

# The KITCHEN CABINET

A home without a garden spot is not less the ideal home.

## CAKES AND OTHER GOOD THINGS.

To be a good cake maker, one must have practice, for as with everything that is well done, skill comes by doing.



**Cream Loaf Cake.**—Cream one-half cupful of flour with three teaspoonfuls of baking powder and half a cupful of cornstarch. Add one-half cupful of rich milk or thin cream alternately with the flour mixture, beating well, then fold in the whites of the eggs beaten stiff and one teaspoonful of lemon extract. For the icing, boil together seven-eighths of a cupful of sugar with three tablespoonfuls of cold water and one egg white placed over boiling water and beaten seven minutes with a Dover beater. Add a dozen marshmallows if liked and beat until cool.

**Maple Nut Cake.**—Cream one-third of a cupful of shortening with one cupful of light brown sugar, add the yolks of two eggs, one-half cupful of milk, one and one-half cupfuls of flour, two teaspoonfuls of baking powder, two eggs, one teaspoonful of vanilla, one-fourth teaspoonful of salt and one cupful of chopped pecans. Blend the mixture as usual, folding in the whites at the last. Cover the top with:

**Maple Icing.**—Add one-half teaspoonful of butter to two tablespoonfuls of hot milk, then add one and one-half cupfuls of confectioner's sugar, a little at a time until smooth and of the consistency to spread. Add one-half teaspoonful of maple flavoring and spread over the sides and top of the cake.

**Nut Bread.**—Sift two and one-half cupfuls of flour with three teaspoonfuls of baking powder; add one-fourth teaspoonful of salt. Beat one egg, add one-half cupful of sugar, one cupful of milk with the sifted flour, then stir in three-fourths of a cupful of chopped nuts. Let stand thirty minutes, in the pan in which it is to be baked, then bake in a moderate oven three-quarters of an hour.

**Graham Gems.**—Take one cupful of graham flour, sifted; one cupful of sour milk, one egg, one teaspoonful of soda, a little salt, two tablespoonfuls of sugar, and three tablespoonfuls of shortening. Mix and bake in gem pans.

Success in housekeeping adds credit to the woman of intellect, and luster to a woman's accomplishments.

## HOUSEHOLD ECONOMIES.

The efficient housekeeper is the one who notices the little things, which "most leave undone or despise," for the small things which fill such a large place in life are much more important than the occasional big thing.



In the preparation of vegetables and fruit there is a great waste. The careful peeling of potatoes will save a great amount of food in a few months. Potatoes may be cooked in their jackets for many dishes, saving the time in preparing and waste in peeling.

Keeping the paring and carving knives well sharpened is an economy, for no matter how expert, there will be waste in using a dull tool.

When using a gas stove, the broiler, if it is the oven burner, can be used while the oven is working, saving gas and getting its full value. In many cases the oven burners may be turned off five to ten minutes before the food is to be removed.

Crackers will keep crisp for a long time if kept tightly covered away from the air. If at all stale, by placing them in a hot oven to crisp they will be quite as good as if fresh.

A dessert that may be prepared while one is getting breakfast will appeal to the average cook. Such a dessert is junket. Take one junket tablet, crush it and dissolve in a tablespoonful of water. For a quart of milk one tablet is sufficient; take half a tablet for a pint of milk, which will make four sherbet cups of dessert. Sweeten and flavor to taste; stir in the dissolved tablet and let the glasses stand in a warm room to set before cooling. The milk should be heated to just luke-warm before the dissolved tablet is added. Hotter than that will spoil the junket and it will not thicken. Serve with cream, chopped nuts, grated maple sugar, candied or preserved ginger or any fruit.

Tea and coffee should never be left in open receptacles or paper bags, but should be carefully sealed in airtight cans or jars.

The oil mops for the bare floors, the dustless dusters, all help to make the cleaning of a room much easier than the old methods of broom and hard sweeping, besides saving the stirring up of clouds of dust.

