

The KITCHEN CABINET

We are spirits clad in veils;
Man by man was never seen;
All our deep commingling falls
To remove the shadowy screen.

SOME CHERISHED RECIPES.

We are apt to forget the composition and preparation of many of the delicious old dishes of our grandmothers, so it is wise to use them occasionally so they may not be entirely forgotten.

Rivel Soup—Put a quart of milk on to scald. Beat an egg until light, pour, drop by drop, into two tablespoonfuls of flour, well mixed with one teaspoonful of chopped nuts and a teaspoonful of salt. Stir with a fork, and when well mixed roll the rivels with the hands. Drop the rivels into the milk, and when boiled serve at once.

Apple Bread—Mix together a cupful of cooked dried apple, one cupful of raisins, one cupful each of sugar and walnuts, one teaspoonful of cinnamon, one-half teaspoonful of cloves and a half teaspoonful of allspice into a pint of bread sponge. Mix and knead as for bread and let stand until light. Bake in a slow oven for two hours. This will keep for weeks if well wrapped in oiled paper and kept from the air.

Dutch Cabbage—Chop a small cabbage with one small onion and when fine, pour over the fat from a small slice of fat salt pork which has been cut in cubes and browned. Add the pork, and into the frying pan pour sufficient vinegar to moisten, but not make the cabbage wet. Add seasonings of salt and red pepper. Pour over the vinegar boiling hot and serve at once. This is a dish that you will not be allowed to forget, for everybody asks for it again and again. The secret of the palatability of this salad, as is true of all salads, is the seasoning. Taste it often to get the right proportion of salt, pepper and vinegar. If the vinegar is very acid and you need quite a little moisture, dilute the vinegar with water.

Steak With Olives—Broil the steak until properly cooked, season well with salt, butter and pepper and place in the oven to keep hot. Put a tablespoonful of butter in a sauce pan and when bubbling hot add a half cupful of finely-chopped olives; when hot pour over the steak. Serve with baked potatoes.

MORE GOOD DISHES.

A nice change from the everyday dishes will be found in the following:

Calves' Liver Vermicelli—Put five slices of bacon in a frying pan, cut in small pieces and fry until crisp; add a small onion chopped; cook until brown; add a tablespoonful of flour and a fourth of a pound of chopped liver; stir and cook, then add three-fourths of a cupful of strained tomato, and cook until thick. Add a half teaspoonful of kitchen bouquet and a teaspoonful of Worcestershire sauce, salt and pepper and a cupful and a half of cooked vermicelli. Heat and serve hot.

Corn on the Cob—Corn is not always cooked properly. It is either over or under cooked. Corn husks should not be removed until just before cooking. Some cooks prefer to remove all the silk and leave the tender inner husks, trying them at the top of the ear, then remove them when the corn is cooked. Corn should be cooked until the milk is thickened. A teaspoonful of sugar may be added to improve the flavor, but do not add salt until the corn is cooked. Drop the ears into a kettle with plenty of boiling water and cook for fifteen to twenty minutes.

Cornmeal Pancakes—Take two cupfuls of flour, one-half cupful of cornmeal, one tablespoonful of baking powder, one and a half teaspoonfuls of salt, one and a half cupfuls of boiling water, one and a quarter cupfuls of milk, one egg. Add the meal to the boiling water and boil five minutes, then turn into a bowl, add milk and the dry ingredients, mixed and sifted, then the eggs well beaten, one-third of a cupful of sugar and two tablespoonfuls of melted butter. Cook on a well-greased griddle.

Currant Mint Sauce—Two tablespoonfuls of finely chopped mint, a glass of currant jelly, cut in pieces, and the grated rind of a third of an orange. Serve with lamb or mutton.

Cornmeal mush—mixed with any chopped meat, molded, then when cold cut in slices to fry in a hot greased pan, makes a nice breakfast dish.

CORNMEAL DISHES.

The old-fashioned Johnny cake is such a favorite that it never goes to waste when nicely prepared and well baked. Take a cupful of yellow cornmeal, a half cupful of flour, a cupful of sour milk, two eggs, a half cupful of sweet milk, two tablespoonfuls each of shortening and sugar, a half teaspoonful of soda and salt. Mix all together and bake in a greased dripping pan so that the cake will be thin when done and thoroughly baked.

