

The KITCHEN CABINET

If you rise superior to your disappointments, whatever they may be, you are adding 100 per cent to your power to conquer future difficulties.

The sure way to catch success is to catch the opportunity.

GOOD THINGS FOR THE TABLE.

When preparing cranberry sauce try this combination, to be served when cranberries are out of season. Add a cupful of seeded raisins to a quart of cranberries that have been cooked and rubbed through a sieve. Cook five minutes after adding the raisins, then turn into a mold and chill.

Graham Cookies.—Take a beaten egg, add a cupful of sugar, a tablespoonful of butter, a teaspoonful of cinnamon, one cupful of sour milk, or buttermilk, one teaspoonful of soda, two cupfuls of graham flour and a cupful of chopped raisins. Drop on a greased pan and bake in a moderate oven.

Maple Walnut Dessert.—Dissolve one package of peach or orange gelatin in half a pint of boiling water. Add a half pint (one cupful) of maple sirup and when nearly cold a cupful of walnut meats, cut rather fine. Set away to harden and serve with whipped cream.

Berlin Cabbage.—Slice red cabbage very thin; let stand an hour in cold water to crisp. Drain and put into a saucepan, using two tablespoonfuls of butter, a half teaspoonful of salt and one tablespoonful of chopped onion, a grating of nutmeg and a dash of pepper for each quart of cabbage. Cook until the cabbage is tender, then add two tablespoonfuls of vinegar, half a tablespoonful of sugar; cook five minutes and it is ready to serve.

Amber Marmalade.—Now is the time to prepare this delicious concoction. Cut in thin slices one grapefruit, orange, and lemon, cover with twelve cupfuls of cold water, let stand overnight. Cook until the peel is very tender, four or five hours, let stand again overnight, then add ten cupfuls of sugar and cook until thick.

Success doesn't consist in never making blunders, but in never making the same one twice.

The worse a reputation the harder it is to lose.

DISHES DAINTY AND DELICIOUS.

When serving a fruit cocktail of grapefruit, for example, use a French dressing combined with a mayonnaise, seasoning with paprika, tabasco sauce and chili sauce, and adding enough mayonnaise dressing to give the sauce a thick consistency.

Apple and Bermuda Onion Salad.—Cut in small dice two or three cupfuls of apples of good flavor, add a third as much of finely diced onion and a mayonnaise or any good boiled dressing. Celery may be added if liked, using the same amount of celery as onion. This is a salad particularly well liked, served with a pork roast or with chops.

Apple and Raisin Salad.—Pare and cut into small dice three choice apples, squeeze over them the juice of a lemon and add a cupful of raisins that have been soaked overnight in orange juice, a cupful of the tender hearts of celery, cut in small pieces, season with salt and paprika and pour over a well-prepared French dressing. Serve on blanched lettuce well chilled.

Plum and Cheese Salad.—Select choice canned greengage plums. Drain and dry them and cut open from the stem to the blossom end on one side, removing the stones. Chop fine a dozen pecan meats and half a pimento, rinsed in cold water and dried; beat these into a cream cheese, adding cream if more moisture is needed, a little olive oil and lemon juice, any one, or a mixture of the three. Shape the cheese into balls and fill each plum with a small ball of cheese. Arrange the cheese balls and the plums in a nest of heart leaves of lettuce and serve with French dressing.

Crab Cocktail.—Take a half cupful of mayonnaise, a third of a cupful of catchup, a third of a cupful of olives, shredded, a stalk of celery, cut fine, and a can of crab meat. Mix and chill and serve in green peppers or in cocktail glasses.

Care should be taken when serving delicately flavored fruits not to over-season the salad dressing and thus destroy the flavor of the fruit.

Japanese Proverbs.

Proverbs have great influence with the Japanese in their daily lives, according to a writer in the Christian Register. Among their countless adages these, with their English equivalents, are quoted: "Some insects feed upon smartweed" (There is no accounting for tastes). "If in a hurry, go round" (The more haste, the less speed). "Live under your own hat" (Let well enough alone). "The mouth is the front gate to misfortune" (The tongue is a fire, a world of iniquity).

All things come to him who waits. But here's a rule that's slicker. The man who goes for what he wants will get it all the quicker.

SEASONABLE DISHES.

