

# St. Patrick's Festival Merry

To the far-off Isle of Erin,  
Mid the living fields of green,  
Grows the clover of St. Patrick,  
Telling where his steps have been.  
As each year the shamrock blossoms,  
To recall the tale of yore,  
Tells the story of a mission  
To a hostile, heathen shore.  
Winter fies with breath so hoary,  
Spring returns with vernal sheen,  
Nature duffs her robe of ermine,  
For the wearing of the green.

St. Patrick's day lends itself to such charming methods of entertainment that even those who do not honor the patron saint, and in whose veins runs not a drop of Celtic blood, are now looking upon this day as one of festivity. It is especially welcome because of the social quiet which goes with the Lenten season.

Here are a few helpful suggestions for those who are planning to celebrate St. Patrick's day. A contest which will keep the guests in a state of laughter is a potato race where each girl matches a man in carrying a certain number of potatoes, one at a time, on a tablespoon from a chair at one end of the room to another at the opposite end and back in the same way.

Another potato game: Pass paper and pencils to the guests and see who can get the most words out of "Potato," in five minutes. A prize may be given to the winner.

The Blarney stone is a card each guest a card on which he must write the prettiest compliment he ever heard or read, or if the guests are well acquainted each man is required to write an original compliment for one of the women present, the women writing for the men. Prizes may be given for the best compliments.

Guessing games, "Introducing Pat." Pat is disguised in the following manner:

Pat fighting for his country, Patriotic.

Pat grown haughty and of noble birth, Patrician.

Pat inheriting from his father, Patrimonial.

Pat in a child's game with the hands, Pat-a-cake.

Pat in a far distant land, Patagonia.

Pat in an eastern perfume, Patchouli.

Pat in an ornamental quilt, Patchwork.

Pat in a bone of the human leg, Patella.

Pat protecting his own ingenuity, Patent.

Pat as a married man and head of his family, Pater familias.

Pat in his relations to his children, Paternal.

Pat abroad speaking an inferior dialect, Patois.

Pat grown very old with heavy locks, Patriarch.

Pat in the crime of slaying his own father, Patricide.

Pat in a uniform on the "force," Patrol.

Pat grown rich, protecting art and industries, Patron.

Pat bearing one of the family names, Patronymic.

Pat among Dutch settlers of New York, Patroon.

Pat with good model to fashion by, Pattern.

Pat disguised as a woman, Patricia.

Pat imitating sound of raindrops, Patter.

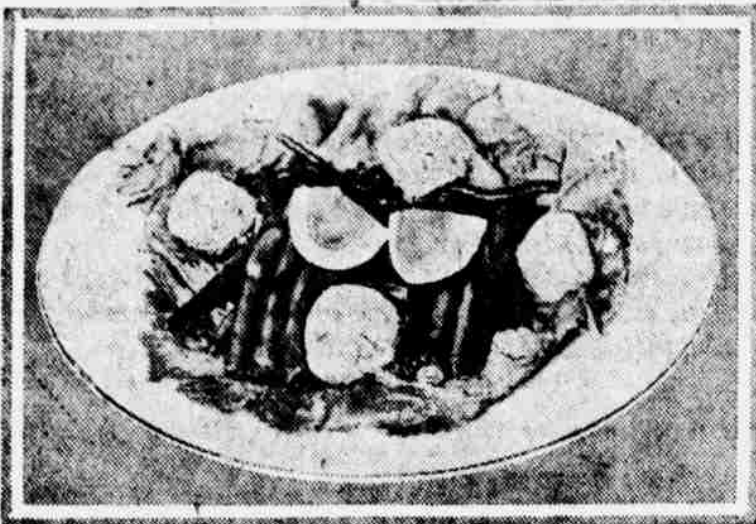
Pat in small pie or luncheon dainty, Patty.

Pat spreading like a tree, Patulous.

To make a shamrock pie cover a round box or dish with green paper, fill with favors such as small clay pipes, green or black high hats, gold harps, canes, flags of Erin, and so forth. Green and white ribbon strings should be attached to the favors so that the guests can draw them from the pie, or fill the pie with paper shamrocks on which is written a command to tell an Irish story, dance a jig, sing an Irish song or tell a joke, and so on.

