What She Said.

Mrs. Nextdoor—Did you really say that I was bad-tempered with my children? Mrs. Gabbs says so.

Mrs. Overtheway—No, indeed, dear. I told her, on the contrary, that you must have the disposition of an angel to put up with them at all.—Columbia State.

Had Seen It Before.

Little Bobbie was playing school with his grandma the other day. He answered the teacher quite intelligently pertaining to some of the capital letters of the alphabet. Grandma pointed to the capital letter "Y," asking him what it was. "That's easy," he replied, "that's a slingshot."

Extravagance.

Bridge Player (to partner who is playing worse even than usually)—Whenever I have you for a partner, Smyth, I feel I'm living beyond my means.

His Stand.

"Has your son selected a walk in life?"

"Yes; he is going to run for office."

Logical Conclusion.

"The strike idea——"

"Well?"

"Seems to be making a hit."

Good things may be cheap, but cheap things are seldom good.

THE KITCHEN CABINET

He is not educated who refuses to eat whatever is set before him.—G. Stanley Hall.

The above presupposes an educated cook who will provide food which is eatable.—N. M.

SEASONABLE GOOD THINGS.

The dessert adds the finishing touch to the meal. It should be appropriate, that is, following a heavy meal be light and dainty, or a meal less substantial may have a more filling dessert. The dessert is valued for its decorative effect as well as for its food value.

Date Pudding.—Boil together ten minutes two cupfuls of water three-fourths of a cupful of brown sugar, and three tablespoonfuls of cornstarch. Add one cupful of sliced dates. Mold in sherbet cups. Garnish with whipped cream and chopped nuts, or pieces of cherry or dates.

Apple Snow.—Pare, core and cut about four apples into quarters. Cover with boiling water and cook slowly until the apples are soft and the water has almost evaporated. Cool, put through a vegetable sieve. Add powdered sugar to taste and fold in as much whipped cream as you have apple pulp. Chill and serve.

Peach Cup.—Take eight canned peaches, two eggs, one-half cupful of milk, one and one-half cupfuls of flour, three teaspoonfuls of baking powder, one-half teaspoonful of salt, and one teaspoonful of butter. Mash two of the peaches and add the well-beaten yolks of eggs. Add the milk and the dry ingredients sifted together. Add butter melted. Beat the mixture in a buttered custard cup, add half a peach, cover with batter, sprinkle the top with sugar and bake in a moderate oven twenty minutes. Serve with whipped cream or a hard sauce.

Apricot Ice.—Take four cupfuls of dried apricots, four cupfuls of water, the juice of three lemons, one-half cupful of sugar and the whites of three eggs. Soak the apricots until soft; cook until tender. Press through a potato ricer to remove the skins. Add sugar to the pulp, then water and cook ten minutes. Remove from the fire, cool, add lemon juice and freeze. When the mixture is partly frozen, remove the cover and add the beaten whites of eggs. Cover and finish freezing.

Apricot Whip.—Take two cupfuls of apricots, one-half cupful of sugar, one teaspoonful of lemon juice and the whites of two eggs. Wash and soak the apricots. Cook in the same water until soft. Remove stones and rub through a sieve. Add sugar and cook five minutes. Beat the whites of the eggs until stiff and fold them into the apricot pulp when it is cold. Add lemon juice. Bake in a buttered baking dish for twenty minutes. Serve with cream or custard sauce.

"Go forth this day with the smallest expectations, but with the largest patience, with a keen relish for and appreciation of everything beautiful, great and good, but with a temper so genial that the friction of the world shall not bear upon your sensibilities."

TABLE DAINTIES.

For a cake out of the ordinary, try one made from the following recipe:

Lightning Cake.—Cream a half cupful of shortening, gradually, with half a cupful of sugar, four beaten egg yolks, three tablespoonfuls of milk and one cupful of sifted flour, with a teaspoonful of baking powder. Spread the mixture in a shallow pan and over it spread the frosting whose recipe is given below; dredge with sugar and cinnamon, and bake thirty minutes. For serving, cut in strips about two inches long and one inch wide.

Frosting for Lightning Cake.—Beat four egg whites very light, gradually add three-fourths of a cupful of sugar and a half cupful of blanched and shredded almonds. Spread on the uncooked cake dough and sprinkle with one tablespoonful of sugar mixed with half a teaspoonful of cinnamon.