Brown a cupful of well washed rice in two tablespoonfuls of butter, then add a small onion cut in shreds; stir and cook until the onion is slightly browned; add two cupfuls of hot broth, half a teaspoonful of salt and a dash of paprika; cook until tender, adding more broth as it is needed.

When done add two tablespoonfuls of sausage fat and two canned pimentos cut in bits. Turn out on a platter and surround with cooked pork sausages.

Calf's Liver en Casserole.—Fry five slices of fat salt pork until brown. Add to the hot fat one dozen potato balls, one dozen carrot balls, one stalk of celery, six onions sliced. Cook very slowly for ten minutes, then place in the casserole. Cut in thin slices a liver and lay it on top of the vegetables. Season with salt and pepper, add a pint of boiling water and a tablespoonful of kitchen bouquet. Cool one hour.

Goette.—Boil two pounds of flank beef until tender, then put it through the meat grinder. Put into the liquid left from boiling the meat one pound of coarse oatmeal; cook thirty minutes then mix it with the meat; season with pepper and salt and pour into a mold to cool. Cut in slices and fry brown. This is a dish similar to scrapple and is served with or without strup.

Rice With Orange Marmalade.—Cook rice in milk and season well, then mold in a ring mold. When ready to serve fill the center of the mold with orange marmalade. This combination is especially good when served with whipped cream, sweetened and flavored with grated orange rind.

Philadelphia Scrapple.—Cook a pig's head in boiling water until the flesh slips from the bones; chop the meat fine. Remove the fat from the liquid when cold and reheat the liquid to the boiling point, adding a teaspoonful of salt for each quart of liquid with pepper to taste; sift in carefully, stirring constantly, cornmeal, to the consistency of mush. Let it boil vigorously for a few minutes then cook more slowly for half an hour. At the last stir in the meat and turn into pans to cool. Cut in slices a half inch thick and fry brown. Serve hot for breakfast.

Among all the basic principles of economic life, none is more vital than this—that every able-bodied adult should have a job; that he should work at the thing for which he is best fitted, and that he should be paid the full value for what he produces.—Scott Nearing.

MORE RICE DISHES.

In America, rice is more commonly used as a dessert than as an entree.

The wholesome dishes in combination with other foods are legion.

Rice Czarina.—Butter a baking dish and put a layer of boiled rice in the bottom. Over this sprinkle fine chopped fresh tomatoes, season with salt and pepper and dot with butter;

place another layer of rice somewhat thinner, and over this spread finely-chopped green peppers and so alternate the tomatoes, peppers and rice until the dish is full, having a layer of rice on top. Pour two tablespoonfuls of melted butter over all, cover and cook in a slow oven 20 minutes.

Belgian Rice Dessert.—Add a half cupful of boiled rice to a pint of hot milk and a half cupful of currants; stir in the yolks of two eggs well beaten and two tablespoonfuls of sugar. Remove from the fire, add a teaspoonful of vanilla and form into croquettes. Roll in egg and crumbs and fry a golden brown. Serve with currant jelly and roll the croquettes in powdered sugar.

Rice Creole Style.—Chop fine one onion and two green peppers, saute with half a cupful of raw ham, shredded fine, in a fourth of a cupful of butter; cook ten minutes, then add a cupful of cooked rice and three cupfuls of broth, simmer 20 minutes and add four sliced tomatoes and a teaspoonful of salt. Cover and cook slowly in the oven or in a double boiler.

Nellie Maxwell

Considerate Statesman.

"Of course you have your own ideas about what the government ought to do in a crisis." "Yes. But I'm not saying anything. Maybe the government will have to act so promptly there won't be time to listen to all the speeches I could make on the subject."—Washington Star.

Goes Too Far.

Any man who can laugh at all his troubles is too hypocritical to be a desirable acquaintance.

In Woman's Realm

For the Afternoon a Costume of Taffeta Silk Is Among the Best—
May Be Had in Practically All Styles and at All Prices—
Pretty Bonnets Have Been Provided for Delight
of the Little Miss.

A quiet and simple afternoon costume, of taffeta silk, follows the mode in a conservative way and justifies its reserve by its charm. It is a design essentially youthful, with the lines of its full skirt unbroken and the fullness a mere matter of width shirred in at the waist. Such artlessness belongs to the young and lends its own air to the wearer.

