

THE KITCHEN CABINET

In life's small things be resolute and great.
To keep thy muscles trained, know that thou when fate,
Thy measure takes or when she'll say to thee:
"I find thee worthy, do this thing for me!"
—Emerson.

SEASONABLE DISHES.

Mushrooms should be found plentifully, and served in various ways, which adds a most delicious dish to the daily menu.



Curry of Mushrooms.—Stew a quart of any kind of well-cleaned and minced mushrooms in a cupful of stock or enough to cover them well, add a tablespoonful of butter and thicken with a teaspoonful each of curry and cornstarch; simmer slowly for ten minutes and just before taking from the fire add a half cupful of sweet cream. Serve on rounds of hot toast.

Pot Roast.—Take a four-pound roast of coarse, lean beef and fry in hot salt pork fat until well browned on all sides. Cover with chopped onion, a cupful of canned tomatoes, a sliced carrot and a sliced turnip. Pour in enough boiling water to come half way up on the meat; cover closely and simmer for two hours, turning at the end of the first hour. Season well the last of the cooking. Take out the meat and thicken the gravy in the kettle and serve in a gravy boat.

Sour Cream Filling for Cake.—Take one cupful of thick, sour cream, one cupful of sugar, the yolks of four eggs, one cupful of chopped walnut meats and one and a half teaspoonfuls of vanilla. Put the cream and sugar into a saucepan with the egg yolks well beaten. Cook until thick, add the nut meats and when cool the vanilla.

Bread Pudding.—Toast slightly six slices of stale bread, or reserve left-over toast. Cut each slice into six squares, after buttering them. Cover the bottom of a well-greased baking pan with the toast, sprinkle over a few raisins or a few stoned dates and dust lightly with cinnamon and continue until all the bread is used. Make a custard of one cupful of milk, three tablespoonfuls of honey, and a pinch of salt. Bring to the boiling point in a double boiler and stir in two well-beaten eggs. Remove from the fire and pour over the bread. Put into the oven for a few minutes and serve either hot or cold.

Ginger Squash.—Fill a large glass one-third full of chopped ice, add half a bottle of ginger ale and fill the glass with charged water, stir and serve at once.

It is not so much what you say,
As the manner in which you say it;
It is not so much the language you use,
As the form by which you convey it.

PUTTING UP FRUITS FOR WINTER.
Fruits will keep perfectly well if properly canned and sealed without sugar. But the experience of the housewives who thought they were saving by doing so last summer and fall was sad, as sugar kept going up in price even after the canning season.

Gooseberry Catchup.—Pick over, wash and drain five pounds of gooseberries, add four pounds of sugar, two cupfuls of elder vinegar, one and a half tablespoonfuls of cinnamon, one tablespoonful each of cloves and allspice. Let simmer for two hours. Fill bottles and seal.

Spiced Currants.—One of the first essentials in good flavored spiced fruits is a good vinegar. So many otherwise good fruits are spoiled with an inferior brand. Make your own vinegar out of the small unsalable apples, apple parings and cores or from apple cider. Pick over seven pounds of currants, removing the stems; add five pounds of sugar (brown), two cupfuls of elder vinegar and three tablespoonfuls each of cloves, and cinnamon tied in a small muslin bag. Heat the vinegar with the spices for a few minutes before adding the currants, cook for a time before adding the sugar. Then cook an hour and a half. Store in small jars, well covered.

Raspberry Jam.—Pick over six quarts of raspberries and weigh them. Heat an equal amount of sugar. Mash a few of the berries in the bottom of the kettle and continue until all the fruit is used. Heat slowly to the boiling point and add the heated sugar. Again boil and simmer 38 minutes. Store in stone jars and keep in a dry place.

Tomato Conserve.—The yellow tomatoes may be used for this recipe making a most attractive color. Peel four quarts of ripe tomatoes, cut in pieces. Add six lemons sliced thin, removing the seeds; two cupfuls of saffron raisins and four pounds of sugar. Bring to the boiling point and simmer one hour. Store in jelly glasses. To make mint jelly, brush a bunch of mint through the apple jelly as it is cooking until the desired flavor is reached.

