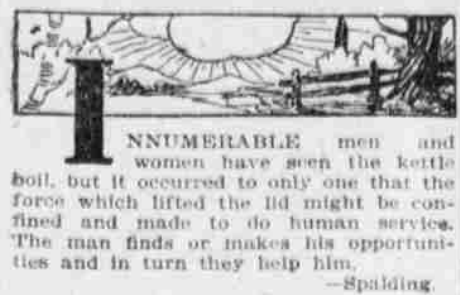


The KITCHEN CABINET



EARLY SPRING SALADS.

Before it is warm enough to do any work outside in the garden, a small shallow box well protected by an old window and well filled with good mellow soil may be sown with pepper grass, lettuce seed and radishes, and long before the garden produce is ready you will have tender green things for the table.

This tender pepper grass will soon reach four inches in height, and it may be used as a salad or on bread and butter for a sandwich filling. The slight pepper taste is most appetizing, and when combined with lettuce makes a delicious salad.

Utilize the flower urns and other places which cannot be planted out so early on account of frosts, but may be protected by glass, and raise any number of early things which are so good on the table in the spring.

In the early spring, when the first dandelion shows its green leaf, lay a few boards over a bed of the thickest of them, and see what a delicious salad bed of blanched leaves you can provide for your table for weeks. Dandelion is especially good for the blood, and so should be served often in the spring. The larger leaves, before the blossom comes, may be cut and cooked like spinach or with a little salt pork, then serve with vinegar for a sauce.

Mint is another early arrival, and is most delightful for a sauce, with spring lamb. Cut a bunch and bruise the leaves, pour on a little boiling hot vinegar and let it steep for a while, then add a teaspoon or more of powdered sugar, and serve with the lamb.

Mint is also much relished as a mixture with other vegetables for salad. Take a bunch of mint and twice the quantity of lettuce, a few sprays of pepper grass and a few onions sliced. Cut all the greens as fine as possible without crushing, and pour over a French dressing, using three tablespoonfuls of oil and one of vinegar, a half teaspoon of salt and a few dashes of red pepper and a half teaspoon of powdered sugar. Mix well and pour over the salad.

Water cress is another most wholesome spring salad, and when one is fortunate enough to get this snappy little salad green it may be served in any number of ways, with or without other greens in combination.

King Hassan, well beloved, was wont to say:
When anything went wrong, or any labor failed,
Tomorrow, friends, will bring another day.
And in that faith he slept, and so prevailed.

THINGS WORTH REMEMBERING.

When cooking vegetables, a nice change from the regular methods is to bake them. Baked turnips are really quite an appetizing dish when large and of good juicy variety. When serving, peel back the outer skin from the top and serve as baked potato.

Baked beets are a change from the usual way of boiling them. Wash and prepare them as for boiling, then put into a hot oven and bake until tender. They are so much sweeter and better flavored and may be served then chopped with butter and lemon juice for seasoning, or sliced for pickles.

Celery boiled in milk makes a pleasing variety for the table. Season well with butter, salt and a bit of red pepper or paprika, and add a white sauce or not, just as one desires.

Onions are delicious baked, either stuffed with sausage or bread crumbs and nuts. Baste, while baking, with butter and water or any good flavored soup stock.

Nasturtium seeds make a very nice relish to serve with meats. When the seed pods are young, pick them and put to soak in a strong brine for 24 hours; drain well and cover with a good vinegar. Add a little red pepper or any condiments and spices to taste. A little mace and ginger root is well liked. This makes an excellent relish for boiled mutton or lamb.

When eggs are high or scarce, frost the cakes with fondant. It may be kept for an indefinite period and used at any time by warming over hot water. To make the fondant, boil together two cups of sugar, a half cup of water and a tablespoonful of glu-

lose to the soft ball stage when tried in cold water. Stir, when cold, until creamy, then mold and knead, and place in a dish, well covered with waxed paper, and over that a plate, to keep it from drying out.

Quince honey is a delectable preserve to serve with waffles.

When a piece of beef which was bought to broil or pan broil seems tough, let it lie in olive oil for an hour or two, then broil very quickly, to sear it well, and then cook slower until cooked as one likes it, rare or otherwise. This oil will soften the fiber and the hot fire, when cooking, keeps in the juices, so that a most desirable dish is the result.

