

# THE KITCHEN CABINET

The cruellest lies are often told in silence. A man may have sat in a room hours and not opened his teeth, and yet come out of that room a lively friend or a calumniator.—R. L. Stevenson.

## FOR SPECIAL OCCASIONS.

A dainty dish for a luncheon is prepared as follows: Boil two pairs of sweetbreads in salted water till tender. Remove and drop in ice water, take off all the skins and gristle and dice them; add a can of diced mushrooms or an equal quantity of fresh ones; melt two tablespoonfuls of butter in a saucepan and stir smoothly into it one tablespoonful of flour. To this add one cupful of stock or a cupful of scalded cream. Allow to boil and then put in the meat and mushrooms. Cook a minute or two then add two well beaten egg yolks. Set away to cool, then form into rolls, dip in egg and crumbs and fry a delicate brown. Serve in nests of water-cress.

A thin slice of cheese placed on thin sliced buttered bread in the form of a sandwich and sauted in a little olive oil is a good sandwich to serve hot with a salad.

**Breast of Chicken With Virginia Ham.**—Take two slices of uncooked chicken breast, two thin slices of ham, six tablespoonfuls of butter, one cupful of cream with paprika and salt. Place the chicken in a hot chafing dish or an omelet pan with two tablespoonfuls of butter and a little cream. When partly cooked turn them over and place on the top of each a slice of ham, add another tablespoonful of butter and a little more cream. When this is partially cooked, turn them over again, still keeping the ham on top; add the remaining butter and cream with a generous seasoning of salt and paprika; turn until well cooked, always keeping the ham on top. When well done serve a piece of chicken and a piece of ham to each person. Increase the amount for any number of people. Serve with sweet potatoes.

John Chinaman will tell you that you have never tasted really fine flavored chicken until you have seasoned it with ginseng, just a bit of the expensive root is sufficient, giving the meat a delightfully different taste.

**Tomatoes Stuffed With Ripe Olives.**—Scoop out the tomatoes and fill with stuffed olives that have been stoned, a few tablespoonfuls of bread crumbs, salt and pepper. Fry a small onion until brown; add the pulp of the tomatoes, the bread crumbs and olives; fill the tomatoes and bake. Cover with buttered crumbs to brown and serve hot.

Friends in this world of hurry,  
And work and sudden end,  
If a thought comes quick, of doing  
A kindness to a friend,  
Do it that very moment.  
Don't put it off, don't wait,  
What's the use of doing a kindness  
If you do it a day too late?  
—Charles Kingsley.

## WAYS TO TREAT A PEACH.

To prepare peaches for canning or preserving, or in fact almost any dish, remove the skin by plunging them in a wire basket into boiling water for two minutes, then the skins will come off easily.

**Sweet Pickled Peaches.**—To seven pounds of peaches allow 3/4 pounds of white sugar, one quart of not too sharp vinegar, two ounces of cloves and two ounces of stick cinnamon. Peel the peaches and insert one or two cloves in each. Boil the sugar and vinegar with the cinnamon for five minutes, then put in the peaches. When the fruit is tender, remove it carefully from the sirup and put it into jars. Boil the sirup until reduced to nearly half and pour over the peaches.

An old-fashioned method of preserving peaches was to fill the jars with the whole fruit, peeled and covered with sugar; bury three feet in the ground below the frost.

**Spiced Peaches.**—For six pounds of fruit use three pounds of granulated sugar and one pint of vinegar. Into each peach insert two cloves. Put into the sugar and vinegar one ounce of cinnamon, which should be in a cheesecloth bag, and boil. When the mixture is boiling hot, place the peeled fruit in it and cook until tender. Put into jars and seal at once.

**Peach Marmalade.**—This may be made from the imperfect fruit, using three-fourths the weight of the fruit in sugar and half a pint of water to each pound of sugar. Make a sirup and add the peaches cut in small pieces. Boil until the mixture is thick, for about three-quarters of an hour. Put in jars or tumblers.

**Canned Peaches.**—Peel and halve the peaches, removing the pits. For four quarts of peaches use three pints of water and a pint of sugar. When the fruit is ready, drop into the boiling sirup and cook gently for ten minutes; seal at once. Peaches canned whole have a richer flavor than those with the pits removed, yet many prefer them so.

It is not enough to believe what you maintain, you must maintain what you believe; and maintain it because you believe it.—Whately.

## PERFECT PRESERVES.

A dainty preserve to use with meats in winter or as a sauce for ice cream is:

**Preserved Watermelon Rind.**—Peel the rind from half a melon, rejecting all the pink. Chop it fine or put it through the meat grinder. Place it in a bowl over night, sprinkling with salt over each layer. In the morning draw off the liquid and freshen with cold water; washing it two or three times. Place in a preserving kettle with an equal measure of sugar and let it cook slowly for three hours.

