# The KITCHEN In Woman's Realm

is no use arguing with the in-

evitable, the only argument with the east wind is to put on our overcoat.-

An example is worth a thousand ar-

WAYS TO TREAT FRUIT.

the meal.

Peach Pie (Pennsylvania Dutch) .-

Line a ple plate with rich crust and fill

with sliced peaches, either fresh or

canned may be used; sprinkle with

sugar and fill the crust with sour

cream. Cover with tart strips and

A pretty way to serve peaches is to

peel them, haive them and fill the centers with chopped nuts and cover

with whipped cream. On each serv-

Tart apples cooked with onions and

n little salt pork fat; season with sug-

er, salt and pepper if liked. A most

tasty dish to serve with meat as a veg-

half a dozen cooking apples and put

Maple Apples,-Pare, halve and core

Yellow Tomato and Chestnut Salad.

-Pare 12 yellow tomatoes after dip-

center on each serving. Pour over the

dressing that has been drained from

the tomatoes and serve with cream-

Apple jelly made from the red As-

Strawberry juice added to apple

If you want knowledge you must toll

for it, if pleasure you must toll for it. Toil is law. Pleasure comes through

toil and not by self-indulgence and in-dolence. When one gets to love work

TO REMOVE STAINS.

the line.

Four boiling water on fruit stains,

arranging the stained surface over a

Blood stains, soak in cold water,

Wine stains, cover the stains with

To remove lnk spots from gingham

-Wet the spots with milk and cover

To remove ink spots from white

alic acid on the spots, rinse in several

To remove grass stains-Allow the

spots to remain saturated with alco-

To remove mildew-Use lemon

soak in a solution of one tablespoon-

To remove rust stains-Lemon juice

and salt or salts of lemon are the most

valuable removers. Moisten the salts

with water and moisten the spot; let

it lie in the sun until the spot disap-

pears. A second application may be

needed. When all other means fail,

smoke stains over a funnel placed over

a bit of burning sulphur, confining the

fumes as much as possible to the spot

needing treatment, then wash thor-

oughly as the sulphur rots the thread.

peroxide in the sunshine will take out

stains on table linen.

Usually two or three treatments of

them with salt. Let stand some hours

then rinse in several waters.

salt; let stand a few minutes then

rinse in cold water.

ter as above. To remove

his life is a happy one.-Ruskin.

trachans, using the peeling to give it

color, makes a most beautiful jelly.

see and faste.

bowl.

ing place half a walnut.

ply delicious.

etable

Cantaloupes are delicious when

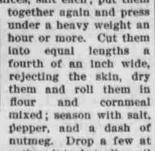
sert or as a beginning to

guments.-Wm. Gladston

things that make it possible for im-perfect people to live together in peace and joy are forgiving and forgetting.

### FOR DAINTY APPETITES.

Cut an unpeeled eggplant in onefourth-inch slices, salt each; put them



mixed; season with sait, pepper, and a dash of nutmeg. Drop a few at a time into hot olive oil and fry until a delicate brown. Drain on soft paper and serve at once.

Macaroni Savory.-Take a quart of cooked macaroni, two green peppers, two onions, chop the vegetables and fry 15 minutes in olive oil, tossing bake. Bake very slowly; this is simthem const ptly; add one cupful of tomatoes and a half cupful of grated

Masked Sweetbreads -Remove the pipes and skin from a pound of blanched sweetbreads, then put through the meat grinder with two slices of salt perk. Form into cutlets and roll them in cheesecloth to keep their shape. Place on ice to become firm. After an hour or two saute them on one side, only using butter; then place them in a buttered baking sheet, baked side up. Cover into a kettle with two cupfuls of wathem with the following mixture: ter and one cupful of maple sirup. Scald a small onlon in water five . sin- Let simmer until they are tender, genutes, drain and slice it and cook in thy turning them with a fork when the a tablespoonful of butter until it is ea, segin to look clear. Serve cold slightly brown; add one cupful of with wnipped cream. stock and cook until tender; press through a sieve with the stock. Melt three tablespoonfuls of butter; add ping in scalding water, cut in halves a third of a cupful of flour, half a and let stand in French dressing for teaspoonful of salt, and a little papri- half an hour. Blanch the chestnuts Add enough cream to the onion and chill some celery. Take a fourth and stock mixture to make one and of a cupful of sliced chestnuts and a third cupfuls, add this to the mix- diced celery, mix with mayonnaise, ture in the pan; when boiling, add one | Form nests of cress and lay the tomalarge egg, cook for a moment, then | toes in the cress in the shape of a maladd a dash of cayenne and nutmeg, tese cross; then place a spoonful of Cover the sweethrends about a fourth the celery and chestnut mixture in the of an inch with this. Cool, then cover with bread crumbs, mixed in melted butter. Place a whole mushroom, cooked in butter, on each cutlet, and cheese sandwiches, garnish with strips of truffle or red and green peppers. Bake ten minutes. Serve with a brown mushroom sauce around the edge of the plate with a mound of fried eggplant straws in the juice makes a delicious jelly both to