Every tomorrow has two handles. We may choose which one we shall grasp, doubt or faith, indecision or decision, success or failure.

SEASONABLE DISHES.

Macaroni and Oysters.—Boil a half a package of macaroni in salted water until tender. Butter a baking dish and put a layer of the cooked macaroni, then a layer of oysters. Sprinkle lightly with salt and a bit of grated cheese; add another light layer of macaroni, cover with cheese and well buttered crumbs, and bake until the crumbs are brown. Add a cup of thin white sauce to the dish before the crumbs are added.

Oatmeal Bread.—Take two cupfuls of oatmeal, half a cup of molasses, two teaspoonfuls of salt, and pour over this a pint of boiling water. Let cool, then add a cake of softened yeast, two cupfuls of flour, and mix well. Put into a warm place to rise; when light form into loaves and when light, bake.

Lemon Raisin Pie.—This is a delicious pie and one which is not too expensive for occasional use. Take a cupful of large raisins, carefully seeded; add a cupful of granulated sugar, one large lemon rind and juice with the seeds removed, a tablespoonful of flour and a cupful of water, bake between two crusts.

Sponge Pudding.—Take one and a half pints of milk, add a pinch of salt, add four tablespoonfuls of flour; cook together until thick. Add two tablespoonfuls of sugar and, when cool, the yolks of three eggs; fold in the beaten whites and bake in a well buttered baking dish until firm.

For the sauce, use a fourth of a cup of butter softened and mixed with a cupful of powdered sugar; flavor with vanilla, and add a half cup of whipped cream. Grated lemon rind may be used instead of vanilla, if so desired.

Age is no drawback. Socrates said: it is no shame for a man to learn what he knows not, whatever his age, but it is a shame for him to continue in ignorance.

SUGGESTIONS AND HELPFUL HINTS.

When using early potatoes, they may be quickly prepared by using a rough piece of sacking to rub off the peel and with much less labor and time than scraping.

A fine milk bottle opener is a large horse shoe nail, placed in a convenient place. It is also a good nutpick, and has the advantage of being cheap and easy to get.

When putting up a lunch in which sauce is used, crumb a few crackers in the cupful of sauce. They will soak up the surplus juice and take the place of pastry.

When baking cookies or drop cakes, a whole recipe may be baked in the oven at one time if a pair of baking sheets are a part of the kitchen utensils. They are sheet iron made to fit the oven, and an edge to handle them by may be turned up and reinforced by a wire.

When there is kindling to carry, a fine help is a piece of strong carpet or tent cloth, 45 by 27 inches, bound, and with strong leather handles.

Water drained from cooked rice makes a fine starch for laces or fine fabrics.

A granite spoon or a granite dish may be a great source of danger. Never use a granite spoon for anything except stirring up chicken feed. The hens thrive on broken bits of glass, but our stomachs do not need such aids to digestion.

When using a granite dish, care should be taken never to strike the edge with a spoon to dislodge the contents while stirring. A wooden spoon is the ideal one for all kinds of cooking, as they are less apt to injure the surface of any enameled dish, and are easy in the hand when doing much stirring.

Nellie Maxwell.

Impressive Figures.

The following calculation is interesting: Suppose one boy, aged ten years, determines to rise at five o'clock all the year round. Another of the same age, indolent and fond of ease, rises at eight, or an average of eight, every morning. If they both live to be seventy years old the one will have gained over the other, during the intervening period of sixty years, 65,745 hours, which is equal to 2,739 and a fraction days, or just 7½ years.

Suez Canal.

The Suez canal connects the Mediterranean with the Red sea, shortening the route to India from England and America more than 5,000 miles. It was commenced in 1859 and completed in 1869. Length 199 miles; average breadth, 329 feet; depth, 26 feet. Cost in gold, \$65,000,000. Distances: English channel to Calcutta, via Cape Good Hope, 13,000 miles; via canal, 8,000. New York to Calcutta, via Cape Good Hope, 14,500 miles; via canal, 9,500.

Wedding Gowns for Easter Brides



IT IS for the Easter bride to choose whether she will be wedded in a "regulation" gown or allow her fancy to run after the new modes and depart from accepted customs in her adorning.

