

The KITCHEN CABINET

A man never reaches his highest efficiency until he loves his work more than his pay envelope.

Many a fellow has been cornered who isn't square.

DAINTY RAMEKIN DISHES.

Small amounts of food may be served in small casseroles or ramekins without the suggestion that they are leftovers. Vegetable leftovers may be taken from the table, put into the ramekins, and covered with a cream sauce, then when the meal is to be served all that is necessary is to add a spoonful of buttered crumbs and set them in a pan of hot water in the oven to heat. Asparagus tips, peas, beans, cauliflower, or onions, or two or three of each may be served, allowing the family to make a choice of the one most pleasing. Leftover desserts, of various kinds, may be reheated and served with addition of a little fruit or a custard or some liquid sauce which enhances the flavor of the pudding.

A hard-cooked egg added to a few ramekin dishes of macaroni and white sauce, or rice and cheese, will make an appetizing dish.

Dried beef, lobster, crab, chicken, or any remnant of beef, may be served in this manner most attractively.

Chicken pie in ramekins is worth trying. Put a few bits of chicken and some of the gravy and a little cream into a ramekin, place a biscuit on top to just fit it, punch a few holes in it to let the steam escape, and bake until the biscuit is brown. Set ramekins in another dish so that no gravy is wasted, if it boils over.

Beef Tongue En Casserole.—Choose a tongue which has been slightly corned, remove all of the unsightly portions, rub with flour to which has been added a dash of ginger and allspice. Fry a few slices of salt pork, then put in a sliced onion and the tongue, tying it into shape. Flour it lightly on all sides. Make a cupful of gravy, adding the juice of a lemon, three tablespoonfuls of shredded almonds and a half cupful of seeded raisins. Put the tongue in a round casserole, pour the gravy over it and bake half an hour in a moderate oven. Untie the meat, turn out on a plate, and serve with the gravy over it.

Casserole Calves' Hearts.—Fry an onion in a little bacon fat, roll four calves' hearts in flour and brown. Put into a hot casserole one cupful of stock, a shredded pimento and half a teaspoonful of mixed whole spices. Cover tightly and bake two hours. Garnish the meat with curled bacon.

Good manners are made up of petty sacrifices. Temperance, courage, love are made up of the same jewels.

FOOD FOR THE FAMILY.

As we will soon have an abundance of green peas it is timely to consider some of the many ways of serving them. If one desires to have every bit of the flavor as well as the mineral salts in the peas, the pods should be boiled after shelling the peas and the liquor used in which to cook them. The custom of cooking any tender green vegetable in a large amount of water and then throwing away the water is most reprehensible at any time and especially now when every scrap of food should be conserved.

The liquid in which the vegetables are cooked is rich in soluble matters that are valuable in the body and should never be thrown away but served with the vegetable as a sauce or added to soup stock.

In cooking any of the succulent green vegetables, salt should not be added until they are ready to be seasoned. If peas are inclined to lack sweetness a teaspoonful of sugar to a pint of peas will aid wonderfully in the flavor of the finished dish. Cook all vegetables in boiling water and peas in an open kettle as they keep their green color better.

For variety one may enjoy some of the following ways of preparing peas:

Peas With Braised Carrots.—Put four tablespoonfuls of butter into a saucepan with two cupfuls of freshly shelled peas, a bunch of mint, one peeled onion, half a cupful of cream, a well washed crisp head of lettuce, finely shredded, and a teaspoonful of sugar; cover and cook for twenty minutes, shaking the pan occasionally while the contents are cooking. When the peas are cooked, remove the onion and mint from the pan, add three egg yolks that have been beaten with two tablespoonfuls of cream, a pinch of salt and red pepper, shake until the contents are well mixed, then dish up the peas. Cook the carrots shredded in strings in a very little water, add three tablespoonfuls of butter to the tender drained carrots and dust with paprika and fry until a golden brown, then add a cupful of stock or the liquor in which the carrots were cooked; simmer one hour. Serve with the peas.

It really doesn't make much difference what a man thinks, so long as he doesn't think out loud.

INEXPENSIVE SUMMER DISHES.

