

THE KITCHEN CABINET

WAYS WITH CHICKEN.

"True dignity abides with him alone Who, in the silent hour of inward thought Can still respect and still revere himself In lowliness of heart."

A small amount of chicken will season a dish, making a most nourishing and economical main dish. Take two cups of rice, one cup of chicken gravy, a bit of onion and bake until well heated. Serve from the baking dish.

Chicken Loaf.—Chop the meat from one chicken, add one cup of cooked rice, one egg, one-half cup of chopped celery, one-fourth cup of milk, one-half cup of nut meats, one small onion chopped, and salt and pepper to taste. Roll in a long loaf and bake.

Chicken and Corn Pudding.—Take two cups of cold cooked chicken, one cup of sweet milk, or chicken stock, one pint of sweet corn, two eggs, salt and pepper, and one teaspoonful of sugar. Cut chicken into small bits, season with salt, parsley, and onion. Mix with corn and milk, add the beaten eggs and place chicken in the bottom of the pan; pour over the corn mixture and bake in a moderate oven until a delicate brown. Serve at once with a sauce.

Escalloped Chicken.—Place layers of cooked chicken in the bottom of a buttered baking pan, then a layer of cooked rice, hominy or bread crumbs; repeat until all is used. Sprinkle with corn meal which has been mixed with pepper and salt and pour over a cup of white sauce. Use another cup of white sauce between the layers. Bake until well heated through. Serve hot.

Chicken Pie.—Take two cups or more of the bits of chicken left from a roasted fowl, add any gravy left, a stalk of celery chopped, one chopped onion, rich milk to make sufficient moisture, season well and cover with baking powder biscuits. Bake until brown. Have the chicken boiling hot before the biscuits are placed or they will not be as light. Serve piping hot.

Creole Chicken.—Take two cups of cooked chicken, one chopped onion, one green pepper chopped, two cups of cooked tomato and one tablespoonful of butter. Cook the onion and pepper in the butter, add the other ingredients and pour over hot, cooked rice, or hominy and serve hot.

SOMETHING NEW TO TRY.

Today well lived makes yesterday a dream of happiness and every tomorrow a vision of hope.

"Tis not the counsel, but the speaker's worth which gives persuasion to his eloquence."

An economical and tasty dessert may be prepared as follows: Boil one good sweet potato cut in cubes, place in a pan with sugar and water and boil until quite thick. Remove from the fire and serve with the sirup when cool.

The sugar and water should make sufficient sirup to soak the cubes well. This tastes like maroon-glaze.

Orange Jelly.—This is a most convenient sweet to have on hand for various desserts and makes a fine medium for such fruits as strawberry and peach which refuse to jelly. The orange flavor accentuates the other flavors. It should be made in advance as a week or two is needed for it to become stiff enough. Remove the rind from one large orange in quarters and cut the rind into thin slices. Break the orange into sections and slice thin. Add the juice of half a lemon and cut all of the rind into thin pieces. Follow the same process with one-fourth of a grape fruit. Place all in a large bowl and cover with cold water. Let stand in a cool place one day. At the end of the time turn into a saucepan and add enough water to cover the fruit. Simmer for an hour or more, until the rinds can be pierced easily with a straw. Keep the water at the original level. When the rinds are tender, turn into a jelly bag and drain without squeezing. Use equal measures of juice and sugar and cook until the drops drop sharply from the spoon. Continue cooking for three minutes, then pour into glasses. Cover and set aside to thicken.

At this season of the year, with candies and sugar at the present prices, home made candy is far cheaper than that bought at the confectioners.

New Fudge.—Boil two cups of sugar with one cup of milk or thin cream; add one-fourth of a bar of chocolate or cocoa to taste; add three tablespoonfuls of butter and test by dropping into cold water. Flavor with vanilla or pineapple extract. On a buttered plate, place marshmallows at intervals so that there will be a marshmallow for each square of fudge. Then pour the fudge over the marshmallows and allow it to cool. When slightly hardened cut in squares.