**Fruit Preserve.**—Peel and cut into small pieces apples, pears and plums, equal parts; use a pound of sugar for each pound of fruit and cook until of a marmalade consistency. Take from the fire and add a half cupful of blanched and shredded almonds.

**Pickled Plums or Pears.**—Take nine pounds of fruit and six pounds of sugar, two quarts of vinegar and an ounce of cinnamon. Boil the vinegar and spice together, pour it over the fruit, which has been previously placed in a large crock or bowl, and let it stand for 24 hours. Pour it back over the fruit in the bowl, repeat the process for five mornings, the last time cooking the fruit about 15 minutes. Put into the jars and cover while hot.

**Tomato Honey.**—Select ripe yellow tomatoes, the small pear-shaped ones are preferred; weigh the tomatoes after scalding and peeling them; cut them in pieces and put into a preserving kettle with the grated yellow rind of one lemon; cook for 20 minutes, press through a fine sieve, then strain. Measure the liquor and to each pint add one pound of sugar and four tablespoonfuls of lemon juice. Boil a moment and seal.

**Tomato Figs.**—Select six pounds of perfect pear tomatoes, ripe, smooth and yellow. Weigh three pounds of sugar and sprinkle the sugar in layers over the carefully peeled fruit. Stew very gently until the sugar is absorbed, then lift them carefully to dry on plates in the sun; sprinkle with sugar several times while drying. When perfectly dry pack into jars with a layer of sugar between each layer of figs.

Anyone who is prepared for defeat would be half defeated before he commenced.—Admiral Farragut.

Can anything be so elegant as to have few wants, and to serve them oneself.—Emerson.

## FOR THE EPICURE.

One tires of vanilla and lemon for flavoring, and anything new or a variety is always welcomed. For those who do not enjoy almond flavoring alone the combination of one teaspoonful of almond extract to six of lemon is a good combination. When using the mixture, shake well and use the teaspoonful, or a few drops, depending upon the dish.

Mapiene is a flavor well liked; so is caramel and coffee flavor. The mocha-caramel flavoring is a combination of the two. It is prepared as follows: Put a cupful of granulated or light brown sugar into an iron frying pan, stir until it begins to melt, then lower the heat and continue cooking until it is a rich brown in color, but be careful not to burn it; then add a half cupful of hot, very strong coffee, stir for a moment until dissolved; when cool, put it in a bottle. It will keep for weeks.

This may be used for any number of dishes. For frosting for cake mix powdered sugar with cream until quite stiff, then add enough of the mocha caramel to color well, and a pinch of salt.

**Mocha-Caramel Butter.**—Wash the salt from half a cupful of butter, cream it and add one and a quarter cupfuls of confectioner's sugar, then cream again. Beat in one beaten egg, two tablespoonfuls of mocha-caramel and one or two tablespoonfuls of strong coffee. To make this, use cold coffee instead of water. Put this butter in a glass jar and set on ice.

Small sponge cakes may be hollowed out and filled with this butter, garnishing the top of each with a candied cherry; put on the lid and frost, if so desired, or serve with fresh fruit, plain. Hot waffles with mocha butter is a delicious combination. There will be any number of ways of using this good flavor.

Any white cookie mixture may be made most tasty by adding a little cooked fruit of dates, prunes or figs on the center of a cookie; place another on top and bake. These are especially well liked by the young folk.

Fried chicken or pressed chicken, boiled tongue, roast beef, are all meats that are well liked for outdoor meals.

*Nellie Maxwell*

# In Woman's Realm

Separate Skirts, in Almost Any Number of Models, Are a Feature of the Season, as Their Popularity Never Seems to Wane—Two Millinery Models That Are Somewhat Different From the Ordinary.

The separate skirt, like the shirt-waist, seems to return every season. Like perennial flowers, it is sure of a welcome. Among the new models for fall and winter there are many made of plaid and barred woollens, a good number in plaid fabrics, and few stripes. This is simply a reaction from the all-prevailing stripes of midsum-



EXCELLENT DESIGN FOR SEPARATE SKIRT.

mer. As a rule colors are subdued, by comparison with the bright and often violent color-contrasts in summer skirts. But this does not signify that they are dull.

The introduction of cross bars of white or black on fabrics that show color contrasts in plaids or checks gives them life and sparkle. Pings of a plain color, matching the cross bar, add a happy touch in the finish of their skirts. This is apparent in the skirt pictured.

This model is made with the front cut on the straight of the goods and the back on the bias. Both pieces are attached to a fitted yoke cut on the straight and piped with plain white to match the cross bar. The yoke is ex-



PRETTY REBELS IN FASHION'S REALM.

tended into a tab at each side, defined by large white pearl buttons. The waistline is slightly raised, dispensing with a belt of any kind.