There can be no improvement on the sweet, juicy, ripe strawberry, and we all agree with the writer who said "God might have made a better berry, but he never did." For those who like variety a few simple ways of using the strawberry will follow:

Southern Strawberry Gelatin.—Soak half a package of gelatin in half a cupful of cold water and when dissolved add a cupful of boiled water; add a cupful of sugar and the juice of half a lemon to the gelatin while it is hot, and then add the stiffly beaten whites of two eggs as it begins to stiffen. Arrange alternate layers of firm, ripe berries and the gelatin in layers, serve in a large or in individual dishes. Plain sweet cream may be served with this, but it is not necessary. Strawberries with French dressing on lettuce make a most tasty salad to serve at luncheon.

Florida Favorite.—Make a lemon jelly and let it cool partly. Line a mold with thin strips of sponge cake and pour over a layer of the gelatin and allow it to stiffen. The remainder of the gelatin is kept in a warm place. Fill the mold with ripe berries and pour over the remainder of the gelatin. When cold and firm the loaf is turned from the mold and served plain or with a few whole ripe berries.

Marble Mousse.—Whip a pint of cream sweetened and flavored to taste. Before putting it into the mold melt two tablespoonfuls of cocoa or chocolate with the same amount of sugar. Put a few tablespoonfuls of the whipped cream into the bottom of the mold, then add a little dab of chocolate, alternating with the plain cream until all is used. Pack and freeze as usual. When the mousse is cut it will have the marble effect. Strawberry jam may be used equally as well for those who prefer those flavors.

If you have never tried waffles for breakfast with fresh strawberries mashed to a paste with sugar served with them, there is a gustatory delight yet awaiting you.

Strawberries mashed with powdered sugar and used with whipped cream as a cake filling is hard to find an equal in deliciousness.

Miracles are good, but to relieve a brother, to draw a friend from the depths of misery, to pardon the virtues of an enemy, these are greater miracles.

A FEW THIRST QUENCHERS FOR HOT DAYS.

There is nothing that more appeals to the palate than a well-blended drink, cool and refreshing, on a hot day.

Mint Punch.—From 12 stalks of mint strip off all the leaves and chop them very fine, rub to a paste, adding a pint of cold water; add a pound of sugar, boil five minutes, and strain through a cheesecloth. When cold add the juice of six lemons. At serving time place this mixture in a punch bowl over a block of ice, throw in a bunch of fresh mint leaves and add sufficient apolaris water to give it sparkle, and serve at once.

Currant Punch.—Whip to a froth a tumblerful of currant jelly, adding one pint of boiling water; add a half-cupful of sugar and the juice of a lemon; then put aside to cool. At serving time add a quart of plain cold water and a bottle of sparkling water.

Ginger Punch.—Boil for five minutes a pint of water and a pound of sugar with the grated yellow rind of a lemon; strain, and while hot stir into it two sliced bananas and a quarter of a pound of candied cherries; stand aside to cool. At serving time put a good sized block of ice into the punch bowl, add the juice of six lemons to the banana mixture, turn it into the punch bowl, add two bottles of ginger ale and one quart of sparkling water. Serve at once.

Iced Cocoa.—Put two heaping teaspoonfuls of cocoa into a double boiler, add a half-pint of boiling water, and cook five minutes, add a half-pint of milk, beat thoroughly, take from the fire, and stand aside to cool. At serving time fill the glasses one-third full of chipped ice, add a teaspoonful of powdered sugar, fill the glass two-thirds full of cocoa, and fill with whipped cream.

Ice tea, if made fresh, then cooled and served in the same way the cocoa is served, with the exchange of a slice of lemon for the cream, allowing each to add sugar to taste, makes a most refreshing drink.

A very hot beverage such as hot milk or soup are stimulants to the digestion, while colder drinks retard the digestive processes. It is best to give cold drinks between meals rather than with them.

Nellie Maxwell

Fads And Fancies Of Fashion



ESTABLISHED VOGUE FOR SUMMER FURS.

The vogue of summer furs appears to be established and the globe-trotting public is probably responsible for it. The whereabouts of those who finally make fashions appear to be determined by the variations of the thermometer and these fleet and fleeting seekers after comfort and change, carry their furs with them to the four corners of the globe. While we are looking for reasons for wearing furs in summer weather we are not to overlook the fact that they are amazingly becoming.

But furriers have seen to it that fur garments for summer wear look very different from fur garments for winter wear. Summer furs borrow a summery look from crepe and silk liberally used in combination with them. They do not take the business of providing warmth at all seriously, but are made up usually in small, loose-hanging capes, worn as if slipping off the shoulders. Scraps of white fox furnish one instance of a fur piece good for both summer and winter wear and scarfs in dark gray or taupe, appear among summer furs that will be useful in winter.