A CHAPTER ON COOKIES.

We have no intellectual right to be ignorant when information lies at our hand, and we have no spiritual right to be weary when great moral issues are at stake.—Agnes Teppeler.

A small cake or cookie is often all that one wishes of sweet to serve with a cup of tea or with some light dessert. There are thousands of kinds of cookies but most of them have the same foundation. By adding nuts, spices, fruit, chocolate and various flavors, using different forms for cutting, one may have an infinite variety with the same base.

White Cookies.—Take two cups of sugar, one cup of shortening, one teaspoonful of soda, two eggs unbeat, half a teaspoonful of salt, one cup of buttermilk, one teaspoonful of baking powder, nutmeg to taste. Mix as soft as possible.

Ginger Snaps.—Take one cup of shortening, one cup of sugar, one cup of molasses, one-half cup of water, one tablespoonful of ginger, the same of cinnamon, one teaspoonful of cloves, and one teaspoonful of soda dissolved in a tablespoonful of hot water. Mix and roll, adding flour to make a soft cookie.

Nut Cookies.—Take one cup of ground nuts, two and one-half cups of sugar, one cup of chopped raisins, one cup of shortening, three eggs, one-fourth cup of cold water, one-half teaspoonful of soda, one teaspoonful of nutmeg, one teaspoonful of cinnamon and flour to roll.

Chocolate Cookies.—Take one cup of sugar, one-half cup of shortening, one-half cup of sour milk, one and one-half cups of flour, one-half cup of walnuts, one egg, one-half teaspoonful of soda and two squares of grated chocolate.

Frosting.—Three cups of confectioner's sugar, one whole egg, three tablespoonfuls of cream. Add the sugar, a little at a time, and spread on the cookies when they are nearly cold. This frosting will keep indefinitely if well covered.

Macaroons.—Beat two egg whites until stiff. Add one cup of sugar carefully, then stir in one cup of ground nuts and two cups of corn flakes. Add salt and flavor with vanilla. Drop on a buttered sheet and bake in a moderate oven.

SEASONABLE RECIPES.

Let us use our treasures when they will give us and those we love pleasure, and when using them will really count.

The following is a New England dish which had much vogue in colonial times

Pork Pie.—Line a baking dish with pastry or biscuit dough; interline the paste with thin shavings of salt pork. Fill the dish with apples pared and quartered, then sliced; sprinkle with cinnamon and add a few tablespoonfuls of molasses. Cover with thin slices of pork and then with pastry or biscuit dough. Let bake in a moderate oven about one and one-half hours. Serve hot as a main dish for luncheon or dinner.

Oyster Chowder.—Cut four ounces of fat salt pork into cubes and let cook over a slow fire until all the fat is extracted; add one onion, peeled and cut in shreds; stir and cook slowly until the onion is yellowed and softened; add two cups of boiling water and let simmer 20 minutes or longer. Add two cups of sliced potatoes and cook until the potatoes are done; add three cups of milk and a quart of oysters; let cook until the oysters ruffle. Season as needed and serve at once.

Panned Chicken With Corn Fritters.—Join a young chicken and set into a baking pan; pour over a cup of broth and let cook an hour and a half, basting every ten minutes with broth or hot fat. When tender remove to a hot serving dish and use the liquid in the pan for making a sauce. Season the chicken while cooking with salt and pepper and if liked add a bit of onion. Skim the fat and reserve one-fourth cupful, add one-fourth cupful of flour and cook till well browned; add salt and pepper if needed and two cups of broth. Serve the chicken on a chop plate surrounded with fritters. To make the broth for the sauce use the chopped cooked giblets, neck and pinions with the parboiled skinned feet. Cook these in cold water about two hours in water to cover.