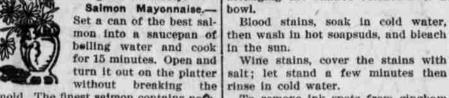
Chestnut Soup .- Boil four dozen large chestnuts for 15 minutes; let cool and peel them. Cook the chestnuts in three tablespoonfuls of melted utter for a few minutes, not letting them brown. Add to this three pints of chicken stock that has been well seasoned and let cook slowly until the chestnuts are soft. Put nuts through a sleve and return to the stock. Serve with croutons.

Who bides his time and day by day Faces defeat full patiently, And lifts a mirthful roundelay: He will not fail in any qualm. Of poverty the petty dime It will grow golden in his palm, Who bides his time.

-James W. Riley.

# CHOICE, COOL DISHES.

Digestive troubles are not caused cocoa and chocolate stains use cold, from any one food usually, but from then boiling, water. too great an amount and too great a variety.



mold. The finest salmon contains nothing that need be removed. Pour over it a half pint of mayonnaise dressing, containing a tablespoonful of horseradish. Garnish with circles of hardboiled egg and serve with Saratoga fabric-Put one or two drops of expotatoes.

Boiled Cucumbers.-Pare and cut waters and finally in ammonia, the cucumbers in halves, lengthwise, and boil in saited water until tender, but still firm, then drain. Make a hol for a little time, then wash in sauce of one tablespoonful each of but- clear water. Another method-rub with ter and flour and one cupful of the molasses, then wash in hot soapsuds, water in which the cucumbers were or a little lard, to loosen the grass cooked; add salt, pepper and the juice | fiber, is rubbed well into the cloth, and of half a lemon; when thick and is then washed out in hot suds; is smooth, add one half a pimento, shred- usually effective. ded, and one tablespoonful of cooked peas. Lay the cucumber on strips of juice and sunshine, or if deep-seated, toast and pour the sauce over them.

Green Peppers in Tomato Sauce .- ful of chloride of lime in four quarts Cut up two quarts of fresh tomatoes, of cold water until the mildew disapadd one teaspoonful of salt, and boil pears. Rinse several times in clear over a quick fire for half an hour, stir- water. ring occasionally; then strain. There should be a plut or more. Put half a cupful of oil in a casserole, and when hot add two cloves of garlic finely minced, fry these until brown. Now add the strained tomatoes, a tablespoonful of minced parsley and three basil or bay leaves. Boll ten minutes. Out ten green peppers in strips, removing the seeds and stems, add them to the tomato sauce and cook half an hour. Serve hot.

Stuffed Peppers.-- Cut off the stem and of four sweet peppers and fill with rice, chicken, celery, onion juice, sait and pepper to taste, Moisten with olive oil and a little tomato. Sprinkle light-Ly with cheese and bake 40 minutes.

