

When Bread Is Short

By LORETTA C. LYNCH.

"What shall I do? Here they come, and not a bit of bread in the house."

Ever said it yourself? Of course the "they" referred to is the unexpected company that we are often very glad to see, but sometimes at our wits' ends to know how to provide with a meal at a moment's notice.

Even the woman who lives in the city plentifully supplied with food shops often has this problem to solve. This is particularly true of bread.

The housewife's salvation lies in the quick bread. And quite often the visitors will appreciate a pan of piping hot tea biscuit, or some hot corn muffins or wheat muffins much in preference to the best baker's bread.

Prepared flour is a great convenience. The housewife may prepare it herself at home or she may purchase it. To prepare it at home, sift together several times four measuring cups of previously sifted flour with eight level teaspoons of baking powder and a level teaspoon of salt. This should be stored away in a jar with a tight-fitting cover. Contact with the air will lessen the efficiency of the baking powder.

Suppose you decide to make muffins. First, pre-heat the oven. Into the mixing bowl put two level cups of this prepared flour. Make a well in the center. In this put a level tablespoon of sugar. Drop in a well-beaten egg. Then stir in very gradually enough milk to make a drop batter. Add two tablespoons oil. Beat well. Fill the muffin tins half full and bake in a hot oven about 20 minutes.

The mixing of muffins in a well-aerated kitchen should not take 10 minutes. So that within half an hour or so while your guests are getting settled you will have made your bread.

Tea biscuit, especially if you cut them to shape, take a trifle longer. Two cups of flour usually make enough bread for four people, unless they are particularly large bread eaters. And so for tea biscuit use two cups of prepared flour. With the tips of the fingers rub in two tablespoons of butter, lard or other fairly hard shortening. With a knife cut in enough milk or water, or half milk and half water, to make a soft dough. Toss on a floured board. Pat to a rectangle about one-half inch in thickness. Do you really know an inch? So many women don't.

Dip the biscuit cutter or drinking glass into flour before cutting each biscuit. Arrange on a greased plate. Bake 12 to 15 minutes in a hot oven. While the preparing of the tea biscuit takes a little longer, they do not take so long to bake as do muffins. Some women make the dough a little softer and drop it from a spoon on to the greased plate. This does away with cutting. With a little practice, one can acquire the knack of dropping them being cut uniformly. Biscuits should be painted over with milk before going in to the oven if one desires a rich brown effect.

Before beginning any quick bread ask yourself, "Have I all the ingredients at hand? Are the tins greased and floured? For how many am I cooking? Will the oven be ready when the bread is?"

Cornmeal muffins offer a pleasant change and are a good bread to make should you be somewhat short on wheat flour and long on cornmeal. Put two cups of cornmeal in a bowl. Add one cup of plain wheat flour, one-fourth cup sugar, one-half level teaspoon salt and six level teaspoons of baking powder. Mix well. Sifting is not necessary. Beat in enough milk to make a rather loose drop batter.

Add two tablespoons of melted fat or oil. Bacon or ham fat is sometimes used to give flavor to cornmeal muffins. A beaten egg may be stirred in at the end. It can be omitted, but the bread is improved if it is used.

Bake about 20 minutes in gem pans, or half in a shallow pan in one loaf about the same length of time.

Campaign Tea Napkins a New Fad

Campaign tea napkins have appeared. They are the smartest things out in the way of paper table linen. They will be officially launched, which means socially launched, at a tea which Mrs. Robert Gray Peck will give at her home in Highland, Ill.

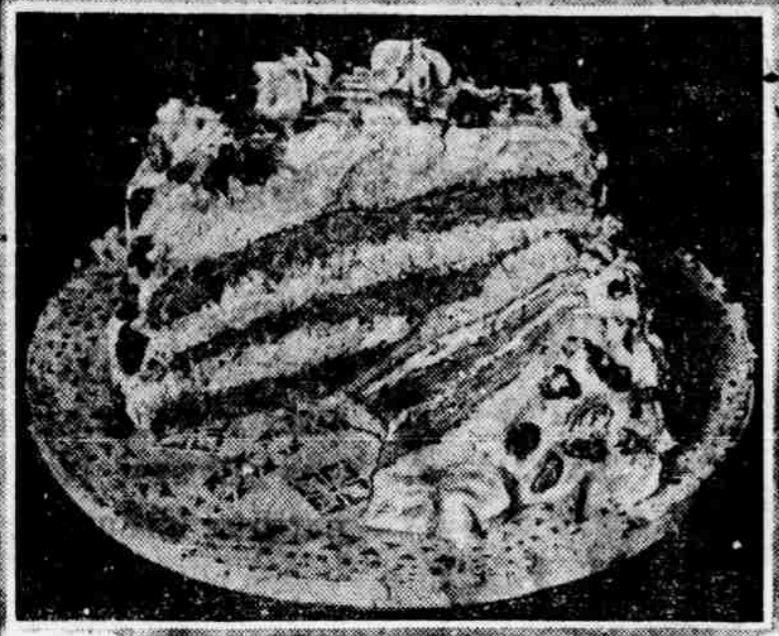
This tea party will also inaugurate a series of republican "parlor meetings" of which Mrs. Laura Davton Fessenden of Chicago, will be the director. Mrs. Fessenden has been appointed chairman of parlor meetings for the republican national committee. This committee operates under the auspices of the women's division of the speakers' bureau.

