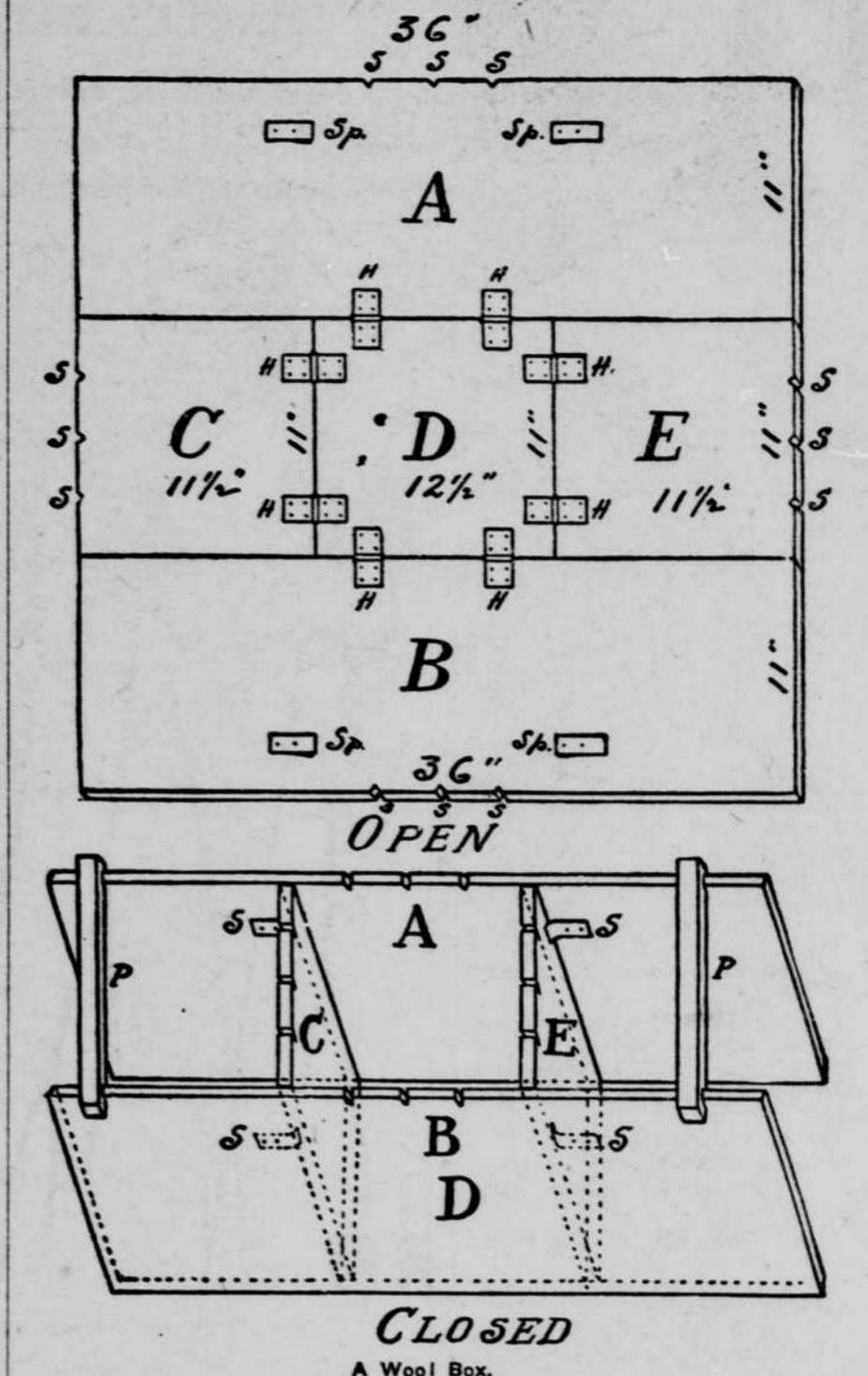
Now that the strawberry season has arrived, try strawberry biscuit occasionally. Prepare a biscuit dough, roll it out a third of an inch in thickness, cut it into oblongs and mark each in halves. Put a spoonful of sweetened berries on one half, fold the other over it and pinch the edges together with a little water. Rub with melted butter and bake.

Corn Balls.

Boil together two cups of molasses, one cup of brown sugar, an egg-size piece of butter, teaspoon of vinegar; when hard as taffy stir in all the popped corn the candy will take and mold into balls or pour into pans and cut into squares.

PRACTICAL WOOL RECEPTACLE ATTRACTIVE IN APPEARANCE

Details Given Herewith for Construction of Inexpensive Box for Packing Fleece So That None of Black Ends Will Show and Keep It Regular and Compact—Any Farmer Can Make One.