Suggestion for Dainty and Useful Frock, Appropriate for Any Occasion-Charmeuse or Panne Velvet the Best Materials to Be Employed-Three Styles That Are Among the Best of the New Hats.

of being well and appropriately to add zest to life for the younger dressed for many occasions. It is women during the coming winter, Two made of one of the soft weaves in slik of these hats are broad-brimmed, dignames occasionally, for the sake of third is a moderately small jaunty variety. Charmeuse will suggest about affair.

served in any form if they are chilled. the texture and luster that are of One of the pretty ways greatest advantage to the designer in faced with rose crepe and has a crown to serve them is to cut gowns of this kind. Panne velvet is a covered by rows of chenille of the them in quarters and good substitute for silk or satin, in same shade of gray as the velvet. The garnish with three canthe winter season, although more brim is wide and droops a little. It died or mint cherries in gowns are made of satin than of the is trimmed with a flat rose made of each quarter. This methother materials. od may be used as a des-

weighted with a wide hem. The side and a long and slender stem of panels are shirred into many parallel chenille that rests on the brim. folds at the top, which extend to the

Here is a frock for afternoon wear | here. They have been chosen from which will give its owners the sense among many others that are destined or satin which are christened with new | nifled and picturesque shapes, and the

The hat to the left is of gray velvet embroidery in dark red rose shades. The skirt is straight-hanging and There is a single embroidered leaf

The small hat at the right is in pur-



pockets. The large pockets are fea- | ple velvet and is shown in other colors. tured in this model by covering them It has a pert bow perched on the with an embroidered pattern which in- brim near its edge, finished with a troduces fine metallic threads among those of heavy silk that make up the

To remove fresh tea and coffee stains. Place the stained linen over a large bowl and pour through it boiling water from a teakettle held at a height to insure force. If the stains are obliterated soak with peroxide novel decoration for the bodice ap- leaves at the right front. after they are hung on pears in the wide band of embroidered Old tea and coffee bust and above the waist. It termi- this season, and moleskin has outdisnates in a pointed end at the left side, tanced other furs, in the estimation stains; soak in cold water first, then use boiling wawhere it fastens.

From this point to the wrist they are neckpieces made to match hats on

long pointed end.

The bly hat at the bottom of the picture is of white hatters' plush faced The skirt is joined to the bodice at with velvet in the color of moleskin. the normal waistline, and the bodice There is a heavy chenille lattice work opens down the front. It is cut in at about the side crown, in the same color the neck, extending to the bust line, as the facing, and three little ostrich and buttons from there to the bottom tips, also in taupe, are perched at the with small satin-covered buttons, A back as if to draw attention to the narrow collar of fine organdie or lift in the brim. A small painted batiste finishes the neck opening. A apple of velvet is set in two velvet

No color takes precedence over satin that is wrapped about it over the taupe, which is another name for mole, of milliners, anyway. Wide scarfs of The sleeves are plain to the elbow. it, made up with ermine, and smaller



PLEASING TYPES AMONG THE NEW HATS

harrowed and are long enough to which it is used, are among the most wrinkle on the forearm and cover the elegant offerings of the season. wrist. Narrow bands of embroidery outline the wrist and opening at the upper arm, which extends to the elbow. They fasten with snap fasteners and are quaintly finished with a narrow ruching of organdie along the opening and about the wrist.

that are always pleasing are shown trians.

die Botton les

Being 500 feet from the ground, the windows of the Washington monument Three new hats belonging to types are fairly safe from prying pedes

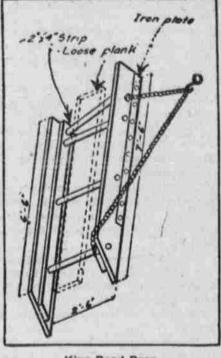


### POOR ROADS ARE EXPENSIVE

"Chuck-Hole Club" Formed by Farmers and Automobilists in State of Washington.

"Most of the farmers and automobilists residing near Bothell, Wash., have formed an organization which is called the 'Chuck-Hole club,' Each member of the club pledges himself to boost the good roads movement in every way and to personally see that at least one chuck hole is filled up once a month."

Florida has many miles of shell, sand-clay and graded dirt roads that have hundreds of these same chuck



King Road Drag.

holes in them. If each farmer and automobilist would follow the example set by that progressive community in Washington, this state would soon have much better roads, says Florida Grower.

There is an old saying that "a stitch in time saves nine," and this applies forcibly to keeping up roads. When a small hole appears fill it up. Don't wait for the other fellow to do it, because a rain may come along before the fellow does, and by washing the dust out leave a place for wheels to drop in and make the hole larger. -

Rough roads are expensive for everyone traveling over them. Wagons suffer as well as automobiles. The strain soon racks the wheels, spring the axles and increase the draft of the wagon, brought from Mexico to Missouri, thus making it much harder on the team.