Corn Fritters.—Beat two egg yolks, add one cupful of chopped canned corn, half a teaspoonful of salt, one-fourth teaspoonful of pepper, one and one-half teaspoonfuls of baking powder and one cupful of flour. Fold in the whites of the eggs beaten very stiff. Take up the mixture in a tablespoon and with a second spoon mold it into a compact ball, then drop into hot fat. Turn while frying; drain on soft paper.

Nellie Maxwell



Economy Corner

Endless ingenuity and small pieces or bits and scraps of silk or ribbon appear to be the most valuable assets of those who love to do fancy work—and almost every woman delights in making pretty things. The uses that the ingenious find for the odds and ends of silk and velvet that accumulate in the scrap bag, make a scrap bag a regular treasure. There is a long list of fascinating trinkets and belongings that spring from this unpretentious source, most of them personal things dear to dainty women.

Gold lace, gold net, lingerie lace, made silk flowers and fruits are the elegances that join forces with silken stuffs to fashion all these trinkets and perfumed powders scent many of them.

Starting out with the simplest and smallest, there are little sachet bags, two or three inches square, made of bright colored ribbon and filled with cotton scented with sachet powder. A half dozen of these little bags, each having a tiny gilt safety pin in its edge, are tied together in a package with a narrow ribbon. They may be pinned in the dress or placed in glove, handkerchief or veil boxes or with stationery, pervading everything with a delicate odor. Or the bags may be cut heart shaped, pinned in a row to the edge of a narrow ribbon and placed in a little box to be used as desired.

Very small powder puff bags are made by sewing two plaques six inches

in diameter together, running a casing in them near the edge and threading narrow ribbon through it. Place a cake of compact powder the size of a silver half dollar and a little powder puff in the bag also to make it complete.

Little ribbon or silk roses, flowers and fruit are used on so many of the things made of silk that one must learn how to make them among the first things. They are used in finishing touches in all sorts of boxes and toilet belongings—glove, handkerchief and powder boxes, talcum powder and toilet water bottles, pin cushions, comb case and all the requisites of the toilet table. These are covered with silk bound with gold braid or lace often having little frills of lingerie lace and the little flowers finally added.

Candle shades and candle shields, small screens for telephones and other things, innumerable pin cushions and pin trays, bon-bon boxes and picture frames, all are covered with silk and decked out with laces and braids. Then there are the needle and scissor cases and all the company of work bags that prove a joy forever to their owners, together with jewel and powder bags crocheted of mercerized cotton or of silk floss and lined with silk. The coat hanger finishes the list of personal belongings, but it does not cover all the uses for pieces of silk, which include many furnishings for the home.

Fine Cottons in Spring Clothes



For some time cheerful and reassuring rumors have been floating about, like soft, spring breezes, that there is to be a return to fine, sheer cottons for blouses and dresses next spring. This is more than a rumor now, since these lovely materials are demanded by people who are flocking South in greater numbers than ever and at much earlier dates than heretofore to those winter resorts that are filled with smartly-dressed people. For them very fine voile blouses, mostly in all white and made by hand, are already an assured success. Organdy proves popular in headwear, accessories and frocks, many resort hats featuring it both in the body of the hat and in the trimmings.

All gentlemen will welcome the return of simple dresses and blouses, beautifully made and adorned with old-time hand stitchery. There is a refinement about them not exceeded by even the sheerest silk weaves, and the crispness of organdy makes possible certain effects in trimming that cannot be duplicated by other materials. It is manufactured in all the light shades as well as white, and these are used alone and in combination with white.

In the picture above there is an example of what can be done with organdy in frock and hat. It is a simple dress with plain skirt shaped to narrow, a little from the middle of the figure to the hem. Narrow frills accent its lines. There is a repetition of this trimming idea on the rather full

sleeves. A plain, full waist is finished with a fichu of the organdy, edged with three flounces, and a long sash with vertical frills at the bottom completes a frock that calls for nothing but organdy in its makeup.