Another very similar one is sour milk corn bread. Take two cupfuls of cornmeal, two cupfuls of sour milk, two eggs, one teaspoonful of soda, two tablespoonfuls of sugar, one tablespoonful of butter and one and a half teaspoonfuls of salt. Cook all the ingredients, except the eggs and soda, in a double boiler for ten minutes. Allow the mixture to cool, add the well-beaten eggs and the soda dissolved in a tablespoonful of cold water.

Cornmeal Crisp—Take a cupful of sour milk, a cupful of cornmeal, a half teaspoonful of salt and soda. Mix well and pour into a hot frying pan, well greased with fat; set in the oven to bake. Split and spread with butter when serving.

Steamed Corn Bread—Sift a cupful of flour with one and a half teaspoonfuls of soda and one teaspoonful of salt; stir in a cupful of cornmeal, add a half cupful of molasses and two and a quarter cupfuls of sour milk. Mix thoroughly and put into a well-buttered pan or mold. Fill two-thirds full, cover and steam for five hours.

Cornmeal Mush—Into a quart of salted boiling water add a cupful or more of cornmeal, gradually; do not make it too thick, as it needs long cooking to make it wholesome. Stir and cook for a half hour or longer if a larger portion is used. Pour out into a dish to cool. To serve, cut in slices and fry in hot fat. Serve it fresh and hot with good, rich milk and you will have a fine supper dish. The New England people like a little dried codfish served to eat with the mush. This will supply salt, so that the mush need not be oversalted.

WHAT SHALL WE HAVE TO EAT?

On baking day when it is hard to think of an easy dessert try these dumplings: Add enough shortening to bread dough to make a rich biscuit; mold as for biscuits, and let stand until light. Have ready some sweet or dried apples with an abundance of juice. When the dumplings are light, dot with butter and pour the hot fruit juice over them. The more juice the more delicious will be the dumplings. Sprinkle with sugar, dust with cinnamon and bake a half hour in a hot oven.

Combination Salad—Take any kind of cold meat you happen to have left over, or different kinds will do. Grind the meat, then add one large, mellow apple, chopped fine; one-half cupful of chopped celery, three hard-cooked eggs, minced; one chopped onion, one-half teaspoonful of salt, and a few dashes of red pepper. Mix all together and add any salad dressing.

Bigos—Take any chopped meat of left-over fowl, beef or pork, add to sauerkraut with water and boil for three hours. This may be served reheated and will be good as long as it lasts.

Oatmeal Sausage—Take stock in which meat has been cooked and when boiling hot thicken with oatmeal; season well with salt, and when nearly done add some chopped cooked meat. Pour out into a dish and when cold slice and fry. Good for a breakfast or luncheon dish.

Mock Chicken—Put into a double boiler one cupful of milk; add salt and pepper and a few grains of curry. Let this boil, then add two teaspoonfuls of cornstarch, stirred smooth in a little cold milk. To the whole add a cupful of cold roast pork, chopped or cut in dice. When thoroughly hot serve with toast as creamed chicken.

Pohomac—Place a layer of cooked macaroni and cheese in a baking dish, then a layer of chopped ham, then a layer of mashed potatoes left from dinner. Pour over three-quarters of a cupful of milk; season well and bake brown.

Nellie Maxwell

Value of Memorizing Scripture

By REV. HOWARD W. POPE
Superintendent of Men, Moody Bible Institute of Chicago



Beyond that I should advise the marking and memorizing of choice verses as we meet them in our daily reading.

Suppose a farmer were to set out a dozen choice fruit trees each year. In a few years his farm would be well stocked with a great variety of fruit, and each tree would bear fruit as long as he lived. Each tree has its own individuality and value, and in course of time each one would come to seem like an old friend. Some yield sweet apples and others sour. Some are early and others late.

Suppose a person should commit to memory one verse of Scripture each week. That would not be a very hard task, but how great would be the result as the years went on. Each verse is like a fruit tree which bears some kind of choice fruit to enrich his mind and ennoble his character and increase his usefulness. And these yield fruit not simply once a year, or even once a month, like the trees in Celestial City (Rev. 22:2), but every day in the year, and all the years of his life.