Automobilists suffer more than wagons because they travel at a higher speed. Springs, axles, wheels and all parts suffer and the car is soon ready for the junk heap.

Dr. W. C. Etheridge, professor of agronomy in the University of Florida College of Agriculture, is very much in favor of the "chuck-hole" club" idea, and urges in addition that farmers use the King drag on the road along their property after each rain.

# STITCH IN TIME SAVES NINE time merely to reconcile the other fel-

Just as True in Road Dragging as in Fence Repairing and Other Work Around the Farm.

(By M. A. R. KELLY, Missouri College of Agriculture.) "A stitch in time saves nine" is just as true in road dragging as in fence fixing and other farm work. Don't let the rush of farm work cause you to neglect road dragging until the ruts are so deep and the weeds have such n start that the drag cannot do its best work. A little careful work now and during the remainder of the season will not only keep the roads in good shape but keep down the weeds

# AUTOMOBILE IS GREAT HELP

in such a way to save a great deal of

work at weed-mowing time.

Used for Dragging Both Sides of Road When Farmer Goes to Town and on His Return.

In some sections farmers are hitching a road drag to the auto when taking a trip to town or anywhere else on the roads. The car pulls the drag along the mile or two of road that the farmer cares to keep up. On the way home he picks up the drag where he left it and drags the other side of the road going back, making such a round each time the car is taken out

This All Heips.

Co-operative packing plants are being established in some sections of the country, but they must be conducted on business principles or they will fail This was demonstrated years ago by the co-operative creameries.

Dusting Powder.

A good dusting powder for lice, mites, fleas, etc., is made as follows: Carbolic acid, eight ounces; gasoline, one quart; plaster of paris sufficient to absorb moisture. Dust over animals.

How She Was Relieved from Pain by Lydia E. Pinkham's Vegetable Compound.

Taunton, Mass .- "I had pains in both sides and when my periods came I had



to stay at home from work and suffer a long time. One day a woman came to our house and asked my mother why I was suffering. Mother told her that I suffered every month and she said, 'Why don't you buy a bottle of Lydia E.

Pinkham's Vegetable Compound?' My mother bought it and the next month I was so well that I worked all the month without staying at home a day. I am in good health now and have told lots of girls about it."—Miss CLARICE MORIN, 22 Russell Street, Taunton, Mass.

Thousands of girls suffer in silence every month rather than consult a physician. If girls who are troubled with painful or irregular periods, backache, headache, dragging-down sensations, fainting spells or indigestion would take Lydia E. Pinkham's Vegetable Compound, a safe and pure remedyamade 2rom roots and herbs, much suffering might be avoided.

Write to Lydia E. Pinkham Medicine Co., Lynn, Mass. (confidential) for free advice which will prove helpful.

than Small pox, Army Preducing Varcines and Serums under U. S. Liconse The Cutter Laboratory, Berkeley, Cal., Chicago, IIL

# WHY NOT TRY POPHAM'S ISTHMA MEDICIN

WILLIAMS MFB. CO., Preps. Cleveland, Prompted Miss Ellen Terry.

Miss Ellen Terry a few weeks ago was giving a Shakespearean recitation at an entertainment in aid of a war fund, and a large part of her audience were the girls from a widely known Chelsea school. Knowing every line by heart, they were following the recital with breathless attention. Suddenly Miss Terry faltered and, as often happens on the stage, the actress' mind for one moment became a blank. Then, just as the pause threatened to become awkward, the small, ringing voice of a twelve-year-old schoolgirl gave the necessary words.—London Mirror.

Missouri Gets 10,000 Quail.

Ten thousand quail that have been where they will be used to restock depleted covers, will not suffer from the change of climate, because they were caught in the Coahulla mountains, and their former home was just about as chilly in winter as their new one,

By Way of Solace. "Of course," said the old friend, 'you find that money does not bring

happiness." "Candidly," replied Mr. Dustin Stax, "and just between ourselves, I find no such thing. When engaged in bargaining, I made that remark from time to low to his losses."

Old Sampson, an Indian, is dead at 106, in Delta, Cal.

