# THE KITCHI

Talk happiness, the world is sad

enough Without your woes.

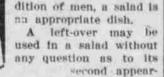
No path is wholly rough. And speak to these to rest the weary

ear Of earth, so hurt by one continuous

human discontent and grief and

## SALAD SUGGESTIONS.

The summer time is the season for a variety of salads, yet any season and time and any occasion to any class or con-



ance. All kinds of cooked vegetables with an appropriate salad dressing make most satisfying salad.

Olive Salad.-Line a salad bowl with a crisp head of lettuce, cut one boiled beet and one boiled potato into dice, chop one small cucumber and two hard-cooked eggs very fine; stone and chop 24 queen olives. Pound to a paste two anchovies, or use a teaspoonful of anchovy paste; dust all with a tenspoonful of salt, a few dashes of paprika and a saltspoonful four tablespoonfuls of orange juice, then pour over a French dressing and serve at once. To make the French onion juice, if liked, and salt and cayenne pepper to taste. The addition of a pinch of mustard and a teaspoonful and parsley. of powered sugar improves the flavor for some palates.

Cauliflower Salad .- Sonk in cold salt and garnish with four pimentos cut in dice, with ten stuffed offives finely sauce. chopped. Serve very cold with French

Combination Salad .- Make a French dressing and serve with a cupful each of celery, cucumber, tomato, apple and tablespoonfuls of minced pimento, two a few spoonfuls each of green peppers, tablespoonfuls of minced onion and radish and young onion, all sliced thin. Serve on a bed of watercress or shredded lettuce.

Tomato Salad.-Scald, peel and chill six firm, ripe tomatoes, cut in halves. To one cupful of whipped cream add two tablespoonfuls each of lemon juice and prepared horseradish, also seasoning of salt, paprika and mustard. Place tomatoes on lettuce leaves, heap the dressing on each lightly, sprinkle with chopped pimento

The secret of thrift is knowledge; knowledge of domestic economy saves income; knowledge of sanitary laws Maves health and life.

# CORNMEAL DISHES.

The cornmeal made by the old mill-

ing process, in which the germ was left



in, will not keep as well as the fine corn meal. The home grinding ofcornmeal saves the germ and other nutrients that are destroyed or lost by the new proc-

ess. When possible to buy this product in small quantities, or, still better, grind it at home in a small mill, it will be found very superior in flavor. More liquid and more fat should be used in the fine cornmeal made by the new milling process than with the coarser ground meal.

For cornmeal mush, take one cupful of cornmeal, a teaspoonful of salt and add three and a half to five cupfuls of boiling water or scalded milk. Mix the meal with enough cold water to pour, then add to the boiling, salted water, stir constantly until smooth. Cook for four hours in a double boiler or in a fireless cooker over night. If same way in place of pastry or corncooked over the direct heat less time will be needed for cooking; but it will need to be carefully watched.

sliced for breakfast and fried in a of bacon.

spoonful of salt, a cupful of sour milk, oven, a half-cupful of fat, a half-teaspoonful of soda, a half-tenspoonful of nutmeg paste. Remove it from the fire, add used just as one does wheat flour. fat, soda, flour and spices. Roll thin and bake in a moderate oven.

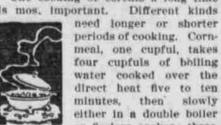
Indian Pudding .- Heat two and onehalf cupfuls of milk, add six tablespoonfuls of cornmeal, mixed with one cupful of cold water or milk. Add a half-cupful of molasses, a half-teaspoonful each of salt, ginger and cin- increasing number, but it is becoming namon. Stir in a half-cupful of chop- a title of respect. As "a lady of leisped suct, which has been lightly sifted ure" is fast turning into a term of rehalf-hour. Serve hot with hard sauce. girls.

For him who with a fervent heart goes Under the bright and glorious sky, and

On duties well performed and days -Longfellow.