Men and women show their character in nothing more clearly than by what they think laughable.—Goethe.

All things are possible except, perhaps, losing an opportunity you never had.

CANNING BY FIRELESS COOKER.

One of the first steps in canning by any method is to see that the cans are tested and are perfectly airtight, then always use new rubbers and good, even tops. The cans should be well washed, then put into cold water and brought to the boiling point. The rubbers should be dipped into the hot water to insure their cleanliness. All fruit should be of the best, neither over nor under ripe.

In canning berries or small fruits, fill the sterile jars as full as possible. Fill the jars with a heavy sirup, using any proportion of sweetness desired, the more sugar that is used the heavier the sirup. Now place the jars on a trivet in a cooker utensil, fill with boiling water to the shoulder of the jars, boil five minutes, then remove the utensil tightly covered to the cooker, and let stand three hours, then remove, fill the jars with more boiling sirup, place the rubbers and tops and seal. When larger fruits are canned the same method is used, but the radiators are heated and the fruit stands in the cooker from five to six hours.

Canned Strawberries.—Pack the fruit into sterilized jars placed on a cloth wrung out of hot water. Fill the jars with a sirup which has boiled 15 minutes. Put the jars on a trivet in the fireless utensil, pour around the boiling water until up to the neck of the jars and let boil five minutes. Remove the cooker, fill the jars to overflowing, put on rubbers and cover and let stand until cold. Put away in a dark place to keep. Raspberries and cherries are canned in the same way, allowing the sirup to boil ten minutes.

For canning fruit the usual method is to allow two and a half to three cupfuls of water to a pound of sugar. Never use a bent cover or one that bulges up on the top. New rubbers should always be used. If the mason jar is used it is a good plan to run the handle of a knife along the edge of the cover after it has been sealed as tightly as possible.

Raspberries make most delicious jelly combined with a little currant juice or cooked alone.

Forget what others think. The thing that matters is what you think yourself and what you believe in, yourself.

WAYS WITH GREEN PEAS.

If we all do our part in the raising of foodstuffs, everybody will have plenty of green peas.

Peas With Bacon.—Cut a quarter of a pound of bacon into small pieces. Cook in a hot frying pan with four small onions sliced, after five minutes add one tablespoonful of flour, stir in a cupful of stock, and boil eight minutes, then add a quart of shelled peas, cooking with the cover off the saucepan.

Green Peas Souffle.—Rub two cupfuls of green peas (cooked) through a sieve. Melt two tablespoonfuls of butter in a saucepan and add the puree; season with salt and pepper and add the yolks of two eggs, one at a time, off the fire; add four tablespoonfuls of white sauce and the stiffly beaten whites of the eggs. Butter some paper dishes and fill three-quarters full.

Green Pea Soup.—Cook the pods from a quart of shelled peas until the pods have lost their color. Reserve the liquor and cook the peas with four small peeled onions, which have been minced and fried in two tablespoonfuls of butter; add a head of lettuce shredded, a bunch of herbs, thyme, mint, parsley and a bay leaf tied together; add a tablespoonful of rice and cook all together until the vegetables may be put through a sieve. Add two cupfuls of fresh cooked peas and a cupful of rich milk with a pinch of sugar added. The yolks of two eggs added just before serving, using care not to overheat the soup so that the eggs will curdle.

Any leftover fish may make a most appetizing dish by tossing it lightly in a saucepan with a little hot fat thoroughly heated, then surround with mashed potatoes and garnish with a few cooked green peas.

Gypsy Stew.—This is a recipe which has appeared several times, but is always one that is liked. Cut bits of salt pork in small cubes, fry until brown; add small new onions, new potatoes, and peas with a few new carrots; cook in just enough water to keep them from scorching and add a quart or less of good rich milk with seasonings when ready to serve.