A vacuum cleaner cleans rugs, furniture, curtains and mattresses, thus doing away with much hard work.

In this existence, dry and wet Will overtake the best of men—Some little shift of clouds 'll shet The sun off now and then; And mebbe while you're wonderin' who You've fool-like lent your umbrella' to, And want it—out 'il pop the sun, And you'll be glad you hain't got none. —J. W. Riley.

## EGG DISHES NOT COMMON.

Egg dishes are suitable for any meal and make excellent emergency dishes when an unexpected guest arrives.

**Eggs in Tomato Sauce.**—Put enough highly seasoned tomato sauce in individual baking dishes, then drop in an egg, sprinkle with pepper and salt, add enough of the sauce to just cover, then place the dishes in water. Cook in a moderate oven until the eggs are set.

**Egg Puff.**—Beat the yolks and whites of four eggs separately. Add to the yolks one-half teaspoonful of baking powder, one teaspoonful of grated cheese and salt and pepper to taste. Then add one cupful of milk and pour into a well-greased omelette pan. When partly cooked spread with the stiffly beaten whites, dash over with paprika and place in the oven to brown.

**Spanish Eggs.**—Melt two tablespoonfuls of butter and fry two large onions until tender, covering while cooking. Blend two tablespoonfuls of flour with one and one-half cupfuls of milk; stir until a smooth sauce is formed. Add salt, pepper and nutmeg. Cut four hard-cooked eggs in quarters and cook ten minutes in the thickened sauce. Serve hot on crisp toast well buttered. Garnish with parsley.

**Macaroni and Eggs.**—Cook a cupful of macaroni until tender. Place a layer of the cooked macaroni in a baking dish, add two sliced hard-cooked eggs, or better, cut in eighths; a half cupful of rich white sauce with a little onion juice for flavor, a half teaspoonful of anchovy paste. Repeat the macaroni, another half cupful of white sauce and two more eggs. Cover with buttered crumbs and brown in a moderate oven.

**Egg Sauce.**—Beat one egg very light, pour over it one cupful of sugar; when well blended add half a cupful of boiling milk; stir until well dissolved, then add a teaspoonful of vanilla.

Apples are delicious cut in quarters after peeling and placed in a casserole or bean pot to bake. Add sugar after the apples are soft. They will be rich, brown and delicious in flavor.

Insist on yourself; never imitate. Your own gift you can present every moment with the cumulative force of a whole life's cultivation; but of the adopted talent of another you have only an extemporaneous, half possession.—Emerson.

## EVERYDAY FOOD.

For those who are fond of sauerkraut, the following dish is a most appetizing one:

**Spareribs With Sauerkraut.**—Get as many spareribs as possible and roll them around a quart of sauerkraut; place in a covered roaster and roast for an hour. Remove the cover and brown the meat. Season the meat well before adding the sauerkraut. Serve in the roll with the kraut inside, cutting the ribs and a portion of the kraut for each serving. The dish is especially well flavored, but must be cooked an hour and a half or two hours to bring out the flavor.

**Side-Pork With Baked Potatoes.**—Have the pork cut in half-inch slices, roll in seasoned flour and fry until crisp and brown on both sides. To two tablespoonfuls of the fat add two tablespoonfuls of flour. When well blended add milk and cook until smooth and of the right consistency. Serve the meat on a hot platter, the gravy in a gravy boat. Potatoes, if slashed with a knife and pressed lightly when taken from the oven, will be more evenly and palatable.

**Hamburger Steak.**—Get the round and chop it if possible until fine; the meat will be much more delicious than that which is ground and crushed. Season well and make into a flat cake an inch and a half to two inches thick. Place on a well-greased hot broiler over coals or under the gas flame and cook as usual eight to ten minutes for rare-done steak, turning every two or three minutes after it is seared on both sides. If desired better done cook twelve to fifteen minutes, or well done, twenty minutes.

