

The KITCHEN CABINET

If the power to do hard work is not talent, it is the best possible substitute for it. Things don't turn up in this world until somebody turns them up. A pound of pluck is worth a ton of luck. Luck is an ignis fatuus. You may follow it to ruin, but never to success.—James A. Garfield.

DISHES FROM LEFTOVER FISH.

Like tender meat, the fiber of fish is hardened by continuous high heat; therefore in reheating it care should be taken.



Spiced Fish With White Sauce.—Season highly any leftover fish with any one of a combination of tomato catsup, anchovy, Worcestershire and paprika. To enough white sauce to cover the fish, add two well-beaten eggs to each cupful of sauce. Flake the fish, pour over the sauce and heat in the oven.

Fish Cocktail.—Take a small piece of cold boiled halibut, remove the skin and bones and flake it. Season with salt and pepper. For the sauce, take one teaspoonful of tarragon vinegar, one teaspoonful of catsup, one teaspoonful of lemon juice, one-half teaspoonful of horseradish and a drop of tabasco sauce. Put a tablespoonful of fish in each glass, pour over the sauce and serve.

Mock Lobster in Chafing Dish.—Take one and one-half cupfuls of boiled fish (salmon is preferred), one cupful of stewed tomatoes well seasoned, two tablespoonfuls of cracker crumbs, one tablespoonful of butter, salt, paprika and a little Worcestershire sauce. Melt the butter, add the tomatoes, fish and seasonings, then the crumbs; heat all together.

Fish Loaf.—Flake the remnants of any baked fish. There should be two cupfuls; if not, add raw oysters to make up the amount. Add a cupful of stuffing left from the fish, one cupful of coarse bread crumbs moistened with melted butter and one beaten egg. Season well with salt, pepper and one teaspoonful of minced pickle. Place in a small bread pan or a quart mold, cover with buttered paper and cook in a moderate oven for half an hour. Unmold on a hot platter and serve with white sauce.

Creamed Fish in Potato Cups.—Discard all bones and skin from any cooked fish. Season well with salt, pepper and a little lemon juice. Make a white sauce, allowing half as much sauce as fish. Add a slight grating of nutmeg. Put the mixture in potato cups and brown lightly in the oven.

Just buckle in with a bit of a grin. Then take off your coat and go to it. And start in to sing, as you tackle the thing. That couldn't be done—and you'll do it.

EVERY-DAY DISHES.

Take half-inch slices of brown bread, the kind that has been steamed in one-pound baking powder cans, fry in a little bacon fat until hot, then serve with a poached egg on each.

Bread Pudding.—Butter both sides of three slices of bread, add one quart of milk, two-thirds of a cupful of molasses and a little salt. Bake slowly about two hours and a half, stirring often during the first half hour of cooking. Serve with cream.

Rice Omelette.—To one cupful of rice add two tablespoonfuls of milk and three well-beaten eggs, a teaspoonful of salt, stirring them lightly. Melt a tablespoonful of butter in a smooth omelette pan and when hot pour in the omelette. As it cooks lift it from the sides to let the uncooked part run under. When all is creamy spread with four tablespoonfuls of currant jelly and fold. Serve hot on a hot platter.

Sponge Cake Porcupines.—Cut squares or rounds of sponge cake. Place in a pudding dish, moisten with orange or any canned fruit juice. Blanch almonds and press into the cake leaving the sharp ends up. Cover with a soft custard and bake until the almonds are brown and the custard set.

Lemon Cups for Sauces.—When making lemonade save the best skins by putting them at once into cold water. They will keep for several days. These lemon cups are nice to use for salad dressings with lettuce or cocktail sauce with oysters or Hollandaise sauce with fish.

Oranges in Jelly.—Soften one-quarter of a package of granulated gelatin in one-quarter of a cupful of cold water and dissolve with half a cupful of boiling water; add one-third of a cupful of strained honey, one cupful of strained orange juice and the juice of half a lemon. Set a mold in ice water and pour in half an inch of the liquid. When nearly firm, arrange a layer of orange sections, free from all membranes and seeds; cover with more gelatin mixture; harden and repeat until the dish is full and all the fruit and liquid has been used. Serve turned from the mold, either with or without sugar and cream. One may vary this recipe by using other fruits. If canned they should be carefully drained.