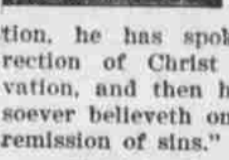
Nellie Maxwell

Faith Necessary and Sufficient

By REV. B. B. SUTCLIFFE
Of the Extension Department, Moody Bible Institute, Chicago

TEXT—To him give all the prophets witness, that through his name whosoever believeth in him shall receive remission of sins.—Acts 19:4.

This text forms the close of Peter's sermon to Cornelius. Surely here if anywhere we have the way of salvation because in Acts 11 we are told that Peter was sent to Cornelius to "tell him the words whereby he and all his house should be saved." Peter has spoken of the grace of God which sent salvation, he has spoken of the death of Christ which has purchased salvation, he has spoken of the resurrection of Christ which insures salvation, and then he says that "whosoever believeth on him shall receive remission of sins."



Faith in Christ Necessary.
Cornelius was a very sincere man, doing the very best he knew how, but his sincerity was not sufficient. He was something like Paul, who says "that if any man had whereof he might trust in the flesh, he more." In the second place Cornelius was a very religious man for he had conviction of sin which led him to sorrow for his sin. A reading of the tenth chapter of Acts would show he had a great desire to know the way of salvation. He was also, we are told, a man of great piety, which showed itself in great reverence and much liberality in the way of alms giving. To crown it all he was a man given to much prayer. But his piety, reverence, prayer or even his repentance was not sufficient to give him salvation. Sincerity of purpose and Christianity are not synonymous; religion and Christianity are not synonymous. None of these things which are so much thought of as being necessary for salvation can ever take the place of simple faith in Jesus Christ. The Bible does not say "whosoever repenteth and is reverent and prays and has a desire to be saved, or is sincere, shall find remission of sins." It does say most distinctly that "whosoever believeth in him shall receive remission of sins."

Faith in Christ Sufficient for Salvation.
The thief upon the cross could not get down and undo what he had done, nor make restitution of any kind, nor could he come down from the cross and live a good life, but he could exercise faith in Christ, and this was sufficient for his salvation. Nicodemus had everything which would recommend him as worthy of salvation, but his morality and rectitude of character left him dead in trespasses and in sins until he exercised simple faith in Christ. When Paul speaks to the brutal Roman jailer of Philippi he says nothing of reformation of life, but tells him simply to "believe on the Lord Jesus Christ and thou shalt be saved."

When Philip finds Nathaniel engaging in prayer, he does not tell him to pray harder or longer, but brings him to Christ. The Holy Spirit declares in Romans 4:5, "but to him that worketh not, but believeth on him that justifieth the ungodly, his faith is counted for righteousness." The Gospel of John has been written "that we might believe that Jesus is the Christ, the Son of God, and that believing we might have life in his name." While faith in Christ is absolutely necessary for salvation, it is entirely sufficient.

Faith in Christ Open to All.
Our text does not pick out any particular class which may have faith in Christ, but it uses the widest word possible and says, "whosoever believeth in him shall receive remission of sins." This wide word is used throughout all of Scripture. Isaiah says, "Ho, every one that thirsteth." John 3:16 declares, "That God so loved the world that he gave his only begotten Son, that whosoever believeth in him should not perish, but have everlasting life." Romans 1:16 declares that the Gospel of Christ "is the power of God unto salvation to everyone that believeth." And the Bible closes with the broad invitation for whosoever will to come. No one is shut out. Faith in Christ is the simplest thing in the world. It is absolutely necessary, but wholly sufficient for salvation.

Setting the Right Order.
God loves to bring people out of obscurity. He cannot do it when they insist upon bringing themselves out. To take the humblest place gives God the best chance to say, "Come up higher." A Christian, sending to the Sunday School Times on account of a personal experience, writes: "If you think it would be best to sign my full name—best for the cause, I mean—do not hesitate to do it. I have always in the years past signed my full name to my writings, but it matters so little, and to be little matters so much, that I have no will but his will in that, as in all things." She has things in their right order. His will is the only thing that counts; and when we are doing his will we are always "in first place."