The skirt shown is cut to instep length, but this greatly added length is an innovation that is in the experimental stage. It detracts from the skirt both in comfort and smartness. The chances are that skirts will make some concession to the new mode as to length, but good sense will not extend them below the ankles. The shorter skirt is cleaner and better looking.

Two pretty rebels in the realm of fashion have successfully defied the law that hats shall be untrimmed, or almost without trimming. They are pictured here, making room for soft feathers in abundant ornaments. Then decorations, in both cases, are made of ostrich feathers. But all the feathers that grow apparently are used for the small, exquisitely made trimmings that milliners are applying to hats of velvet or felt or velours. These ornaments, like those of bead and silk embroidery, and tassel and metal braids, are flat and they cling to the shapes as if to efface themselves. But they

would look well. It resembles a branch of fine twigs with snow clinging to them, or the frost on a window pane.

An all-velvet hat at the right has a brim of medium width and a soft crown. Everyone is familiar with ostrich wreaths. The flues of the feathers used in this one are long and slightly curved. Their scanty arrangement gives the wreath a flowerlike appearance. It looks much like the beautiful ragged chrysanthemums which appear along with it in the fall. It terminates in two standing half plumes at the left, back of the shape. These are placed back to back as if to brace one another up while they still maintain that ostrich plumes are the best of

# Orchard Information

## TO CURB TENT CATERPILLAR

Undesirable Trees May Be Removed to Lessen Food Supply of Insect—Destroy Egg Masses.

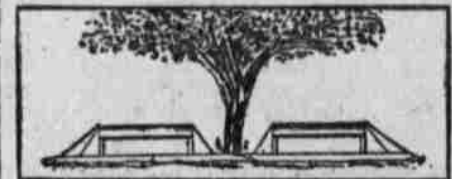
The apple tree tent caterpillar feeds principally on wild cherry and apple trees, but will attack many other plants. For control, undesirable trees may be removed to lessen its food supply. During the dormant period of trees, when the leaves are off, the egg masses are fairly conspicuous, and with a little practice may be readily found and burned. This work can be combined with pruning to good advantage. An asbestos torch will be satisfactory, or one may be made simply by tying rags to the end of a pole. The asbestos or rags are saturated with kerosene and lighted. Care is necessary that no important injury be done the tree from the flame.

Tent caterpillars are readily destroyed by arsenicals sprayed on the foliage of trees infested by them. Any of the arsenical insecticides may be used, as paris green or arsenate of lead. The first is used at the rate of a half pound to 50 gallons of water. Milk of lime from two to three pounds, or stone lime is added to neutralize any caustic effect of the arsenical on the foliage. Arsenate of lead is used at the rate of two pounds to each 50 gallons of water. Applications are made while the caterpillars are yet small, as these succumb more quickly to poisons than those more nearly full grown. Prompt treatment stops further defoliation of the trees.

## SAVING ALL THE WINDFALLS

Stretcher Arranged Under Trees Catches All Fruit That May Drop or Be Shaken Off.

A great amount of fruit is lost annually through windfalls that are left to rot on the ground or picked up for hog or poultry feed. A California man has patented stretcher arrangements to set under trees to save this fruit that drops or is shaken off. Blankets



Saving the Windfalls.

are stretched over the platform clear around the tree, a semicircular cut-away portion allows it to be fitted about the tree trunk. Side blankets receive the fruit and direct it away to prevent bruising in case it falls directly on the platform.—Farming Business.

## WHEN SPRAY DOESN'T STICK

French Scientists Have Perfected Means of Making Bordeaux Mixture Adhere to Foliage.

According to the Experiment Station Record, two Frenchmen, V. Vermorel and E. Dantony, have perfected a means of making bordeaux mixture stick, and to better enable it to wet the foliage to which it is applied. This process is through the addition of casein to the spray mixture.

"For the preparation of the casein," says the Record, "it is suggested that 50 grams of powdered casein be added to 100 grams of freshly slaked powdered lime, mixed with a small amount of water in the form of a paste. After this has stood for a short period, an additional amount of water may be added, until about a liter of liquid is obtained. This is then added to 100 liters of bordeaux mixture and is said to increase the adhesiveness very greatly.

"Gelatin has been found to confer upon sprays containing it an excellent spreading and wetting capacity and perfect adherence. Casein proved to be one of the best agents for increasing the wetting capacity of a spray, and to leave almost entirely intact the chemical composition of the precipitate, which it is adapted to distribute and fix upon the leaves.

## CONTROL OF BLIGHTED TREE

Only Method of Keeping Disease in Check is to Cut Out All Limbs Which Are Affected.