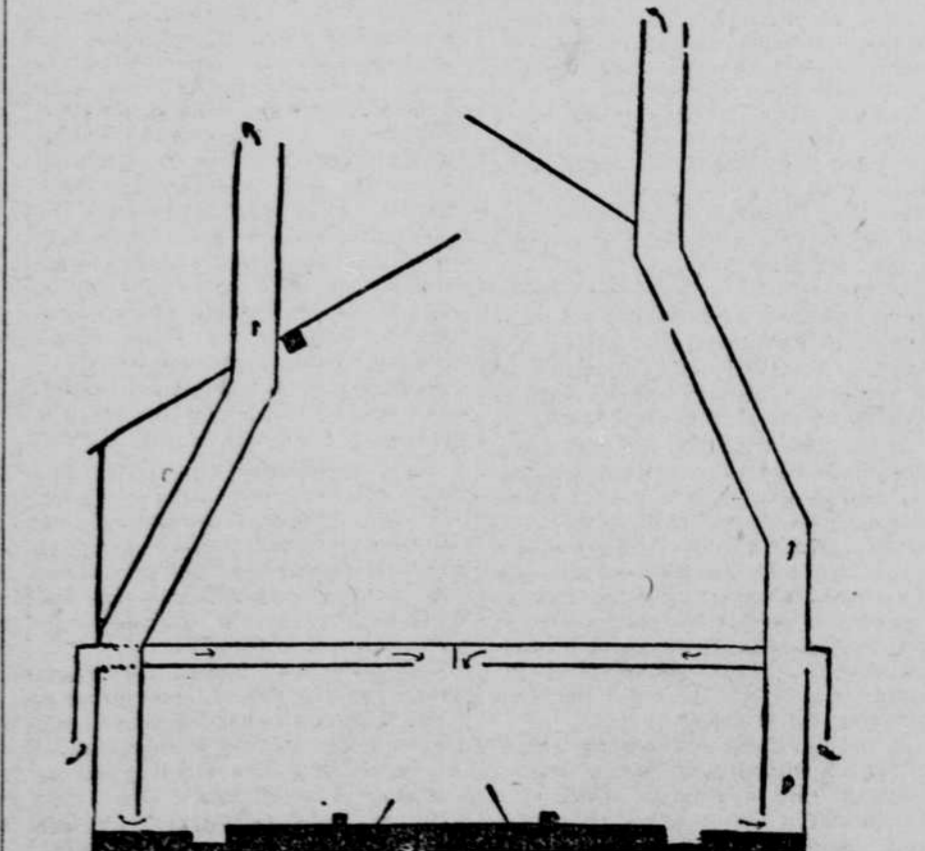
A Wool Box.

There are several kinds of wool boxes used by growers in tying up fleece wools, but the following shows a cheap, practical box that can be easily made by any farmer who can use a saw, square and screwdriver, writes Roscoe Wood in the Breeders' Gazette.

Put on the fleece the shorn side on the open box, raise the sides A and B and hold together with pieces P, P, 1 by 2 inches, about 17 inches long, notched on each end so as to hold these sides, at a width equal to that of the end pieces C and E. Then raise the end pieces C and E to an upright position, and let them be held in place by a heavy steel spring set in on each side on A and B, at a place so that C and E will be held at a right angle to the bottom, D.

With such a box fleece can be done up so that practically no black ends of the fleece show, and at the same time the fleece is regular and compact.

WELL VENTILATED COW BARN



The illustration shows a barn arranged for two rows of cows facing each other. The fresh air flues are extended from both sides and made to discharge over the feed alley, says Hoard's Dairyman. The illustration also shows how the ventilator should be constructed on a hip and a common pitch roof.

Talking Back.
Talking back is not impudence when the land replies to seeding and cultivating with a bumper crop.

FEEDING COWS FOR BUTTER

Rich, Concentrated Foods Add to Richness of Milk Without Increasing Flow—First Test in Tennessee.

No better or more conclusive evidence could be offered showing how the richness of the milk is affected by the quality of food. Cows vary in the quantity of milk they give as much as they do in the quality, says the Rural Home. It is a well known fact that some foddors will increase the flow of milk, but add nothing to its richness, and it is equally true that rich, concentrated feeds will add to the richness of the milk without increasing the flow. The first systematic testing of Jersey cattle for butter to any noticeable extent in this country was made by the breeders of these cattle in Tennessee, and largely from the results of these tests the fame of the Tennessee Jerseys was established. Every method known to science, skill and practical experiment in feeding, so as to get the last fractional part of an ounce of butter from them, in tests from one day to one year, was resorted to, and in nine cases out of ten it was demonstrated that rich feeds produced rich milk, and that the greatest quantity of butter was not made when the cow was giving her greatest flow of milk.

Coal Tar for Trees.
We may apply coal tar during the spring when the circulation of the sap is active, with comparative safety. However, to apply it when the trees are dormant there is danger of injuring the trees. There is another preparation, a German preparation, known as Carbolium, that can be painted on the trees when they are in active circulation of sap and rabbits and mice will not touch them. It is used very extensively in Germany and is sold in New York. In some sections great injury is being done this winter from mice and rabbits on account of the deep snow so long continued.