WASHINGTON CITY SIDELIGHTS

Much Red Tape Involved in White House Visit

WASHINGTON.—The next time you come to Washington and President Wilson or some member of the White House family sends word he'd like to have you call it might interest you to know what red tape procedure is followed in such an instance. If it is only a social matter or if it is a matter of not pressing business you would get a telephone call along about eight or nine o'clock at night. The first voice on the other end would say, after asking for you:

"This is the White House, Mr. Hoover would like to speak to you."
Hoover is the major domo extraordinary and minister plenipotentiary of the White House. He handles everything that emanates from the "House" end; Secretary Tumulty, of course, handles all matters that are taken up in the executive offices; but this matter in question is supposed to be strictly a "House" affair.

Hoover will either tell you "the president (or so-and-so) would be pleased to see you at the White House tomorrow. Could you arrange to be there at ten o'clock?"

Then Hoover in great detail will instruct you to call at the east or north entrance. If it is the east entrance you may know that the White House is anxious about everyone knowing that you are to call; and Hoover will go on to tell you to tell the policeman at the gate to mention your name. When you get there the next morning you do it; the policeman tells you to go to the big carriage entrance and repeat; you do. Then a white-haired police sergeant tells you he's pleased to meet you, and will you please walk down the semisubterranean hallway until you run into a secret service man. You do this, too, and the secret service man, probably Jack Snye or Dick Jarvis, picks you up at the end of the hall and the foot of the stairway leading to the massive main entrance hall, where the suave, punctilious, perfectly garbed and smiling Hoover greets you like a lost brother.

Hoover conducts you to a "small" adjoining reception room that is as big as most folks' front parlors, where you at last find the person who wants to see you. The way out is the way in, reversed.



FOR BETTER ROADS

HARD ROADS ARE NECESSARY

Big Essential in Using Trucks for Transportation of Farm Products to City Markets.

The farm truck is destined to play an important part in the marketing of farm produce, but in the meantime much attention must be paid to the roadways over which they are to be operated, in the opinion of W. H. Sanders, instructor in farm motors in the Kansas State Agricultural college.

"To use a truck to advantage hard roads are necessary," said Mr. Sanders. "Trucks have been used with marked success for a number of years on paved streets. Although they were used to transport food and water to the United States troops during the recent occupation of Mexico, the war department soon decided that hard roads were a requirement in operating trucks to the best advantage.

"Use of a truck on the farm saves time and reduces the number of men required to do the farm hauling. When a truck is operated on the farm greater care will be used in laying out the fields so as to give a more efficient use of power expended. Time will be saved, because less time will be spent on the road between town and the farm. The number of farm hands will also be reduced."

PERMANENT ROADS IN FAVOR

Money Spent for Location, Grading and Drainage of Roads is Useful Expenditure.

Investing money in the proper location, grading and drainage of roads is about the most permanently useful expenditure of public funds that can be made. Usually courthouses are considered typical of such an investment, but a well-located road is serviceable for a far longer period. The courthouse is outgrown at the end of a quarter century; if it continues in



Road of Bituminous Macadam.

use longer it must be remodeled and the public officials in it clamor for better quarters. But a road laid out on proper lines and grades serves the public forever, and on that account its location should be made by a competent engineer. Furthermore, even the local roads should be laid out with the same care, so that as the country develops they will improve with it and not require expensive purchases for new rights-of-way. Foresight in such matters will have valuable results within a comparatively few years in a country growing as fast as the United States.

FIRST ROAD UNDER U. S. AID

Will Be Located in Apache National Forest, Arizona—Several Advantages of Highway.

The first national forest road to be constructed under the federal aid act will be located in the Apache National forest, Arizona, a survey for which has been authorized by Secretary Houston. The proposed road will be 71 miles in length and cost about \$342,500, to be borne equally by the federal government and the local community. Among the advantages of the highway will be the opening up of enormous industrial resources and a magnificent recreation area for tourist travel.

Influence of Automobile.

The influence of the automobile upon road improvement is constant and omnipresent. It reaches the remotest rural regions and tends to convert bad roads into good and good roads into better.