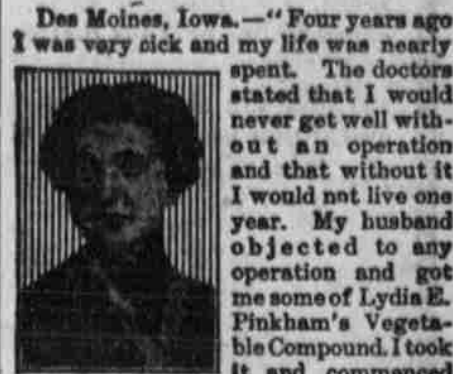
Spraying will not control blight on fruit trees. The only method of keeping this disease in check is to cut out the blighted limbs, making the cut about six inches below any signs of the blighted condition. The wounds should be disinfected with strong lime-sulphur solution or any other suitable disinfectant.

Trees which are susceptible to the blight are either old trees which are weakened, or young trees which are making too rapid growth. Blight in an orchard is often best checked by using some means of checking the growth of the trees, such as leaving the orchard in sod, keeping fertilizers from the orchard, and very light pruning, if any.

There are seasons when blight is worse than in others, because of the weather conditions, and during the last two years it has been quite serious in most all parts of the country.

# HUSBAND OBJECTS TO OPERATION

Wife Cured by Lydia E. Pinkham's Vegetable Compound



Des Moines, Iowa.—"Four years ago I was very sick and my life was nearly spent. The doctors stated that I would never get well without an operation and that without it I would not live one year. My husband objected to any operation and got me some of Lydia E. Pinkham's Vegetable Compound. I took it and commenced

to get better and am now well, am stout and able to do my own housework. I can recommend the Vegetable Compound to any woman who is sick and run down as a wonderful strength and health restorer. My husband says I would have been in my grave ere this if it had not been for your Vegetable Compound."—Mrs. BLANCHET JEFFERSON, 708 Lyon St., Des Moines, Iowa.

Before submitting to a surgical operation it is wise to try to build up the female system and cure its derangements with Lydia E. Pinkham's Vegetable Compound; it has saved many women from surgical operations.

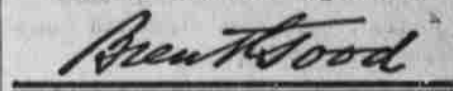
Write to the Lydia E. Pinkham Medicine Co., Lynn, Mass., for advice—it will be confidential.

# Make the Liver Do its Duty

Nine times in ten when the liver is right the stomach and bowels are right.

CARTER'S LITTLE LIVER PILLS gently but firmly compel a lazy liver to do its duty.

Cures Constipation, Indigestion, Sick Headache, and Distress After Eating. SMALL PILL, SMALL DOSE, SMALL PRICE. Genuine must bear Signature



Forgot Them.

"Mandy," said the lady of the house indignantly, "did you steal my tan silk stockings?"

"Lor, Miss Edith, how you done talk. Me steal? Poor old Mandy never done steal nothing."

"How does it come I found them in your room behind the trunk?"

"Now, Miss Edith, ain't you jes the smartest, though, finding them stockings there when I done forgot where it was I put them. No'm, I didn't steal 'em; I jes forgot them."

Near Experience.

"Have you had an experience in this floating hotel business?"

"In a way. I once boarded a vessel and lodged a complaint there."

Plenty is the foster child of peace.

# Why That Lame Back?

Morning lameness, sharp twinges when bending, or an all-day back-ache; each is cause enough to suspect kidney trouble. Get after the cause. Help the kidneys. We Americans go it too hard. We overdo, overeat and neglect our sleep and exercise and so we are fast becoming a nation of kidney sufferers. 72% more deaths than in 1890 is the 1910 census story. Use Doan's Kidney Pills. Thousands recommend them.

Get Doan's at Any Store, 50c a Box

DOAN'S KIDNEY PILLS

FOSTER-MILBURN CO., BUFFALO, N. Y.

Frank J. Rooney, grocer, 153 Julien Ave., Dubuque, Iowa, says: "It is a rheumatic pain in my left hip, often extending into my shoulder. I felt nervous and had little ambition. I knew my kidneys weren't acting properly, and I began using Doan's Kidney Pills. They soon cured me and toned up my system. I am glad to say that the cure has been permanent."

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Our commission—one half cent on every dollar paid for cattle bought or sold thru us.

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WHY NOT TRY POPHAM'S ASTHMA MEDICINE

Gives Prompt and Positive Relief in Every Case. Sold by Druggists. Price \$1.00. Trial Package by Mail 50c.

WILLIAMS MFG. CO., Props. Cleveland, O.

"ROUGH ON RATS" Kills Rats, Mice, Bugs, Disinfects. 10c and 25c.

APPENDICITIS

If you have been threatened or have GASTRITIS, INDIGESTION, GAS or pain in the right FREE side write for valuable Book of Information FREE & S. S. BOWEN, 347 E. 10th St., S. PLATTE, NEB.

W. N. U., OMAHA, NO. 40-1916.