#### The cooking of cereals a long time is mos, important. Different kinds need longer or shorter

SOME WHEAT SUBSTITUTES.



or fireless cooker; three hours in former, over night in a fireless cooker. Oatmeal, one cupful, takes four cupfuls of water the same length of cooking over heat and six hours double boiler cooking. Rolled oats takes two and a half cupfuls of water the same time over heat and three hours double boiler cooking or fireless all-night cooking. Rice takes three to five cupfuls of water to a cupful of rice and the same cooking as oats. If the cereal is to be cooked in the fireless where there is no evaporation, one-fourth to a half cupful less of

water should be used. Cream of Oats Soup .- Take one cupof white pepper; sprinkle lightly with ful of cooked diced potato, a mediumsized onion, minced, browned in two tablespoonfuls of fat. Add one cupful of cooked rolled oats and suffidressing, use four tablespoonfuls of cient boiling water to cover. Simmer oil to one of strong vinegar, a little until the vegetables are tender; then add two cupfuls of hot milk, three teaspoonfuls of salt, pepper, celery, salt

Cereal Loaf .- Take two cupfuls of hominy grits, a half cupful of chopped ment, two tablespoonfuls of minced water a firm head of cauliflower for onion, two tablespoonfuls of minced # half hour, to remove any insects; celery, salt, paprika and soup stock put to boil whole and when tender set to shape the mixture into small cakes. aside to cool. Put in a salad bowl Brown in a small amount of hot fat. Serve with tomato or horseradish

> Barley and Meat Casseroles-Take a rupful of finely chopped meat, two cupfuls of cooked barley, one and a half cupfuls of canned tomatoes, two salt and pepper to taste. Combine the ingredients and place them in a wellgreased dish. Cover and bake thirty to forty-five minutes in a moderate oven. Hominy grits may be substituted for barley.

Learn to make the most of life, Lose no happy day: Time will never bring thee back,

#### Chances swept away -Longfellow.

Prunes that have been soaked over night, then simmered until tender,

GOOD THINGS FOR THE TABLE.

make a most appetizing dish. Remove the pits and fill with nicely seasoned cottage cheese. They may be served as a salad on lettuce with a mayonnaise dressing. Spanish Sauce.-This

sauce is good served with boiled tongue, sweetbreads or various meats. Put into a saucepan two tablespoonfuls of butter, one of olive oil, a few dashes of salt, one onion, a clove of garlic, half a green pepper, chopped, and brown all together. When well-browned add a pint of tomatoes that have been strained. Season with paprika, salt, a few drops of tabasco and a tenspoonful of Worcestershire sauce. hot over the heated tongue.

Wartime Pastry.-Grease a ple tin well, then sprinkle thickly with cornmeal, dusting it well up to the sides. Then fill with any desired mixture pumpkin, custard lemon or cream filling; bake as usual. The ple will cut and serve as well as if the regular pastry had been used and it tastes good, too.

Cold bolled rice may be used in the meal, making a most appetizing ple.

Barley Sponge Cake.—Take one and a half cupfuls of barley flour, four Poured into a small breadpan, well eggs, one tablespoonful of lemon juice, greased, the mush will mold to be one and a half cupfuls of corn sirup, one-fourth of a teaspoonful of salt little hot fat. Serve with sirup or bits and two teaspoonfuls of baking powder. Separate the yolks and whites To wobble about or come off is the un-Cornmeal and Oat Cookies.- Take of the eggs, beating each well, stir in forgivable sin in a piece of motor headone cupful each of cornmeal, rolled the sirup and flour sifted with the oats, molasses, buckwheat flour, a tea- dry ingredients. Bake in a moderate

Barley flour does not keep as well ideas of becomingness. as wheat flour, so it should be bought and one-quarter-teaspoonful of ginger. in small quantities. Pastry is better Heat the commeal, the molasses, salt used the same day, when prepared with and mlik with the rolled oats, stirring barley flour. Less shortening is needconstantly until it becomes a thick ed when using barley, otherwise it is

# Nellie Maxwell

Honor the Girl Who Works,

Working girl is a term that is broadening out. Not only does it include an with corn flour, a half-cupful of raisins proach, so to be "a working girl" is beand bake, stirring often for the first coming the ideal of most high-minded

# School Children Claim Attention



the young folks going away to school that claim attention in August. Early In September they begin another year's work and must be outfitted with clothes for the first quarter of the school year, at feast, and often for half of it.

The early display of clothing is a great help to those mothers who undertake to have their children's clothes made at home. It is probably quite as economical to buy little cotton dresses ready-made as to make them at home; but in home-made garments individual taste can be brought into play and more handwork and "stitchery" used than can be had in moderately priced frocks bought ready made.

Besides, remodeling is an item in or handed on to some one who can by hand. wear them save the consumption of that is worth while.