Take such a verse as John 14:27: "Peace I leave with you, my peace I give unto you. Let not your heart be troubled, neither let it be afraid." How many times, think you, would a Christian feel his soul on that verse in a lifetime? The same is true of Matt. 11:28 and Romans 8:28 and 1 John 3:1 and Jude 24.

If one continued this habit a few years his mind would become a magnificent orchard, yielding fruit in such abundance and variety as to supply not only the owner himself, but all his neighbors and friends. If a man had no other assets than a mind well stored with Scripture, he would be a rich man. But he would have other assets, because it is declared of those who delight in the law of the Lord, that they shall be "like a tree planted by the rivers of water, that bringeth forth his fruit in his season. His leaf also shall not wither, and whatsoever he doeth shall prosper." Psalm 1:3.

Consider also the effect of this habit in creating a relish for that which is pure and wholesome in literature, and a distaste for that which is vulgar. No one whose mind is stored with the sublime sentiments of the Bible will care for trashy and sensational reading.

Not only will it affect his mind but his character. He will naturally love righteousness and hate iniquity. He will have high ideals because he is familiar with such men as Enoch and Daniel and Abraham. In time of temptation the Holy Spirit will recall to his mind some suitable verse, as he did for our Savior when tempted by the adversary. When perplexed as to his duty some passage of Scripture will flash upon him and make the path of duty as clear as daylight.

Besides, if he is on the alert, he will find many opportunities to help others. He can correct false impressions, answer excuses and objections, and often lead sinners to begin the Christian life.

In some families the custom prevails of each member repeating a verse of Scripture at family worship. In one family each child has a promise each day, and Sunday mornings they repeat all the promises they have learned during the week. A verse from each member of the family at the breakfast table, with the Lord's prayer in concert makes a very good form of family worship where some have to hurry away to business immediately after breakfast.

As a help to those who wish to know God's Word better the writer has arranged a leaflet containing one hundred choice verses, selected from the whole Bible. They cover a wide range of topics and are particularly rich in verses adapted to the use of personal workers. They are arranged in the order in which they come in the Bible, with chapter and verse given. The whole verse is not given, but only enough to recall it when once it has been learned. Anyone who masters these hundred verses will be well equipped for any emergency which may arise. A verse a day for three months would accomplish the task. The writer has none to sell, but he will gladly give a copy to any who will send him his address on a stamped envelope.

HOW TO HEAL STUBBORN TORMENTING SKIN DISEASES

A Baltimore doctor suggests this simple, but reliable and inexpensive, home treatment for people suffering with eczema, ringworm, rashes and similar itching, burning skin troubles. At any reliable druggist's get a jar of resinol ointment and a cake of resinol soap. These will not cost a bit more than seventy-five cents. With the resinol soap and warm water bathe the affected parts thoroughly, until they are free from crusts and the skin is softened. Dry very gently, spread on a thin layer of the resinol ointment, and cover with a light bandage—if necessary to protect the clothing. This should be done twice a day. Usually the distressing itching and burning stop with the first treatment, and the skin soon becomes clear and healthy again.—Adv.

Something Like Foundries.
"What air them kitchenettes I hear tell of in the cities?" asked Deacon Hyperbole Medders, the somewhat honest agriculturist.

"They're the places, Uncle Hy," explained Upson Downs, his city nephew, "in which are molded or cast or somehow produced a flat dweller's daily round of mealtimes."—Judge.

The Reason.
"What was the matter with that singer? His voice was not at all full." "Maybe not, but he was."

BOTH ADEPTS IN DECEIT

How Signals Arranged for Between Soldier and His Wife Really Were Carried On.

The captain had not been long married when he was ordered into camp. To be sure, the camp was in plain sight of the captain's residence, but then it was still a separation; and to lighten this terrible condition it was arranged that the bereaved husband and wife should signal to each other often with their handkerchiefs. It was on the second day that the young wife was seated on the porch reading. "Tell me, Jane," said she, "is the captain still signaling?" "Yes, ma'am," answered the maid. "Then keep waving your handkerchief. I want to finish this novel." At the same time, in camp an officer from an adjoining company stepped up to the captain. "I say, old fellow," he asked, "why do you keep that man out there all day waving a handkerchief?" "Oh, it's merely a bit of signal-code practice for him."

Naturally.
"What day was it we had that terrible rainstorm?"

"I don't remember the date, but it was the day I first wore my Palm Beach suit."

A foolish person is one who is unable to see things from your point of view.