Cost is \$800 a Mile.

The average cost for repair and maintenance of 7,300 miles of highway in Connecticut, Massachusetts, New York, New Jersey and Rhode Island for the year 1912 was about \$800 a mile.

Ennui a Thing Unknown in National Capital

FOR some reason the capital of a nation at war is always a scene of unusual gaiety, and this very condition exists in Washington today. More dances, musicales and entertainments of every sort are being given than ever before, and at every one, whether in hotel or home, public or private, the boys in khaki predominate.

This is especially true on Saturday afternoon and Sundays, when F street, Pennsylvania avenue and other downtown streets are crowded with Washington's prettiest girls clinging to the arm of a man in the uniform of Uncle Sam who has volunteered to do his bit, but who, in the meantime, is going to take in some show or a dance, or perhaps buy some "goodies" to eat

which are not to be had in camp. Regardless of Mr. Hoover's warnings, a large number of "fourth" meals, which he claims would feed an army of 4,000,000 men, are being eaten in Washington every night, and a great many of those enjoying them are the army men, hence they figure no real harm is done.

The theaters also feel the impetus and especially the large "movie" houses. They are packed. The newcomers require entertainment. Several large theaters are to be rushed to completion before the arrival of autumn.

As for hotels, Washington, which has a great many of them, has not enough of them. They have been crowded to the doors since inaugural day, March 4. They have never been so prosperous as now. Several large new hotels are to be added to the number now finding themselves very busy and occupied, both old and new. None is to close during the summer, as has so frequently been the case in years past.

Will Conserve Artistic Beauty of Arlington

IN FURTHERANCE of the policy against the erection of any structure in the Arlington national cemetery likely to mar the artistic and harmonious appearance of the reservation, the president has directed that no monuments or markers shall be erected there hereafter unless the designs have been previously approved by the commission on fine arts. Generally it is desired to confine all such memorials to designs of dignified and simple architecture.

To that end it has been prescribed that the dimensions of a monument above the level of the ground shall in no case exceed seven feet in length, three and a half feet in width and four feet in height for an officer below the rank of major; or seven feet in length, four feet in width and four and a half feet in height for an officer between the grades of major and brigadier general; or seven feet in length, four and a half feet in width and five feet in height for an officer above the rank of brigadier general. For enlisted men the dimensions shall not exceed six feet in length, three feet in width and three feet in height.

Several leading architects in this country recently have gratuitously furnished the quartermaster general of the army, who has charge of the cemetery, various designs conforming to the prescribed dimensions. These designs, which meet artistic requirements, will be recommended by the fine arts commission to those desiring to erect memorials in the cemetery as desirable types from which to make a selection.

Primarily the new rules are designed to govern the character of monuments and markers to be erected in the newly opened section of the cemetery in the general vicinity of the Arlington Memorial amphitheater, which has been selected as the southern terminal of the proposed memorial bridge across the Potomac, from the site of the Lincoln memorial in West Potomac park.

Unfortunate Youth Has Real Hard Luck Story

HELD up and robbed of all his clothing and then arrested himself as a burglar was the experience of a certain youth of the capital recently. Wrapped in a woolen blanket, his feet bare and his knees trembling, he told detectives at police headquarters, where he was held on a charge of breaking and entering in the nighttime, that two men attacked him, robbed him of his money and jewelry and then stripped him of all his clothing and saved an undershirt, from which the bandits took pains to tear off the buttons.

His face bespattered with mud, the multi-colored blanket draped Indian fashion on his slender frame and handcuffed lest he should protest violently against a "spin" in the chilly morning air, he was seated in the police "dyer" and taken to the first precinct station, where he managed, between fits of sneezing and coughing, to tell the story of his misfortune.

When the young man had explained that the hold-up men had taken him to a room in a boarding house after stealing his clothes, and that in the absence of a barrel he had taken the blanket from the bed to clothe himself, he was released after relatives had brought clothes. The victim had warmed himself with hot coffee furnished by the police.