There is something attractive in the thought of generations of brides clad in regulation trained princess gowns of white satin, more or less elaborated with lace and embroidery, and more or less modified to resemble the passing fashions. Her gown is correct, above the influence of every new phase, however beautiful, which fashion presents from year to year.

But no one will deny the bride the privilege of a gown modeled according to the last word in fashions. Two bridal gowns are pictured here which show the regulation gown as developed for the present season, and a gown modeled distinctly on this season's modes.

The bride with the veil wears a long-trained princess gown of white satin. It is made of satin, lace, and chiffon. As a concession to the fashion of today, the skirt part is slightly draped, falling in irregular folds over the hips and caught up in the front in a series of plaits near the waist line. It conforms, however, rather faithfully to the normal lines of the figure.

The bodice of chiffon over satin is cut with a round neck. The neck opening is outlined with pearl beads and small pendant pearl ornaments. There is a very high-necked gimp of fine lace. The sleeves are full at the top, but fitted below the elbow, where they are slightly wrinkled, like a long-wristed glove. They are very long, and a frill of lace like that in the yoke falls over the hand almost to the knuckles.

The train is long and square. Such a gown requires a heavy satin to produce the right effect.

The tall veil forms the crown of a cap, which is edged with a frill of very handsome old lace. The cap is made over a circle of wire which holds it in place. There are full clusters of orange blossoms at each side, and the veil falls to the edge of the train, as it should.

This bride carried a bridal bouquet of white roses and lilies of the valley and wore a short strand of small pearls about her neck at the base of the high collar. There is no gaudy saying the beauty and effectiveness of this costume. It is the apex of style and cannot go out of fashion.

The bridal dress shown on the standing figure is distinctly in the mode, with little thought to what has gone before. It is a very gorgeous and somewhat oriental-looking costume of embroidered crepe de chine and lace.

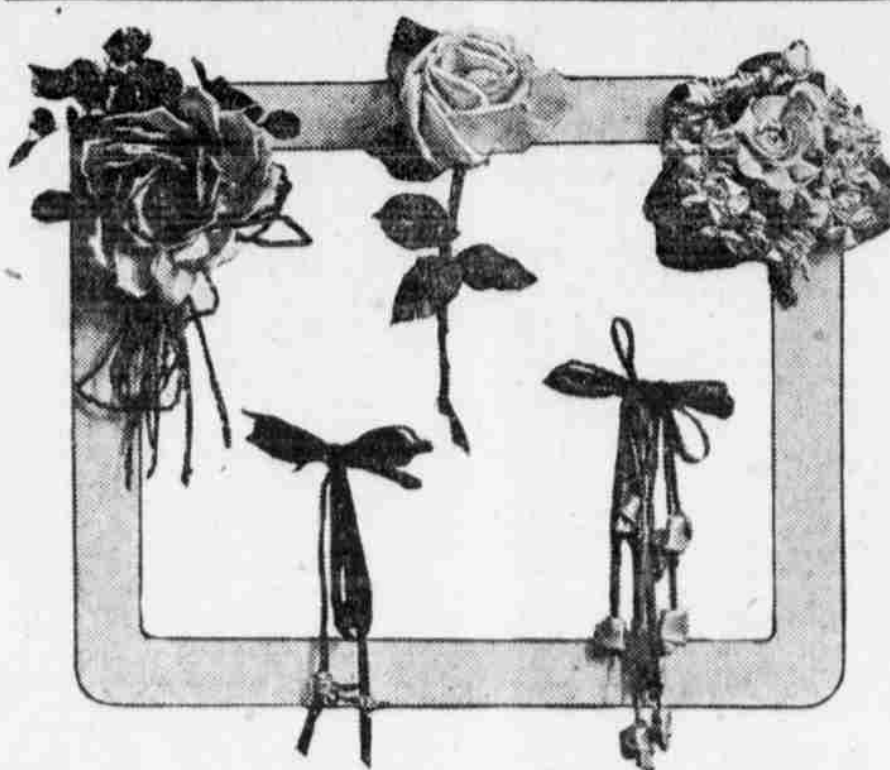
The skirt is arranged in draped folds at each side, with an overskirt in the "minaret" style made of lace. There is a low underbodice of net and a very wide crushed girde of the crepe de chine. Over all is a small lace coat with kimono sleeves and opening at the bust line. There is a hint of a Medici collar at the back.