The pretty hat to match is of exactly the same character as the dress, but it allows itself decorations in angora yarn embroidery. This combination of the wisest of cottons with the woolliest of yarns would be startling if one had not been educated up to it by the same idea worked out in silk and angora, both taffeta and crepe-de-chine having proved that beautiful effects are wrought by it.

In January the stores all over the country present their first displays of new cotton goods for spring. Already women who are clever with the needle are planning their blouses of sheer cottons for next summer and making up things for themselves and their children so that more time may be spent out-of-doors when spring is here.

Julia Bottomly

Little Girls' Styles.
Poke-shaped hats continue in high favor for little girls. They are especially becoming to the childish face, and moreover, they present an interesting surface for trimming of flowers and ribbons.

POULTRY

DUCK RAISING ON INCREASE

Long Island, N. Y., Contains Large Number of Commercial Farms—There Are Three Classes.

(Prepared by the United States Department of Agriculture.)

According to the census of 1910 there were 2,906,525 ducks in the United States, valued at \$1,567,164, showing a decrease in number of nearly 40 per cent as compared with 1900. It should be stated, however, that the animal census of 1900 was taken June 1, and that of 1910 April 15, which fact would considerably reduce the above percentage, although only fowls three months old or over were reported on only 7.9 per cent of the farms in the country and are most numerous in the following states, arranged according to their production: Iowa, Illinois, New York, Pennsylvania, Missouri, Tennessee, Indiana, Kansas, Oklahoma, Arkansas, and Ohio, the number ranging from about 225,000 head in Iowa to 106,000 in Ohio. New York is the only one of these states which shows an increase in the number of ducks, while all the others show a marked decrease. Long Island, N. Y., contains a number of large commercial duck farms which apparently are quite successful. It would appear, therefore, that commercial duck farms are increasing somewhat, while the production of ducks on general farms as a side issue is decreasing, especially in the middle West.

There are 11 standard breeds of ducks which have been admitted to the American standard of perfection. These may be divided into three classes: (1) the meat class, including the Pekin, Aylesbury, Muscovy, Rouen, Cayuga, Buff, and Swedish; (2) the egg class, which includes the Indian Runner; and (3) the ornamental class, composed of the Call,



Large Duck Farm on Long Island.

the Crested White, and the Black East India. The common or so-called "puddle" duck is kept on many farms in middle West and South and is generally of small size, a poor layer, and an undesirable type of market duck. Excepting the Muscovy, all of our economic breeds of ducks are said to have originated from the Mallard, or common wild duck.

GOOD POULTRY HINTS

- Keep the nests clean; provide one nest for every four hens.
- Gather the eggs twice daily.
- Keep the eggs in a cool, dry room or cellar.
- Market the eggs at least twice a week.
- Purchase well-matured pullets rather than hens.

CHANGE IN BREED OF FOWLS

Breeder Ought to Remember That New Variety May Have to Be Fed in Different Way.

If a breeder who has always kept one kind of hens suddenly changes to another breed, he ought to remember that the new variety may have to be fed and cared for in quite a different way. That will call for study as to the best kinds of food, best methods of housing and many other things.

DRY MASH HANDY FOR FOWLS

Mixture of Wheat, Bran, Cornmeal and Meat Scrap Should Be Available at All Times.

A dry mash composed of 100 pounds wheat middlings, 100 pounds wheat bran, 100 pounds corn meal, 50 pounds meat scrap, mixed and fed in hoppers, should be where the fowls will have access to it at all times. All the skim milk should be given that they will clean up in connection with this.

SWAMP-ROOT FOR KIDNEY AILMENTS

There is only one medicine that really stands out pre-eminent as a medicine for curable ailments of the kidneys, liver and bladder.