It is the children of school age, and as in a model showing a plaited, longwaisted blouse of amethyst-colored linen to which a plaited blue serge skirt is buttoned. A broad belt of putent leather slips through crocheted oops of amethyst silk floss that hang from the blouse. They are fastened to it with a few fancy stitches, an inch or so above the buttons so that the belt covers the joining of skirt and

Heavy linen in natural color makes collars and cuffs and sometimes ves ces on serge one-piece frocks. Needle work in yarn or slik floss is more used for decoration than anything else, Usually one or two colors in contrast to the frock are used and the designs must be simple. The little frock picy tured for the girl of six years is a good model for any sort of material-wool, wartime economy that every mother linen, heavy cotton or plain wash silk, should consider. All woolen frocks that Wool and linen are most worth while, are either remodeled for the children for the stitchery that must be put in

Collars and cuffs or vestees in heavy energy, and this is a patriotic service natural linen are beautiful in combination with blue, brown or green wools Blue serge-the never falling-is ens. They are made so that they can featured in the new displays. Some- be taken out and washed; hence two times it is combined with heavy linen sets are necessary to each dress.

# For Fall Motoring



To shade the eyes or not to shade It is for youthful wearers and shading bonnets for fall motoring. There are several requisites that the successful bonnet or hat or cap must fill. First of all it must stay on; no matter what winds may blow or how much the driver manages to exceed the speed himit. wear. Besides this indispensable feature-and equally important-the bonnet must measure up to its wearer's

Comfort in all our apparel is an attribute that (it almost goes withoutsaying) is required of it today. Near- knows the enduring quality of corduly all the bats and bonnets for motoring have small brims, or visors at the front for shading the eyes, but there are some turbans and caps that cord with snap fasteners at the end, is are brimless. They are in the minority; so it is evident that if the ques- off. tion of shading the eyes or not were out to the popular vote-the eyes would have it. Nevertheless, the "Blue Devil" tam is so dear to the aeart of young Americans that it enters the ranks of fall hats for motorwear. It sticks to the head as securely as a French soldier to a Sammy, and ligly frocked than in the exquisite withstands shocks of wind and weath- organdle dresses introduced this seaer without betraying their punishment. son

the eyes, that is the question to be the eyes is not a matter of concern decided when the quest is for auto with it. There are vells and goggless for that-if shading is needed. This tam, made of silk, appears at the left of the two pictures. At the right there is a corduroy bon-

net-clearly of Dutch bonnet inspiration. It has a becoming drooping brim all about the face, but a brief brimless space across the back. Here is a bit of strategy which is successful in keeping the bonnet on the head. A short, strong elastic band is set into the base of the crown at this point and its tension makes the bonnet hug the head. The crown is flexible and the bonnet has a soft lining of silk. Everyone roy and this model will surely commend itself to motorists. A small chiffon veil, gathered over an elastic easy to adjust on it-and easy to take

ulia Bottom lig

Organdie for Bridesmaids. Never were bridesmaids more charm-

PROTECT ROADS OF COUNTRY

Former Governor Tener Declares It Military Necessity to Keep Highways in Repair.

"It is up to the federal, state and local governments to save our highways," remarked John K. Tener of Pennsylvania, former governor, president of the Permanent Highways corporation of New York. Governor Tener declared that it is a military necessity for the proper authorities to protect the roads, "We must preserve the roads of the country, and particu-



Application of Seal Coat in Progress,

larly we must save the foundations if we are to protect the commerce and industries of the country which are supplying the needs of our men on the battle fronts as well as the taxes of the government and the necessities of the men, women and children who are keeping the wheels going at home,

"The federal government, the manufacturer and the farmer for months have been depending on the highways for the transportation of enormous amounts of materials and supplies by motor trucks. The roads fast are wearing down and hundreds of miles of highways will become useless unless the resurfacing of these roads is encouraged so that the foundations may be saved. In road construction, the principal cost is in the foundations, The top, or road surface, naturally is the first to give way, break and finally grind up and disappear, leaving the foundations exposed.

"Foundations costing hundreds of millions of dollars now are in danger of being ruined forever, when they could be saved by proper resurfacing. but this should be done at once or else the costly foundations will have to be done all over again. In some states and localities there is a disposition to delay work until after the war on the theory that men and materials are more needed in the war work. This is a mistake which should be corrected. Without the highways the business of the country would be crippled. The roads must be preserved both for war purposes and for the safeguarding of our industries, upon which our country's revenues depend. Makeshift surfacing will crumble in a few months and will have to be done all over again. If properly surfaced now, hundreds of millions of dollars will be saved."