The handsome bride wears long gloves and instead of a bouquet carries a chiffon and ribbon muff. There is not a single concession to the regulation wedding gown except in the train and the color. This is an ivory instead of a cream white.

Neither bride wears jewelry, except for strands of pearls. The train on the crepe de chine gown is covered with really wonderful and beautiful embroidery.

JULIA BOTTOMLEY.

Ribbon Novelties for Easter Gifts



NEARLY every ribbon novelty in neckwear, lingerie ribbons, corsage decorations and other things, is frankly patterned after some flower, or made to suggest flowers. Could anything be more appropriate for an Easter gift than these fadeless and changeless flower forms? To make them more attractive they are all scented with delicate and lasting odors.

A few of the new offerings are pictured here. They are shown in the fine shops and department stores. The roses are marvels of faithful copies of the real blossom, and are rich and exquisite and made in any color or number of color-tones desired.

Satin ribbon is used for them (and for open roses millinery centers), with foliage and sometimes buds. The foliage is of the highest grade, often in

velvet, the stems are "as natural as life" of a rubber fiber. The roses are rather difficult to make and command a good price in the shops, ranging from a dollar to about three and a half each. Very small ribbon buds may be had much cheaper.

There are many ribbon neck ornaments; two of the prettiest and least expensive, as well as the easiest to make, are shown here. They are loops and ends of narrow velvet ribbons with tiny roses, or other flower forms, fastened on the ends. They come in all colors and range in price from 25 to 75 cents each. They are easy to make, and a bolt of ribbon ten yards in length will make two or three of them. The satin flowers are made of scraps of ribbon or silk folded and sewed into shape.

JULIA BOTTOMLEY.

ROAD BUILDING

USE BURNED CLAY ON ROADS

Sticky or Plastic Qualities Are Destroyed and Bears Traffic in Wettest Kind of Weather.

(By OLIVER BENNETT, Colorado Agricultural College.)

In some sections of the country the only material available from which roads can be constructed is clay. In such localities traffic is almost entirely impossible during the wet seasons, as the wheels of the heavy vehicles will sink to the hub.

In order to correct this condition, the United States office of public roads made the experiment of burning the clay. It was found that by burning the clay, even at a moderate heat, its



Entrance to Ute Pass, Near Manitou, Colo.—One of the Best Examples of Mountain Road Building in West.

sticky or plastic qualities are destroyed, so that even in the wettest weather it will bear traffic. This permits the firing of the clay along the entire length of the road, thus avoiding the cost of hauling it, and at the same time gaining the advantage of burning the foundation of the road as well as the material to be placed upon it.

Good solid wood is laid at intervals along the side of the road, about one cord for eight linear feet of roadbed, twelve feet wide. The road bed is first evenly graded and then plowed as deeply as practical. Furrows about four feet apart are then dug across the road and extended beyond the part to be burned on either side. The first course of cord wood is laid longitudinally, so as to fire a series of flues in which the firing is started. From 15 to 20 of these flues are fired at once. The rest of the cord wood is then placed on this flooring and then the clay is placed over the whole structure as evenly as possible, in a layer of not less than six to eight inches. This is tamped and rounded off, so that the heat will be held within the flues as long as possible.

After burning, the road is graded and rolled until the road bed is smooth and hard.

GOOD ROADS AID SANITATION

If All Highways Were Improved There Would Be Appreciable Betterment of Public Health.

Friends of good roads should add to their usual arguments one which is not so frequently used, but is very important—namely, that good roads are direct aids to sanitation.

Weeds and other rank vegetable growths are prolific breeders of flies, mosquitoes and other disease-carrying insects. Sound road building causes the removal of weeds and similar trash. Weed and brush undergrowth by the roadside invite deposit of garbage and offal. Good roads do away with these disease-breeding agencies.

Good roads also prevent disease by providing good drainage. Many farms have no drainage except by ditches along the side of the road. Open ditches, clear of brush and debris, of hard surface and proper fall afford farms an opportunity to rid themselves of stagnant pools.

Oiling of roads destroys insect larvae. Dry, hard roads also enable pedestrians, especially the thousands of school children who, in country localities, walk quite a distance to and from school, to keep their shoes and stockings dry, thus preventing colds, and their frequent consequences, pneumonia and tuberculosis.