Small ermine capes and small capes of Hudson seal trimmed with ermine, lead the little procession of summer furs and, next to them, capes of

variety. It is so very dark that it is really blue-black and the combination is the most reserved and elegant thing in mortal eyes.

The big black hat that knows nothing of warning favor, either for summer or winter. One of the pretty and simple summer models is shown in the picture. It is of black satin with a wide border of fancy hairbraided about the edge which is bound with satin. A long sweep of slender feathers and a little emplacement of ribbon make a trimming exactly suited to the shape.

A large and picturesque hat is of white georgette crepe with a border about the brim and crown of narrow milan braid. White satin camellias and little white roses are wreathed about the crown, with the small roses clustered in the top crown.

The chic small hat of white crepe georgette, faced with black velvet and finished with a border of white feathers about the upstanding brim is as cool and crisp as frost. It is a late summer hat of the kind that may be worn at almost any time and anywhere.

For sports and outings, rough straw sailiors in bright and vivid colors are candidates for favor that are sure to win. Along with them appear soft, exquisite felts in wonderful shades of



MILLINERY IN BLACK AND WHITE.

shirred silk or crepe banded with furs are conceded the place of honor. Of course not everything that calls itself ermine is really ermine, nor need we inquire too closely into the pedigree of all the neck pieces that are called white fox; furriers are amazingly clever people. Imitations of white fox are especially effective and there with small capes like those shown in the illustration are inexpensive little luxuries that no one will begrudge the summer girl.

In July and August summer is crowned with millinery in black and white. The reign of the all-black hat is shared with the all-white hat and with the cool sparkle of black and white combined. This summer that darkest of blues, called after the raven's wing, is used with white as a substitute for black and just by way of

the new colors, trimmed with compact rosettes of ribbon, in outing hats of the most elegant type.

Julia Bottomley

Pockets and Belts.

One of the attractive new girdles, made of silk, shows two deep pockets hanging from the belt, one over each hip. This girdle is wide, and the pockets are deep, and it is one of those interesting accessories that adds quite a new tone to the frock with which it is worn. It could be developed in silk of almost any color, to harmonize with the figure in silk or cotton or linen fabric with a white ground of which the skirt it tops is made.

The Devotional Use of the Bible

By REV. HOWARD W. POPE
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TEXT—Give us this day our daily bread.—Matt. 6:11.

How one shall read the Bible depends largely on what he is reading it for. The Bible is an all-around book and serves many purposes, but it is well to have in mind some definite purpose in all one's reading.

All strung instruments quickly get out of tune. The action of the atmosphere and constant vibration in playing, relax the tension of the strings so that they need to be tuned very often. No matter how good the violin is, it needs to be tuned every day, and often many times a day.

Man is like a violin. He soon gets out of tune with God. The wear and tear of life, and the demoralizing atmosphere which sin creates, so affects his disposition that he needs to be brought into harmony with God every morning. It is not surprising, when we consider the subtlety of sin, and the weakness of the flesh, rather it is

Strange that a harp of a thousand strings, Should keep in tune so long.

Nothing will bring the believer into touch with God so soon as a little taste of the divine Word. For devotional purposes the psalms are perhaps the best reading, because they cover so wide a range of experience. Here we find aspiration and confession, joy and sorrow, adoration and praise. Here we behold the calm confidence which grows out of a sublime faith: "The Lord is my shepherd; I shall not want." Again we meet the bitter anguish which comes from ingratitude, or unrequited love, or the ecstasy of sin forgiven, or the passionate plea for mercy as in the fifty-first psalm, or the shout of triumph in the thirty-second psalm. It is doubtful if there is any experience in life for which we cannot find a duplicate in the psalter, and, noting how the man after God's own heart behaved in similar emergencies, we are unconsciously led into the same feeling.

Morning and Eventide.

In the morning read the nineteenth psalm and at eventide the eighth psalm. If you are going on a journey, Psalm 21 is appropriate. If in perplexity, read Psalm 37. If you are grateful, choose Psalm 105, or Psalm 106, or Psalm 107. If your heart needs searching, read Psalm 139, which begins with the words, "O Lord, thou hast searched me, and known me," and after a sublime description of God's omniscience, closes with the prayer that only an honest heart can utter: "Search me, O God, and know my heart; try me and know my thoughts; and see if there be any wicked way in me, and lead me in the way everlasting." If it is comfort you need, you will find it in abundance in Psalms 34, 91 and 103.