Awake to effort while the day is shining. The time to labor will not always last; And no regret, repentance nor reprimand Can bring to us again the buried past. —Sarah Bolton.

WAYS TO SERVE TONGUE.

Beef tongue is so well known and liked that it needs no praise. A beef tongue, if lightly corned for a few days or a week, is much improved in flavor. Simmer until tender, then cool in its own liquor after skinning, and it may be served in hundreds of ways. For those who like a sweet sauce raisin sauce is a great favorite.

Raisin Sauce With Beef Tongue.—Take one-half cupful of raisins, one-quarter of a teaspoonful of ginger, the juice of half a lemon, one teaspoonful of chopped onion, two tablespoonfuls of butter, the same of flour, one tablespoonful of chopped carrot, one-quarter of a teaspoonful each of celery seed and pepper, one teaspoonful of salt, one-half pint of stock or water. Put the onion and carrot in the butter and cook slowly until well browned, then add the raisins and stir until they are heated; remove from the direct heat and add flour and stock with the remainder of the seasonings. Serve hot on hot tongue or corned beef.

Calif, pork or lamb's tongues are all used in recipe in which beef tongue may be used.

Pork Tongue on Toast.—Cut pieces of bread in any desired form and fry a golden brown. Sprinkle with grated cheese and heap with cooked chopped pork tongue. Season with salt and paprika and sprinkle with bread crumbs. Place in a hot oven to brown the crumbs.

English Calves' Tongues.—Take two calves' tongues and cover with a rich soup stock; salt, pepper and malt vinegar to taste. Cook slowly until tender. Serve the tongues sliced with boiled carrots and turnips. Pour over the remaining stock and macerate.

Lamb Tongue With Macaroni.—Cook one-quarter of a pound of macaroni. Put in a baking dish with one lamb's tongue chopped and seasoned, one cupful of tomato sauce and one-half cupful of grated cheese. Sprinkle with cheese and bake until brown. Serve hot.

All common things, each day's events, That with the hour begin and end, Our pleasures and our discontents, Are rounds by which we may ascend.

WHAT TO DO WITH LEFTOVERS.

The leftover problem is one which needs daily solving and constant care in most households, to see that nothing is wasted. Remnants of fish as of meat should be carefully screened and never placed in contact with butter or milk in the ice chest. Fish should be served within 24 hours after the first cooking as it spoils very quickly.

When buying meat remember the leftover which may follow and may need a sauce. Have all bones that are removed from roasts and other cuts of meat sent home to go into the soup-stock kettle. Ask for the marrow bone with soup and stewing meat, as marrow is excellent for shortening. With French chops and crown of lamb enough trimmings are thrown away to make a most savory dish. Remember when ordering meat that an allowance of suet should go with the meat. Try out the suet and mix with equal parts of lard and you have a shortening which will take the place of butter.

Beef Croquettes Made From Soup Meat.—Chop the meat very fine. Season highly with salt, pepper and celery salt. Add a little grated nutmeg if liked or a little onion juice. To two cupfuls of meat add one-half cupful of rolled oats and enough thick tomato sauce to shape into croquettes. Roll in egg and crumbs and fry in deep fat. Serve with the remainder of the tomato sauce reheated and thinned.

Savory Tomato Sauce.—Take three large tomatoes or two cupfuls of canned tomato, add water, a tablespoonful or two and stew until soft. Add one-half teaspoonful of salt, two sprigs of parsley, one slice of onion, a bit of bay leaf, six peppercorns, six cloves and two tablespoonfuls each of flour and butter cooked together. Cook all together fifteen minutes, strain, boil up one minute and serve. The tomato and seasonings may be cooked then strained and the flour and butter added, if more convenient.

Rhubarb and Raisin Pudding.—Cut one pint of rhubarb in half-inch pieces and add one cupful of sugar. Let stand an hour or more. Butter one pint of bread crumbs with one tablespoonful of butter; add one cupful of raisins. Put a layer of the rhubarb into a buttered baking dish, cover with the crumbs and raisins; repeat, and finish the top with buttered crumbs. Bake in a moderate oven one hour.