Along with the campaign napkins, properly decorated with flags and pictures of Senator Harding and Governor Coolidge, the guests will receive republican literature and campaign buttons, while G. O. P. elephant charms, stick pins and campaign songs compiled by republican women of Minneapolis will be on sale. Members of the republican national executive committee will be the guests.

Mrs. Fessenden, who will be responsible for a series of such parties from New York to San Francisco, is an ardent republican. She was the first woman to cast a vote in Highland Park, Ill. She comes from a long line of republican ancestors on both sides of her family. In addition to being a member of the Chicago Woman's club, a charter member of the Daughters of the American Revolution, the Colonial Dames of America, the Antiquarian society and the Founders and Patriots society, is an author of note. She has written several books and a number of magazine articles and published cantatas for children.

"Women have always had power and influence," Mrs. Fessenden says. "But their use has been restricted. Now that this tremendous force has been released by the granting of the franchise in nearly all states, women must fit themselves to take up their new duties and responsibilities; they must vote so that the coming election will restore the comforts and blessings of a peaceful existence."

Maple Nut Cake



This delicious maple-nut cake is the delight of children and many grown-ups as well. Take one-half cup of butter and the peel of a lemon chopped fine and work it to a creamy consistency, then add one cupful of sugar and work these together for 10 minutes. Gradually add to this the well beaten yolks of four eggs, two cupfuls of flour, two teaspoonfuls of baking powder, a pinch of salt and half a cup of milk. Mix these ingredients well together, and fold in the stiffly beaten whites of

Gowns Fall From Shoulders

Due perhaps to the caprice of Dame Fashion, for the nonce, hygiene and style are walking hand in hand. Most modish garments are designed so that their weight falls from the shoulders and not from the waistline.

Silk scarfs for evenings are attractively beaded in oriental designs. Sleeveless velvet jackets are replacing the sweater of past summers.

Stenciled "Hankies"

Handkerchiefs in stenciled effects are being shown in greater variety than ever. These small handkerchiefs are done in large patterns and gay colors, and yet are not vulgar or commonplace. The latest designs show a dark background.

Use Talcum on Gloves

Washable kid gloves are best cleaned on the hands by washing them in lukewarm suds. They must be rinsed thoroughly and dried slowly. A little talcum powder after they are dry will restore the

Preparation of Corn

Green corn should be cooked as quickly as possible after picking as it heats and loses its sweetness. If necessary to keep overnight, spread it out singly in the icebox. When ready to cook, remove the husks and every thread of silk. Put into kettle of boiling water and boil rapidly five minutes. When done, take out with a skimmer, heap on platter and serve immediately.

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For further information apply to Hon. W. A. Fraser, Sovereign Commander, W. O. W. Building, 14th and Farnam, Omaha, Neb.

Be Sure to Get a Fit When You Buy a Hat

Don't overlook the importance of having it fit—when you go to buy a hat.

hat can do is to be so tight that it presses on your head. It is pretty sure to produce a headache and quite as sure to make you feel irritable. Usually if your head is of normal size, a hat that fits snugly can be altered simply in the milliner's workroom to fit you. It is quite as great an error to buy a hat that is too large. Though this may not feel so uncomfortable, a

hat that is too large never looks right and there is no way of making it look right. So first comes fit, and then comes color. Unless you can afford to have a separate hat for every street frock in your wardrobe you must give the question of the color of the hat rather serious consideration. It is easier to select a hat to go well with your frocks and suits than

to get the suits and frocks to go with the hat. Even if you have not actually secured your autumn wardrobe you should at least have in mind what colors you intend to use before selecting the hat. Of course the black hat is almost always a safe investment. It can be worn well with any color and is very generally becoming. It has a way of looking smart when a hat

of the same shape and turning in another color might look just the reverse. [Brown hats of the warmer hues, selected for many autumn hats this year, are also very generally becoming. It is a fact that a small brown hat that fits closely is more generally becoming than a large brown hat.

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