Rhubarb and Raisin Jelly.—Cook three dozen large, choice raisins in boiling water to cover, until tender. Add more water if needed. Cook until tender two cupfuls of rhubarb cut in small bits, with one cupful of sugar; shake the pan to keep the pieces unbroken. Soften two tablespoonfuls of gelatine in half a cupful of cold water, then add the raisins and hot liquid to dissolve the gelatine; add rhubarb and turn into a mold. When cold and firm, serve unmolded with whipped cream. There should be a scant quart of material, counting the water in which the gelatine was softened.

Baked Ham.—Take a slice of ham two inches thick, parboil in water to nearly cover. Remove the ham to a baking pan, spread with brown sugar and mustard, using a teaspoonful of mustard to two tablespoonfuls of sugar. Add the water from the pan, and baste occasionally. Bake until well browned.

There's folks that chide their neighbors,
An' there's folks that pass you by;
There's folks that hold their troubles
Till you nearly want to cry.
There's folks to crush the weaklings
And there's folks to curb the strong,
An' now an' then there's folks that likes
To jolly folks along.

NUTRITIOUS DISHES.

With eggs at the price they are it does not seem economy to use them in any quantity, but with food combinations two or three eggs will supply the protein needed, yet make an inexpensive main dish.

Eggs and Dried Beef Scrambled.—Chop fine half a cupful of dried beef. Melt two tablespoonfuls of sweet fat in an omelet pan. Add the chopped meat, three-fourths of a cupful of tomato, a teaspoonful of scraped onion or a bit of juice, half a teaspoonful of salt and a few grains of paprika; stir until hot, then add three beaten eggs and cook until the eggs are creamy throughout. Serve on squares of buttered toast or with baked potatoes.

Meat Loaf.—Put through a food chopper one pound of veal steak, half a pound of beef from the top of the round and one-fourth of a pound of cooked ham. Mix well, add two eggs beaten light, a teaspoonful of salt, a dash of paprika, two tablespoonfuls of chicken fat, two milk crackers rolled fine, onion juice, chopped parsley or Worcestershire sauce; shape into a loaf. Make a depression in the center and set in end for end two hard cooked eggs, removed from the shell. Cover the eggs in the loaf and place in a baking pan. Baste with hot fat and bake two hours. Serve hot or cold with a saucer made in the pan.

Codfish Balls.—Put hot boiled potatoes through a ricer, enough to make two cupfuls. Have ready one cupful of salt codfish, picked very fine, covered with cold water; heat slowly until the water is milky; then drain and dry in cloth. Mix the potato, fish, a tablespoonful of butter, paprika and a teaspoonful of onion juice. Beat with a wooden spoon until light and fluffy. Shape in balls, roll in egg, mixed with three tablespoonfuls of cold water, then in soft sifted crumbs. Fry in deep fat. If the balls are made the day before and left uncovered they will cook better.

Do you know what it means to be losing the fight?
When a lift just in time might make everything right?
Do you know what it means, just a clasp of the hand,
When a woman has stood just all she can stand?
Were you sister of hers when the time came of need?
Did you offer to help her? Or didn't you heed?

SOMETHING GOOD TO EAT.

If one wishes a little ice cream for three or four sherbet cups, it may be made in a pound baking powder can. Any kind without acid may be used; fill the can two-thirds full, put on the cover and set into a deep jar filled one-third salt and two-thirds ice, let it stand until chilled, then turn the can in the mixture, occasionally removing the top and scraping down the sides. It will not take long to freeze and this saves using a large freezer when a small amount is needed.

One of the Thousand Isle Dressings.—Take half a cupful each of olive oil and lemon juice, one tablespoonful of grated onion, half a cupful of orange juice, three teaspoonfuls of minced parsley, eight olives chopped fine, eight cooked chestnuts also chopped, one-fourth teaspoonful of salt, one teaspoonful of Worcestershire sauce, a dash of paprika and one-fourth teaspoonful of mustard. Shake in a mason jar until well blended.

Combination Salad.—Cut a small tomato into quarters or eighths leaving the sections together at the stem end. Arrange on lettuce and heap over this a tablespoonful of chopped celery, a quarter of a thinly sliced pear and the tapering end of a banana, which may be placed in the center of the salad. Mix with boiled dressing and heap the minced and sliced mixture around the center. Shake a bit of paprika on the point of the banana and serve. A few grapes, skinned and seeded, may take the place of the pear or both may be added. The combination of flavor is especially pleasing with a mild salad dressing, enriched with whipped cream.