Nellie Maxwell

YOUNG GIRLS' FROCKS FOR GRADUATING DAY



Now that May and June are not far off, the world is full of talk about graduation dresses. It is buzzing about like the hum of bees in all the schools and in the homes that are livened by those precious but opinionated high-school girls who are about to complete one lap of their little journey in the world. To each one of them her graduation dress is the most important matter in sight, and it is an important matter from several viewpoints.

Many schools, much to their credit, prescribe definitely what their graduates shall wear, and thus avoid heartburnings among the girls. A great many others give some general directions as to how dresses shall be made, and let it go at that; while other schools leave the matter to be decided without any restrictions. In the last case a mother is very often called upon to insist on less pretentious frocks than her daughter would select, and she may acquire a few extra gray hairs and deepened wrinkles in carrying her point. But she must carry it or else have her taste in dress discredited.

The graduation dress is to be made of some thin white fabric in a pretty but simple design, and a delightful example appears in the picture above. White voile and narrow white satin ribbon give a good account of themselves in this girlish dress, which employs nothing else (except white satin for a girdle) in its makeup. The voile is gathered into a ribbon at the bottom of the skirt and tacked to an underskirt of lining silk.

Net, organdie, batiste or georgette might be made in the same way.

Another frock employs narrow ribbon and wide tucks in its decoration. It has a full straight skirt, finished at the bottom with three rows of satin ribbon about an inch and a half wide, placed two and a half inches apart. Above them at the knee there are two tucks, three inches wide, with a four-inch space between them, and above these three rows of ribbon again. Ribbon encircles the baby waist and finishes the short sleeves, placed in three rows on them and finally forms a narrow sash with long loops and ends at the front.

New Blouses and Smocks



SO MANY of the latest blouses, now being shown for midsummer wear, have elbow sleeves and very short peplums, that there is no room to doubt that they are proving popular. Designers have great faith in these features in midsummer styles since they are fashioning the most costly laces into them as well as the usual beautiful and refined fabrics used for blouses. Irish lace, combined with flit and a little embroidered or pin-tucked batiste, are the rich ingredients that go to make up the most costly of these blouses for midsummer wear. Often fine voile, with drawn-work or embroidery as an embellishment, takes the place of batiste. In many blouses one or the other of these fabrics predominates, but sometimes they make way for the laces and are merely used to set them together cleverly. Among blouses that are simply lace trimmed or ornamented with needlework, voile is a favorite material.

The lovely blouse shown here, made of crepe georgette and decorated with beads, is a perfect example of the new summer blouse. Its short peplum, cut into four scallops at the bottom, is simply an extension of the body of the blouse. Beads in short strands form a fringe for the peplum and the closely adjusted girdle is made of the

crepe. The sleeves are set in with hemstitching which continues to be the favorite way of disposing of seams in blouses.

A smock of crepe de chine shown with the blouse employs beads also for its trimming, but they are used on its skirt much more plentifully than on the body, reversing the order of things in the blouse. This is a slip-over model fastening on the shoulder and having long sleeves. In the darker colors it is very practical for general wear or for traveling. In lighter colors it makes a pretty toilet for summer afternoons worn with white skirts or with light-colored skirts to match. Many smocks have elbow sleeves, but these, not being becoming to some women, find themselves occasionally replaced by long sleeves with cuffs, like those shown in the picture.

Julia Bottomley

Stock Collar a Novelty.

The stock collar is such a stranger that its appearance with spring modes classes it as a novelty. It is shown in little wrinkles with a smart tie or a jabot as a finish.

In the PUBLIC EYE

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. Any way, 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 30.6 per cent over 1900.

Syracuse, N. Y., which was thirty-fourth city in 1910, has reported 171,647 people; Toledo, which was thir-

deth city, has been announced as having 243,109 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 133,334. Milwaukee, Washington and Cincinnati, all have populations of more than 400,000. Figures for other cities in various parts of the country are:

Columbia, S. C., 37,524, increase 11,205, or 42.6 per cent.
Kewanee, Ill., 16,026, increase 6,719, or 72.2 per cent.
Warren, Ohio, 27,050, increase 15,069, or 144.1 per cent.

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, yacht and pleasure boats, dues of athletic, social and sporting clubs—and as many more.

The grand total of the taxes the commissioner of internal revenue collected in 1919 was \$3,839,950,612.05, which in ordinary times would be considered quite a tidy sum.



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 upon 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.

He is married to an American woman, the sister of former Governor Sanford of Arizona.