# **BOOST FOR GOOD ROADS IDEA**

Highway Magazine Does It by Asking Four Questions-Delivery Facilities Increased.

Four questions which every American is requested to put to himself are suggested by the Dixie Highway, the good roads publication of the Dixie Highway association,

Do you ever stop to consider that every bale of cotton the farmer can add to his wagonload makes his profits that much greater?

And that every pound of merchandise which can be added to the trucks load makes truck haulage that much more reasonable?

And that every foot of good road over which these wagons and trucks travel increases the nation's delivery facilities?

And that every inch of bad road-of fair-weather-only road-makes hauling that much more expensive; makes the farmer's profit that much less than it should be?

Width of Earth Roads.

The width of the earth road will depend on the traffic. As a rule, 25 or 80 feet from ditch to ditch is sufficient if the road is properly crowned. Ordinarily the only ditches needed are those made with the road machine, which are wide and shallow.

When Highways Are Wet. When the roads are wet and heavy the farmer can haul but one-eighth of the load to town that he could haul if a first-rate road were available.

Big Cost of Poor Roads. The United States office of public roads estimates the national excess bill for hauling because of poor roads at \$200,000,000 annually.

Using Convict Labor. Military roads are being built in Ohio by the aid of convict labor.

# A NERVOUS

Miss Kelly Tells How Lydia E. Pinkham's Vegetable Compound Restored Her Health.



aches every day. I tried everything I could think of and was under a physician's care for two years. A girl friend had used Lydia E. Pinkham's Vegetable Compound and she told me about it. From the first day I took it I began now I am well and to feel better and able to do most any kind of work. I

have been recom-mending the Compound ever since and give you my per-mission to publish this letter."—Miss FLO KELLY, 476 So. 14th St., Newark,

The reason this famous root and herb remedy, Lydia E. Pinkham's Vegetable Compound, was so successful in Miss Kelly's case was because it went to the root of her trouble, restored her to a normal healthy condition and as a result her nervousness disappeared.

### Free Government Land, Colorado and All Under Irrigation

Secure 160-acra farm; chance lifetime. Best soli; raises 40-60 bushnis wheat, oats, rye, barley; finest simothy, clover, affaits, native bay, vogetables, truit; new ditch, 8 miles long, 12 foot wide; abundance water for irrigation; railroad town 5 miles purches, schools; every business represented imber pous, sogs, sawmills. Send se for Colorado nap and full particulars, or no reply. OOLORADO HOM ESTEAD CO. Inc. 1624 Curtis St. Degver, Colo.



FOR SALE OR LEASE, CHEAP - 125 barrel lour mill, running every day. W. A. Wright, Delphos, Kans.

The Usual Symptom. Convalescent-Nurse, I-I love you! Nurse (experienced) - Yes; but ou'll get over that when you're really

Why Bald So Young? Dandruff and dry scalp usually the ause and Cuticura the remedy. Rub he Ointment into scalp. Follow with tot shampoo of Cuticura Soap. For ree sample address, "Cuticura, Dept. K, Boston. At druggists and by mail.

Soap 25, Ointment 25 and 50 .-- Adv. Knew What He Wanted.

In the Seventh avenue district one of he first requisites for satisfactory existence is to learn the language. Seventh avenue has a language of its own and the great difficulty of mastering it is that it is so much like English that it becomes unusually confusing. A roughly dressed boy of twelve wandered into a drug store at Thirty-fourth street and approached the soda fountain. There was a crowd about it, but he forced his way through and ordered "bonnella" sods.

The clerk, after some delay, provided it, but the boy immediately oblected that the drink was not for him. "I meant t' tell yuh," he explained, "I wanted it in a sanctuary container. It's for me kid sister out in the pernamberator."-New York Herald.

Every Precaution.

He wore whiskers in profusion and evidently was from the country. The hotel beliboy had shown him to him room. Pointing to a coil of rope near the window the stranger asked: "What is that for?"

et yourself down from the window," explained Buttons. "And this, what is that thing for?" "Oh, that's a gas mask for use in case you blow out the gas."

"Fire escape. In case of fire, you

Consulting His Taste. "Don't you generally have a homily when your minister dines with you?"

"Oh, no; he doesn't eat it."



And it's fine for them too, for it contains nothing harmful—only the goodness of wheat and pure molasses.

Postum is now regularly used in place

of tea and coffee in many of the best of families. Wholesome econom-ical and healthful.

"There's a Reason"