WHEN YOU NEED HELP

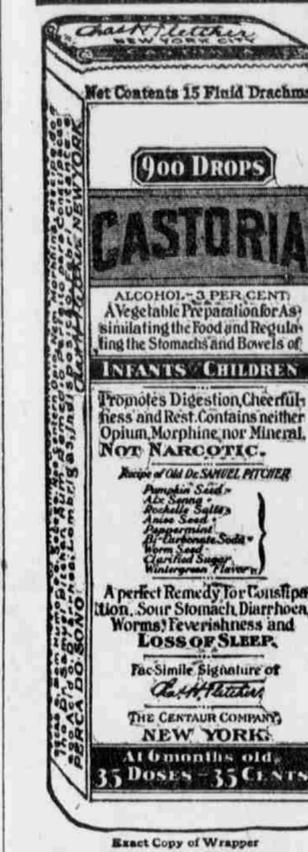
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Putting His Foot in It.
Niece—I do think you are clever, aunt, to be able to argue with the professor about sociology.
Aunt—I've only been concealing my ignorance, dear.
Professor Bilks (gallantly)—Oh, no, Miss Knowles. Quite the contrary, I assure you.

NEGLECT YOUR SCALP

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Wo's Yet.
"You're a lucky man," said Jones to his bachelor friend Sweeney. "You don't have to buy shoes for a wife and two kids."
"No," replied Sweeney, "but I have to buy shoes for a Fearless Six."

If a fair woman is fair to her women friends she must use a very excellent hair dye.
Crumbs of comfort are satisfying only when there are enough of them to make a square meal.

A Real Sport.
"Them city fellers is pretty slyck, but they can't fool me," said Hiram Waybacker.
"They couldn't interest you in any of their skin games, eh?"
"I should say not! Two o' them offered ter show me th' only German submarine in captivity. Haw! Haw!"
"And what did you say to that?"
"I told 'em ter git out th' shells an' the pea, an' I'd make one guess jest ter keep 'em from bein' lonesome."

Nora's Delusion.
Lady—You quite understand, Nora, I shall only be "at home" every Wednesday from 3 to 5?
Nora—Yes, mum. (To herself) Nora, you've got a heavenly situation. The mistress only at home for two hours a week.

It is a painful paradox but true that a man who means everything to a girl may mean nothing.

You can't very well dodge the toll gates on the road to Success.

Always use Red Cross Ball Blue. Delights the laundress. At all good grocers. Adv.

The art of bluffing lies in knowing when not to.

Drink Denison's Coffee, For your health's sake.

Many a man who has to swallow his pride couldn't digest it.

When it is.
"Pa, is marriage a failure?"
"Usually, my boy, if a man marries for money."

It is easier for the average man to get next to a live wire than it is to be one.

No such thing as "rubber roofing"

A lot of manufacturers call their roofing "Rubber Roofing." "Rubberine," "Rubberoid"—Rubber this and Rubber that. The life is all out of rubber if exposed to the daylight for six months. There is no such thing as "Rubber Roofing" of any kind. There is no rubber in

Certain-teed Roofing

It is made of the very best Roofing Felt thoroughly saturated in our properly blended asphalt and coated by a harder grade of asphalt which keeps the soft saturation within—the life of the roofing—from drying out quickly. It is guaranteed 5, 10 or 15 years, according to whether the thickness is 1, 2 or 3 ply respectively. Your local dealer will quote you reasonable prices on our goods.
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World's largest manufacturer of Roofing and Building Papers
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Steel Railroad Ties.
Short cuts by walking the tracks will no longer save time, when the railroads have replaced the old wooden ties by those made of steel. The sharp edges of its pigeon-hole construction will make very uncomfortable walking. In Oklahoma, where they have been used for some time, it is declared that they cost much less than the wooden ties, and that they have also been very valuable in keeping trespassers and cattle off the tracks.—The American Boy.

New Coast Defense Gun.
A new American coast defense gun is reported to be capable of throwing its shell over 31 miles, when the gun is at 45 degrees elevation. Though this is mere speculation, for the carriage for that elevation has never been built. The only high-grade heavy guns owned by the United States are the coast defense mortars, of which the latest 12-inch weapon has an extreme range of 19,000 yards, or just under 11 miles.—Leslie's Weekly.

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