**Cherry Pudding.**—Take a cupful of flour, one teaspoonful of baking powder, a dash of salt and half a cupful of milk; mix well and drop a spoonful into the bottom of well-buttered custard cups. Add a tablespoonful or two of the dough mixture leaving space to rise in the cups. Set the cups into a pan, pour in boiling water to come up well on the sides of the cups, cover and steam fifteen minutes. Serve unmolded with sugar and cream.

There are quite a number of little hats with veils of net or lace playing the most important part in their adornment. Usually the veils are very brief affairs draped cleverly on slippers along with flowers. They are wonderfully becoming. In a few models the veil falls from the front of the hat just far enough to cover the eyes and

is longer but not very long at the back. On spring and summer millinery flowers, grains, grasses and grapes are featured and many have streamers of silk or velvet ribbon. An example of these pretty trimmings—a revival of times gone by in the styles, appears in the hat of liere braid with its sash of moire ribbon and clusters of flowers and grapes with wheat and grass among them.

Among the hats for midsummer there are many black ones of hair braid and millines or lace. Some of them have very wide brims and collars of velvet ribbon with a single long sash end. Sometimes two or three very long-stemmed roses droop over the brim edge toward the back, and in other models a variety of flowers posed flat on the brim, show through the transparent fabric. A lovely hat of hair braid and millines shown in the picture is all-black with airy gaura feathers springing up about the crown.

## Established Modes in Afternoon Frocks



IF BUT one afternoon frock might be allowed in a wardrobe, we would find most women selecting black or dark blue satin as the material for making it. Every experienced woman knows a frock of this kind to be the most useful thing in her possession, and every year designers interpret the new styles in a variety of ways, using plain black or blue satin with the certain knowledge that the frocks will please. Foulards in black or dark color with white figures or in other color combinations which have been selected for illustration here, are both good examples of afternoon frocks made in these popular fabrics, and each has something new to recommend it. The black has a body cut in kimono style with round neck and short sleeves. The skirt is set onto this body with a wide tuck and is gathered at the hips where it is shaped into a deep curve. The new feature in this frock is the deep border at the bottom of the skirt of a machine-made smocking. The same smocking makes the cuffs. A narrow frill of fine lace at the neck and a girde of heavy silk cord, ending in a long and handsome tassel, measure up to the quality of the dress.

## FIND A BECOMING HAT



EVERY woman may go to the millinery shop determined to find a hat that adds at least 20 per cent to her attractiveness, for such a hat is to be found there. There is so great a variety of shapes and such diversity of styles that it is not hard to follow the advice conveyed by that reliable old millinery adage which says a woman should look better with her hat than without it. She may choose between hats large, small and medium in size, all good style, in endless variety of shapes and materials and having the advantage of real beauty in their lines. If the head is an average size it will not be hard to find a becoming shape, but, if it is either larger or smaller than the average, a hat must be made to fit it, for this is the most essential thing in the matter of becomingness.

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Julia Bottomly

## IN THE LIMELIGHT

### S. L. ROGERS AND HIS 1920 CENSUS



Samuel L. Rogers, the man who is taking the 1920 census, seems to be doing well by his country. Anyway, every day or two he gets on the first page with some figures which show that apparently every city in the United States has grown substantially since the 1910 census was taken.

Chicago, for example, has apparently about 2,885,000 inhabitants, an increase of about 32 per cent. On this showing it is probably the third city of the world, with only London and New York ahead of it.

Mr. Rogers also announces that Dayton, O., has now a population of 153,830, an increase of 31.1 per cent. Dayton ranked as fifth Ohio city and forty-third city of the country in population in 1910, with 116,577 people, an increase of 36.6 per cent over 1900.

Syracuse, N. Y., which was thirty-fourth city in 1910, has reported 171,047 people; Toledo, which was thirtieth city, has been announced as having 243,100 people, and has passed both Louisville and St. Paul, twenty-fourth city and twenty-sixth city, respectively, in 1910, by more than 8,000.