Luncheon menu: Fruit cocktail topped with green cherry, boiled salmon with caper sauce, potato au

## French Salad



By **CONSTANCE CLARKE.**  
Boil one quart of string beans (canned string beans may be used), when cold arrange them on a bed of lettuce leaves amid balls of cream cheese and hard-boiled egg quarters. Pour over the prepared salad dressing and serve the salad as soon as dressed.

Salad Dressing—Boil one egg until hard, when done take up and place

## For the Lenten Menu

By **LORETTO C. LYNCH.**  
Until the best medical authorities change their minds, it is generally agreed that a large amount of meat in the diet is injurious to health. And it is expensive, too. And so during the Lenten season, whether we change our diet because we are religiously inclined or because we believe that less meat is desirable from a health or economy standpoint, we ought to know some good, toothsome dishes.

In only a limited part of our country are fresh clams obtainable, but everywhere is canned corn to be had. From it may be made a delicious corn chowder. Supposing that you are cooking for four, then the following proportions will be found correct.

**Corn Chowder.**  
Corn, 1 1/2 can; drippings or other fat, 2 tablespoons; potato, cut in slices, one medium; milk, 2 cups (1 pint); boiling water, 1 1/2 cups; butter, 2 tablespoons; onion, one slice; sugar, 1-4 teaspoon; salt and pepper.  
Heat the drippings or other fat, and cook the onion in it for about five minutes. Strain the fat into a stew-pan. Cook the potatoes in boiling salted water for about five minutes. Drain and add the potatoes to the fat. Add the boiling water and cook until the potatoes are soft. Then add corn and milk and heat to the boiling point. Add salt, pepper, sugar and butter and serve at once.

For double the quantity do not change these proportions. Double each amount of ingredient called for. Take all measurements level in all recipes. Use a standard half-pint measuring cup.

For a delightful luncheon dish for the children or for the evening meal for the grown-ups, try serving cottage cheese loaf. Please don't be prejudiced against it. Try it with the idea that you will like it. Because it is lots better than you think it is.

**Green Pea Loaf With White Sauce.**  
Dried green peas, 1 cup; cold water, 4 cups; boiling water, 2

quarts; soft, stale bread crumbs, 1 1/2 cups; milk, 1 1/2 cups; salt, 1 teaspoon; pepper, 1-8 teaspoon; paprika, 1-2 teaspoon; grated onion, 1-2 teaspoon; egg, 1; fat, 3 tablespoons.

Soak peas in cold water over night. Cook in boiling water until soft. Rub through a sieve. To one cup of this pea pulp add bread crumbs, milk, seasoning, egg (slightly beaten), and melted fat. Turn mixture into a small well-greased and floured breadpan. Set pan into a second pan containing water. Bake mixture 40 minutes or until firm. Remove loaf from pan. Serve with a white sauce. One-half cup grated cheese may be added to the white sauce.

This is for the men. The men who simply must have country sausage for breakfast will vote this a close second.

### Aluminum Vessels

Aluminum cooking utensils are desirable because they do not rust, are light in weight and withstand much wear. Their disadvantages are that when once burned they are hard to repair and that they are affected by strong alkalis and acids.

Rice yields a larger part of human food than any other one plant.

### Cut Meat Bill

**Baked Macaroni and Peanuts.**  
2 cups cooked macaroni.  
1/2 cup peanut butter.  
1/2 cup well oiled bread crumbs.  
1 teaspoon scalded milk.  
2 1/2 cups milk.  
1 1/2 teaspoons flour.  
1/2 teaspoon paprika.  
Cover with boiling water two cups macaroni broken in small pieces; strain and boil 20 minutes. Place cooked macaroni in well oiled baking dish. Prepare white sauce with the butter, flour, milk seasoning, and add peanut butter.

### Pork Hearts—Wayside Inn.

Take two or three pork hearts, remove cores and clean inside of hearts; season with salt and pepper, stuff with herb farce, fasten with needle and string; rub hearts over with drippings, put in a baking tin and roast for about one hour, basting them frequently. Serve on hot dish, garnish with tomatoes or olive potatoes. Serve with mustard sauce in sauce boat.