The Gospels are also excellent for devotional reading because there we come in contact with the words and works of Jesus. We see how he lived in the home and by the wayside, in the carpenter's shop, and by the open grave. We see him in public life and in private ministry always the same, never hurried, never worried, always thinking of others and never of himself. We see him playing with the children, watching the birds on the trees, the growing grain and the fading flowers. In everything he saw God's love and care, and from all things natural he drew some spiritual lessons. The epistles are especially helpful to the mature Christian as revealing the relation of the believer to his fellow man; to the church, the state, and the perishing world.

How Long.

If it be asked how much one should read at a time for devotional purposes, let me answer with an illustration. I once saw a picture of the disciples on the way to Emmaus. The Master has just left them and the two men are looking at each other in glad astonishment. One of them is holding both hands over his heart as he says with rapture, "Did not our hearts burn within us, while he talked with us by the way, and while he opened to us the Scriptures?" He can almost feel his heart burn still as he recalls the memory of that blessed walk.

If you ask how long one shall read his Bible for devotional purposes, I answer, "Read until your heart burns and your soul thrills with the consciousness of God's approval."

The Morning Watch.

George Muller's testimony regarding the morning watch is very valuable: "The first thing a child of God has to do morning by morning is to obtain food for his soul. And what is food for the soul? Not prayer, but the Word of God; not the simple reading of the Word, so that it passes through our minds as water runs through a pipe, but considering what we read, pondering over it, and applying it to our hearts. When we pray, we speak to God. When we read the Bible, God speaks to us."

PUBLIC ROADS

FEASIBLE WIDTH OF ROADS

First Deputy Highway Commissioner of New York Tells of Troubles Encountered by Him.

Most of the roads built in New York by the state are 16 feet wide. When money was voted for the highway system it was on the basis of approximately \$13,000 per mile. This was in 1912, and \$13,000 was a low figure even for that date. Under present conditions it is obviously impossible to complete the system as planned then, and extra width is a serious expense. H. Eltinge Breed, first deputy highway commissioner of New York, recently stated that only by the strictest economy, by substituting different classes of pavement within certain limits of cost, and by using federal aid, will it be practicable to have all the important roads brought together into a good highway system. It would be far better, he says, if there were sufficient funds to build them 18 feet wide for two lines of traffic and 24 feet for three lines. The use of motor vehicles is steadily increasing and they are being constructed wider. Hence they require pavements where vehicles at least 90 inches wide can pass one another comfortably and frequently. Eighteen feet is probably the narrowest width that permits this, according to Mr. Breed. Especially is this true, he says, in the case of concrete roads, because the transition from the hard concrete surface to the earth shoulder and back again becomes really dangerous in some soils on account of the rut that traffic usually wears along the joining line.

MILEAGE OF CONCRETE ROADS

There Were 19,000,000 Square Yards of it in 1914 and Only 364,000 Yards in 1909.

The mileage of concrete pavements in the United States has increased rapidly, and it is likely to continue to increase. There were 19,000,000 square yards of it in 1914 and only 364,000 square yards in 1909. The principal advantages of concrete pavements are said to be durability under ordinary traffic conditions; a smooth, even surface; absence of dust; comparatively small cost of maintenance until re-



Concrete Road in New York.

newals are necessary; availability as a base for another type of surface if desirable; attractive appearance.

The durability of concrete roads has not yet been fully proved because there are no old pavements in existence. The condition of those which have undergone several years' service indicates they wear well.

The disadvantages of concrete as a road surface are its noise under horse traffic; the wearing of the necessary joints in the pavement, and the tendency to crack, with its consequent rapid deterioration; the difficulty of repairs when these become necessary.

USE MOTOR VACUUM CLEANER

Latest Municipal Development Makes Its Appearance in Los Angeles—Method is Practical.

The latest municipal development to make its appearance in the western part of the country is the motor vacuum street cleaning apparatus, which has been adopted by the city of Los Angeles, Cal., says Power Wagon. For months this newest of street cleaning features had been under discussion, but it was not until a short time ago that it was really put into practice. That this new cleaning method is entirely practical has been proved by days of actual demonstration.

Stilt-Walking Crane Needed.

In many places the method of making "good roads" is to plow them down the center and decorate the roadbed with sod. This provides a surface which can be traveled only by the stilt-walking crane.

Growth of Good Roads.

The improvement of public roads in the United States is now very rapid, and while an enormous amount of work remains to be done, the highway system is no longer a reproach to the country.