Albany, N. Y., fiftieth city in 1910, has reported its 1920 population as 113,334. Milwaukee, Washington and Cincinnati, all have populations of more than 400,000.

### THIS MAN SHOULD BE BUSY IN SPOTS

William Martin Williams of Alabama, is the man who succeeds Daniel C. Roper as commissioner of internal revenue. Mr. Williams has been solicitor of the department of agriculture and was recommended for the position by Secretary of the Treasury Houston, who has just swapped the agricultural department for the treasury department.

Mr. Williams should be a busy man in spots. He has the internal taxes to collect, and in addition he has a joint charge with the department of justice in the enforcement of prohibition. The collection of the internal taxes is a man's job in itself.

The objects of taxation include incomes and profits, transfers of estates of decedents, distilled liquors, cigars, cigarettes and tobacco, capital stock transfers, playing cards, transportation of freight, express and persons, oil in pipe lines, telegraph and telephone messages, insurance of various kinds, automobiles and accessories, pianos, organs, sporting goods, chewing gum, cameras, theaters, museums, circuses, bowling alleys, billiard and pool tables, sculpture, paintings, yachts and pleasure boats, dues of athletic, social and sporting clubs—and as many more.



### COAL AND THE WAYS WE WASTE IT



A. H. Armstrong, chairman of the electrification committee of one of the big electric companies and a transportation engineer of note, declares that two-thirds of the coal now burned annually in the 63,000 steam locomotives of the country can be saved by a system of complete electrification. These locomotives burn about 122,500,000 tons, he says. In other words, the country is today wasting in this way enough coal to pay interest charges on the cost of completely electrifying all the railroads of the United States.

A superman from Mars—if such there is and he should pay us a visit—would either laugh or weep over our coal situation. Then he would ask questions, which doubtless would run something like this:

Why do you burn up a large part of the mined coal in distributing it by railroad—why don't you convert the coal into electric energy at the mine and transmit the power by wire to the points where it is to be utilized.

Why don't you stop burning coal and oil for every purpose under the sun, why don't you harness your streams and make electricity, thus saving coal and oil and utilizing millions of water-power that is now going to waste?

### IS BONILLAS A MEXICAN CITIZEN?

Mexican advices continue to speak of Senor Ignacio Bonillas as an active candidate for the presidency. He is at present the Mexican ambassador to the United States. As near as the riddle of Mexican presidential politics can be solved he appears to be backed by President Carranza.

Also the charge that Bonillas is not a citizen of Mexico, and therefore is not eligible either to be a presidential candidate or to continue as ambassador, continues to crop out. The charge appears to have originated with Salvador Alvarado.

El Heraldo, the Mexican paper seized from Captain Hudson, its English owner, last year by Alvarado, makes the charge. Investigation of the charge on this side of the border is said to show that Bonillas was born in Arizona near Tucson, and taught school in and near Nogales, Ariz., for a number of years. Best obtainable information on American soil is that he had not, until he returned to Mexico, at the beginning of the Carranza revolution, changed his citizenship.



### FELT NEGLECTED.

Little Eva was invited out to dinner with her father and mother. Before starting, her parents made her understand that she must not speak unless spoken to. All went well at first, but after some time, no notice being taken of her, Eva began to get uneasy. Finally, the hostess, seeing that something was wrong, asked her what she would like next. "I would like to have you begin to ask me questions!" was the polite reply.

### SPARING GRANDMA'S FEELINGS.

The other day my aunt was writing to her mother, and she said to her little boy, who had recently learned a few of his letters at school: "Gene, don't you want to write your letters to grandma and show her how much you have learned?" Gene thought a few minutes and then replied: "O, mother, grandma is so old and it's been a long time since she went to school, she probably wouldn't know what they are."—Exchange.

Nellie Maxwell