The little coat disposes of its fullness above and below by shirring at the waist line. It dips at the front and back of its skirt and has cascaded revers. The sleeves are full but of a simplicity to match the skirt. Two bands of velvet ribbon finish them and appear also on the coat revers. A narrow sash of the silk ties in the most casual manner at the front, with its ends hanging a little below the bot-

tom of the coat. They are pointed and untrimmed. The easy-going coat is smartened by a high flaring collar at the back, and its open throat gives a glimpse of lace in the blouse worn under it.

The suit as pictured is made of black taffeta, but the design would be successful in any color of silk, with velvet ribbon to match, used for trimming. For general service nothing could be better. The coat is available for wear with lingerie gowns and separate skirts, and the skirt may be worn with any sort of blouse, so that each does double duty. In selecting taffeta suits the plainer models will make themselves very useful in this way.

Taffeta appears to have taken the world of fashion by storm, and there held firmly by a millinery glue which keeps them in place. Mounted in this way they form, with the roses, a prim wreath having the appearance of embroidery or painting, both of which, by the way, are used in spring millinery.

Ties of narrow faille ribbon in a fairly dark blue shade hang from each side, and the same ribbon is used for a facing about the underbrim. Black is noticeable among the bonnets for little girls, but it is always enlivened with flowers and ribbons.

A bonnet of chiffon and taffeta, at the left, has a sort puffed crown of silk and two ruffles over the silk-covered brim. They are finished with cut hemstitching, as is so much of the millinery for grownups. A frill of narrow lingerie lace is set near the edge of the



YOUTHFUL AFTERNOON COSTUME.

are suits and suits of it. Also there are numberless frocks that run after strange gods in panner and bustle draperies or hoops placed in the skirts. These are the unusual things which may become popularized. In the meantime the unpretentious suit is already popular and is prettily developed in many colors. It is charming in champagne and gray and appears along with blue, rose and the darker colors as well as black. There is nothing that will give better value as a part of the outfit for summer than the suit made of taffeta, and manufacturers have made them in a wide range of prices.



PRETTY BONNETS FOR SMALL LADIES.

underbrim, which is bent into a point at the front. Here and at each side a small rose is set on the edge of the brim. A sash and ends of faille ribbon add any color desired to the bonnet, which is shown in white and in light colors. The sash is finished with loops and ends at the right side.

What Settled Him.
She—"You'd think he'd cut more ice! He's a son of the Revolution, and—"
He—"I know—but he married a daughter of the resolution."—Judge.

Julia Bottomley

DAIRY THE DAIRY

HIGH TEMPERATURE OF MILK

Bitterness Will Not Be in Evidence During Winter if Liquid Is Kept at 50 or 60 Degrees.

Maybe you have had experience with bitter milk and cream in the wintertime and wonder why you are never bothered that way in summer. Is it the feed?

All the changes that occur in milk and cream, such as souring, are due to the action of bacteria—the little microscopic plants that nature has provided to tear down the larger plant and animal tissues. If it were not for bacteria nothing would decay.

But as in the higher plant life we have weeds—so in the microscopic plant life we have weeds—the undesirable bacteria. The lactic acid bacteria that sour milk and cream are beneficial. They can quite readily be controlled so as to be made useful rather than harmful. But there is a class of weed bacteria that causes the milk and cream to become bitter in winter. These weed bacteria only flourish in very low temperatures. They are like some of the snow flowers of the high mountain peaks, resistant to cold.

In summer, and in winter, if the milk and cream are kept at summer temperatures, they are kept in check by the other kinds of bacteria. Just as ragweed is kept smothered out by a good growth of clover. In winter when you allow your milk and cream to get clear down to freezing the lactic acid, or souring bacteria, are not growing. The bacteria that cause the bitter flavor have full swing because they flourish in cold milk.

If you want to overcome this bitter flavor all you have to do is to keep the milk and cream at a higher temperature—say around 50 or 60 degrees—and the bitterness will not be in evidence.

MAKING BUTTER AND CHEESE

Culture Starter Mailing Packet and Method for Making It Is Invention of Chicago Man.

In illustrating and describing a culture starter mailing packet and method for making it, invented by B. Barlow of Chicago, the Scientific American says:

This invention relates more particularly to a culture starter for making butter and cheese. The culture remains pure a long while in use, because the center of pure growth is



Culture Starting Packet.

carried over when the sack is lifted from one bottom of pasteurized milk to another. By other methods an average mixed sample is transferred. The culture is easy to handle and convenient in use. It has shown its advantage in transmission through the mail, as it goes in a sealed envelope as mail matter of first-class.