To make firm the bristles of old hair brushes which have become soft, dip them in a strong solution of alum, dissolving a little of it at a time in hot water.

### DO YOU KNOW?

Blue is considered more soothing to the eyes by some physicians than white and is used as the wall color in some hospitals.

To be really good, a dessert containing corn starch should be cooked at least 20 minutes after the corn starch is added, and is improved by an additional 10 or 20 minutes' cooking.

Old stockings may be cut open and several of them fastened together to make soft, satisfactory dust cloths.

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### Crisp Sugar Cookies

The dainty cakes and thin biscuits which are procurable in tin containers have become so generally popular that whether one has tea at a friend's house or at a club reception or in a restaurant one is almost certain to find her cup of tea accompanied by a familiar brand of cakes. And while these delicacies are satisfying and easily kept in stock, they do not give quite the honey, individual note that one likes with a cup of tea served at the home when friends call. It requires but little time or skill to prepare crisp sugar cookies that can be kept on hand for serving with tea.

The main consideration in making these cookies is to mix the dough with as little kneading as possible, keeping it moist until it is in the oven. One cupful of butter is first thoroughly mixed with one cupful of sugar. To this mixture one egg and one-half cupful of sour milk are added, and all beaten well together and flavored with vanilla. The mixture is then poured into a pan in which a quart of water has been formed into a sort of "nest," with a half teaspoonful of soda sifted into its center.

It is well to mix gently with a spoon or knife until the dough is thick enough to be handled with the fingers. One-third of it is enough to put on the rolling board at once, and instead of kneading until it is dry enough to leave the board without sticking remove the cut out cookies from the board by slipping

gratin, chicken salad in lettuce nests, olives, waters, pistachio cream, fancy cakes iced in pale green, coffee and green and white bon bons. Care should be taken not to carry color scheme too far into menu, as green is not an appetizing color in all kinds of food.

One can make such queer little men with small potatoes. Place a tiny clay pipe in the mouth of each and stand them to guard the place cards. A large potato pig makes an excellent centerpiece.

A St. Patrick's day party is not complete without a blarney stone. Any large stone or block wrapped in moss, green paper or silk will do very nicely. Each guest should be requested to "Kiss the Blarney Stone."

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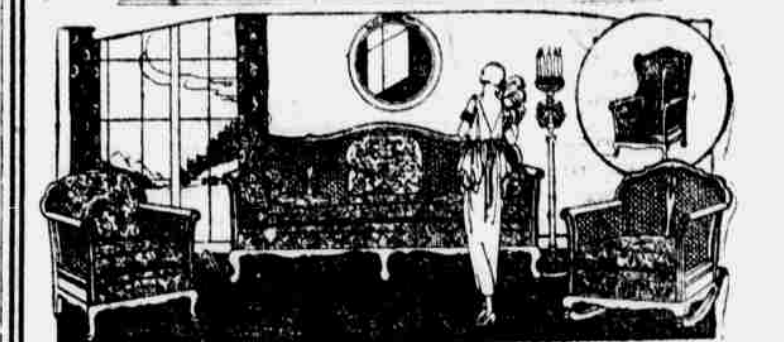
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**Soap Tidbits**  
What do you do with all those horrid, slippery, useless little scraps of soap that are finally thrown to the discard by the last person who has used the remains of the cake? Their service is far from over if you will give them another chance! Keep a soap jar. Drop these bits and crumb into it when they no longer are easily manipulated in cake form. Cover them with enough water to "jelly." This "pomade" is excellent for the shampoo it takes by the spoonful and mixed with the shampoo water.  
Add pinch of borax to starch, keeps it from sticking on irons.

## What the Greater Bowen Store Is Doing— A Message of Unusual Values



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\$37.50 Oak Dining Tables	at	\$17.00
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15.00 Ivory Swiss Curtains, 2 1/2 yards long, per pair	8.50
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7.50 Ivory Marquisette Curtains, 2 1/2 yards long, per pair	4.00
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