Beans and Bacon.—Take one can of tender string beans, drain and season well. Cut up two slices of bacon in small bits and fry until brown. Remove the bacon to the dish of beans and fry one small chopped onion in the hot fat; when the onion is well cooked, add the beans and when well mixed with the fat, add enough sharp hot vinegar to season well. Serve hot with frankfurter sausage.

Nellie Maxwell

CHILDREN'S COATS IN NEW WEAVES

Some of the new fabrics brought out this season developed a special fitness for children's and misses' wear. It has been a time of new departures in the weaving of cloths and of tryouts of these fabrics for making winter garments. Some of them were lovely, but short-lived, and others have proved sturdy as well as beautiful. New weaves add the spice of variety and the charm of novelty to the season's offerings, but they must have staying powers to remain long in the good graces of women, especially if they are to face the weather, and the wear that wintertime and children will exact.

Having stood the test and come up smiling, the pretty coat at the left of the picture asks to be considered. It is made of the material called "auto wear," and is a woolen pile fabric that looks much like corduroy. It is an own cousin to that stalwart member of the fabric family, but much softer and having much more distinction in appearance. Quite likely it was planned to be used for motor coats, but immediately extended its field of usefulness. It appears in coats for grown-ups and misses. The very fine example, shown at the left of the two figures above, pictures a coat for a miss in her teens. The collar and sleeves are edged with narrow bands of beaver.

Baby Persian lamb or chinchilla is the borrowed name of the material used to make a splendid coat and hat for a small girl, as shown at the right of the picture. Weavers, having undertaken to make a cloth that would look like a pelt, succeeded so well that they did not think it worth while to find a new name for it. They could not find one that would describe it so well as the name borrowed. The coat is straight, with big patch pockets and a wide, full collar. The clever little hat, in a new shape, which was surely inspired by the perennial Napoleon hat, covers the ears. With her hands in her pockets the determined-looking little maid so cozily fitted out in the picture, might challenge Jack Frost to take her out for a look at the home of the Aurora Borealis.

In Gay Colors.

This year the French gowns are made in such colors as tomato red, victory blue, cerise and mandarin yellow. There are top coats of bright red crepe de chine which one must acknowledge are capricious. They are also lovely. One is lined with gray Angora and heavily trimmed with it. It probably strikes the high note in top coats for the country.

CLAD FOR MIDWINTER

Mid-winter finds the heads of the younger girls clad in beaver, felt, velvet and duvetyn mostly, with beaver far and away the favorite, especially for little girls. But the flapper and the debutante, as well as small girls, are provided for in hats of this beautiful and remarkably durable material. Nothing gives more satisfaction to its wearers and beaver figures in the millinery of every season more or less for grownups—but for children and young people it always figures more.

Hats for children are so simply trimmed that one word will almost sum up their story so far as trimmings are concerned. That word is "ribbon." Good qualities in faille, grosgrain, moire and some other heavy weaves, make the bands and sash ends that distinguish the most elegant of hats for the younger set. There is but one all-beaver hat in the group pictured above, a pretty model for a girl of sixteen or so, with a collar and bow of narrow tinsel ribbon.

The saucy tam at the top of the group is made of duvetyn and has a shirred top crown and head band. A flat rosette of ribbon and a tassel of yarn at the right side give the crown the required droop and dashing angle and the best of selections as a trimming for a girl of fourteen or somewhere near that important age. The hat at the right has a crown of velvet and an upturned brim of beaver with ribbon straps and velvet buttons by way of ornament. This is allowing a good bit of leeway in trimming for a girl of ten or so. But a younger girl at the left of the group is indulged in a velvet hat with a very large and soft tam crown that falls over her soft curls at the back. It is gathered into the center, finished with a velvet covered button and tacked into its position on the brim.

Julia Bottomley

Fabrics Are Woolly.

Woolliness is the chief characteristic of the new winter fabrics. Those which enjoy the greatest popularity are velvety as to surface, though they are found to be woven in different sorts of ways when you come to examine them closely. Even for negligees and evening dresses there is a rough material fine in texture and light in weight which has become popular. It does the same things that a velvet will do, though its appearance is different.

A Respite.

"Mrs. Jaggs tells me she is so happy now in her domestic life."

"Is her husband so good to her?"

"No, but he's been sent to jail."

No Applause.

"How'd you make out in vaudeville?" "I think I pitched a no-hit game," replied the twirler, gloomily.

Spoils It.

Helen—I think Jack is simply wonderful. Maud—Yes; the trouble is he thinks so too.

There would be a lot more silence in this world if we talked only about the things we know.

Most of us do things merely because other people do them.

A woman is a good listener when she is expecting a proposal.