REMEDY FOR CHAPPED TEATS

Trouble May Be Slight, or It May Develop Into Deep, Gaping Sores—Use Vaseline.

Chapped teats may be caused by anything that irritates them, as, for example, the sudden chilling of the teat in winter after the calf has just let go, milking with wet hands, or contact with cold, dirty water. The trouble may be slight, or it may develop into deep, gaping sores.

The use of vaseline at the first sign of the trouble will usually check and cure it. If the teats are badly chapped, thorough washing in warm water, followed by application of glycerite of tannin or equal parts of spermaceti and oil of sweet almonds is to be recommended.

AMOUNT TO FEED DAIRY COW

Small Animals Will Consume From Twenty-Five to Thirty Pounds of Silage Each Day.

Cows should be fed as much silage as they will clean up without waste when consumed with hay and grain. Generally speaking, a good cow should be fed up to the limit of her appetite. If she refuses any of her feed, reduce the quantity at once.

Small cows will eat 25 to 30 pounds silage a day and the large ones 30 pounds or more.

Thousands Tell It

Why dally along with backache and kidney or bladder troubles? Thousands tell you how to find relief. Here's a case to guide you. And it's only one of thousands. Forty thousand American people are publicly praising Doan's Kidney Pills. Surely it is worth the while of any one who has a bad back, who feels tired, nervous and run-down, who endures distressing urinary disorders, to give Doan's Kidney Pills a trial.

A Nebraska Case

Mrs. Harriet Stump, McLane and "Very Many Tell a Story" Falls City, Neb., says: "Four years I suffered terribly from disordered kidneys. The trouble affected my back and sides and later developed into rheumatism. Finally, I used Doan's Kidney Pills and three boxes cured me. The swellings in my limbs went down and all the soreness and pain left me. That happened years ago and I am glad to say that the trouble has never returned."

Get Doan's at Any Store, 50c a Box
DOAN'S KIDNEY PILLS
FOSTER-MILBURN CO., BUFFALO, N. Y.

THIS ELECTRIC BELT FREE.

No Need to Suffer from Nervous, Rheumatic or Catarrhal Diseases. CURE YOURSELF WITH OUR PATENTED ELECTRIC BELT. Write for free literature to Watson E. Colesman, Patent Lawyer, Washington, D. C. Advice and books free. Rates reasonable. Highest references. Best services.

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CONTROLS SHIP FROM BRIDGE

New Apparatus Does Away With Necessity of Orders Being Telegraphed to the Engine Room.

Dr. K. Ito, manager of the engine works of the Mitsui Bishi Dockyard and Engine works at Nagasaki, Japan, has invented an apparatus for controlling the movements of a ship directly from the bridge; so states the Commerce Reports. The device does away with the necessity of telegraphing instructions to the engine room. The new apparatus, which enables the officer on the bridge to regulate the valve or reverse the engines directly, can move the ship at will in the time it usually takes the engineer to receive the message by means of the telegraph indicator.

The new apparatus prevents the possibility of misunderstanding and error. In case of accident, disputes frequently occur between the bridge and engine room as to the indication of the engine telegraph. The device may be used with great advantage in foggy weather or in going in and out of a harbor or in anchoring. The greater mobility which a ship thus attains will often enable it to avoid a collision. The racing of propellers in stormy weather frequently causes great damage to the engines. This, however, is said to be prevented by the new apparatus. The navigator can adjust the engines instantly before the big waves are encountered.

Problematical.

"Where do you expect to go on your next motor trip?"

"I haven't decided yet," answered the speed fiend, "but some of my friends predict that it will be heaven or the other place."

Sarcasm.

"Hadh't you better let me clip a little from the ends of your hair?" queried the tonsorial artist.

"Why from the ends?" queried the victim in the chair. "Can't you clip a little from the middle?"

How did it ever profit you to talk mean about your neighbors?

Well Built

Is Built To Win—

but in building brain and body, often the daily diet lacks certain essential mineral elements.

These necessary factors are abundantly supplied by the field grains, but are lacking in many foods—especially white flour, from which they are thrown out in the milling process to make the flour white.

Grape-Nuts

made of whole wheat and malted barley, supplies all the rich nutriment of the grains, including their vital mineral salts, those all-necessary builders of active brains and vigorous bodies.

To build right, eat Grape-Nuts.

"There's a Reason"