Dr. Kilmer's Swamp-Root stands the highest for the reason that it has proven to be just the remedy needed in thousands upon thousands of distressing cases. Swamp-Root makes friends quickly because its mild and immediate effect is soon realized in most cases. It is a gentle, healing vegetable compound. Start treatment at once. Sold at all drug stores in bottles of two sizes, medium and large. However, if you wish first to test this great preparation send ten cents to Dr. Kilmer & Co., Binghamton, N. Y., for a sample bottle. When writing be sure and mention this paper.—Adv.

John Knew.

The seventh grade was studying various forms of modern architecture. They, following the teacher's instructions, had cut from magazines pretty houses and were mounting them, with some details about their cost, place best suited for their construction, etc. John brought his up to the teacher. "How much would this cost?" he asked.

"About \$8,000," she answered. Now John knew what class of people was making the money, so he immediately returned: "Well, then, I'd better say it is suitable for the country because nobody but a farmer would have enough money to build a house like that."

GREEN'S AUGUST FLOWER.

Constipation invites other troubles which come speedily unless quickly checked and overcome by Green's August Flower which is a gentle laxative, regulates digestion both in stomach and intestines, cleans and sweetens the stomach and alimentary canal, stimulates the liver to secrete the bile and impurities from the blood. It is a sovereign remedy used in many thousands of households all over the civilized world for more than half a century by those who have suffered with indigestion, nervous dyspepsia, sluggish liver, coming up of food, palpitation, constipation and other intestinal troubles. Sold by druggists and dealers everywhere. Try a bottle, take no substitute.—Adv.

Turks a Pastoral People.

From time immemorial the peoples of Turkey have followed the pastoral calling. The keeping of flocks and herds is an industry throughout the mountains of Kurdistan and the adjoining hills. Great flocks are kept all along the edge of the desert and in central Asia Minor. This industry of stock raising, besides supplying the people with a large amount of food and clothing, furnishes for the export trade hides and dairy products.

"Cold in the Head"

Is an acute attack of Nasal Catarrh. Persons who are subject to frequent "colds in the head" will find that the use of HALL'S CATARRH MEDICINE will build up the System, cleanse the Blood and render them less liable to colds. Repeated attacks of Acute Catarrh may lead to Chronic Catarrh. HALL'S CATARRH MEDICINE is taken internally and acts through the Blood on the Mucous Surfaces of the System. All Druggists 75c. Testimonials free. \$100.00 for any case of catarrh that HALL'S CATARRH MEDICINE will not cure. F. J. Cheney & Co., Toledo, Ohio.

Ladybirds.

Don't worry about trying to get rid of ladybirds. They are great benefactors to gardeners, on account of the fact that they lay their eggs in the midst of the plant lice on vegetation. As soon as the eggs are hatched, the baby ladybirds promptly fall upon the lice, gobble them up, and so preserve the plants.

Important to Mothers

Examine carefully every bottle of CASTORIA, that famous old remedy for infants and children, and see that it bears the Signature of *Dr. J. C. Fletcher* In Use for Over 30 Years. Children Cry for Fletcher's Castoria

Circumventing the Barrage.

Mrs. Newedd—John, we'll have to have a speaking tube from the dining room to the kitchen. Newedd—Why? Mrs. Newedd—Well, I must get some way of talking to the cook without having her throw dishes at me.—Boston Evening Transcript.

Cuticura for Pimply Faces.

To remove pimples and blackheads smear them with Cuticura Ointment. Wash off in five minutes with Cuticura Soap and hot water. Once clear keep your skin clear by using them for daily toilet purposes. Don't fail to include Cuticura Talcum.—Adv.

For Future Reference.

"Have you kept all the promises you made?" "I think I've kept most of them," replied Senator Sorghum. "Every time I write a letter promising anything I have a copy of it placed on file."

Only Then.

"Do you write any funny verses now?" "Yes, when I try to write serious ones."

The prices of cotton and linen have been doubled by the war. Lengthen their service by using Red Cross Ball Blue in the laundry. All grocers, 5c.

We certainly would hate to be as downright devilish as a girl wearing woolen hose thinks she is.