Logical tracing of effects to causes leaves no ground for doubt that if all the roads in the United States were good roads there would be appreciable betterment of the public health.

FRUIT LAXATIVE FOR SICK CHILD

"California Syrup of Figs" can't harm tender stomach, liver and bowels.

Every mother realizes, after giving her children "California Syrup of Figs" that this is their ideal laxative, because they love its pleasant taste and it thoroughly cleanses the tender little stomach, liver and bowels without griping.

When cross, irritable, feverish or breath is bad, stomach sour, look at the tongue, mother! If coated, give a teaspoonful of this harmless "fruit laxative," and in a few hours all the foul, constipated waste, sour bile and undigested food passes out of the bowels, and you have a well, playful child again. When its little system is full of cold, throat sore, has stomach-ache, diarrhoea, indigestion, colic—remember, a good "inside cleaning" should always be the first treatment given.

Millions of mothers keep "California Syrup of Figs" handy; they know a teaspoonful today saves a sick child tomorrow. Ask at the store for a 50-cent bottle of "California Syrup of Figs," which has directions for babies, children of all ages and grown-ups printed on the bottle. Adv.

Modern War Fireworks.

The most elaborate fireworks in the world are those reserved for use in time of war. The possibilities of signaling for long distances and of illuminating the enemy's position by night have been carefully studied and fireworks of unprecedented size and brilliancy have been constructed.

Let another great war be fought and the fireworks display would completely eclipse our most elaborate Fourth of July celebrations. One of the most beautiful of these fireworks is the star shell. By means of a large rocket arrangement these stars are sent to great altitudes, and on bursting throw a powerful white light over a considerable radius.

The war rockets are the largest ever constructed, measuring eight feet or more in length. On exploding at great altitudes combinations of colored stars are set free which will signal widely scattered troops.

PIMPLES ON FACE AND ARMS

411 Howard St., Dayton, Ohio.—"About a year ago my face, neck, arms and back were beginning to become afflicted with pimples and blackheads. My pimples would get very large and appear to come to a head. If I tried to open them the pain would be terrible, but nothing could be taken from them. They itched very badly; I suffered terribly from itching. After scratching, the pimples would swell and after the swelling was gone my face would become very red and remain so for some time. My clothing caused the itching to be worse. When it was warm it was utterly impossible to sleep.

"I used a cream and the more I used the worse they got. Shortly after, I read the advertisement of Cuticura Soap and Ointment and determined to use them. The itching stopped almost immediately. This was about three months ago and I am entirely cured now." (Signed) Miss Marguerite E. Jacobs, Jan. 13, 1913.

Cuticura Soap and Ointment sold throughout the world. Sample of each free, with 32-p. Skin Book. Address post-card "Cuticura, Dept. L, Boston."—Adv.

Tidal Wave Submerges Island.

Iniskeerach, a small island lying off Arranmore, on the Donegal coast, and having a population of about ninety persons, has been almost entirely submerged by a tidal wave.

Roused by the roar of the waters, the residents were able to escape with their lives, but suffered severe loss of property, chiefly in regard to their stocks of seaweed stacked ready for kelp-making. The tidal wave reached Arranmore also, but the conformation of the land there protected the neighborhood from the ravages of the waters.

Style.

Mrs. Styles—To be in style the papers say one must have something slim about them.

Mr. Styles—Well, I'm in style, all right, then.

"How so?"

"Why, my pocketbook looks that way, all right."

Important to Mothers

Examine carefully every bottle of CASTORIA, a safe and sure remedy for infants and children, and see that it bears the

Signature of *Dr. J. C. Fletcher*. In Use For Over 30 Years. Children Cry for Fletcher's Castoria

His Status Established.

"I understand he is a southern planter."
"Well, practically. He is an undertaker in Mobile."

Dr. Pierce's Pleasant Pellets regulate and invigorate stomach, liver and bowels. Sugar-coated, tiny granules, easy to take. Do not gripe. Adv.

Mean Thing.

Belle—Why, I actually changed countenance.
Nell—I don't see any improvement.

Red Cross Ball Blue gives double value for your money, goes twice as far as any other. Ask your grocer. Adv.

That man is playing in luck who can stretch the truth without breaking his word.