

Housewives may mail requests \* for recipes or ask any questions \* concerning recipes published. A Herald subscriber, a woman
versed in cookery, who desires to \* remain anonymous, will be de- \* · lighted to publish requested rec- \* ipes or answer questions. -The Editor \*

Ham Sandwich

One coffee cup of finely chopped ham, one tablespoon of cream cheese, six olives chopped fine, one tablespoon olive oil. Spread on thin slices of graham bread.

## Frankfurt Sandwich

Boil, then chop fine, six sausages; then add one-half of finely chopped onion, one small hop red pepper. Spread on thin slices of white bread, with thin slices of pickle on top.

## Bacon Sandwich

Fry thin silces of bacon nice and crisp, spread with French mustard, lay on thin slices of graham bread.

## Cracker Sandwich

Lay thin slices of American cheese on soda biscuits put then in a good of milk, then add flour and beat well. spread with German mustard.

## Whipped Cream Sandwich

spread with stiffly whipped cream, sweetened and flavored with vanilla, mixed with chopped nuts and candied cherries. A whole or half cherry may be placed on top of each sandwich.

## Cream Cheese Sandwich

with cream cheese moistened with a cinnamon. When well blended set little cream and colored red with a away and later sprinkle over the little mashed pimentoes. These could be tied with blue ribbon and used as a Fourth of July sandwich-Red. White and Blue sandwich.

## Cream Sandwich

Spread very thick cream on thin A few raisins may be added if deslices of graham or brown bread. Add sired. grated cheese sprinkled over the cream to make it a cream cheese four, three teaspoonfuls of sugar, one sandwich.

## Walnut Sandwich

Chop the nuts very fine and add either salad dressing or cream cheese; season well and spread on thin slices of brown bread.

## Celery Sandwich

then add a mayonnaise dressing and 1 slice a day. hard boiled eggs mashed to a paste. White or graham bread may be used for this sandwich.

Corned Beef Sandwich

Chop the beef fine add a little oil, strained. vinegar salt and pepper. The further addition of cream is an improvement.

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d find in loss a gain to match? reach a hand through time to

The far-off interest of tears?"

A FEW QUICK BREADS

The waffle is especially welcome during cold weather, and is good made of

sour milk. Waffies .- Take one and one-half cupfuls of flour, one-half teaspoonful of oda, one-fourth teaspoonful of salt, one tablespoonful of sugar, and cauliflower. three well beaten egg

yolks and one cupful of sour milk. Add the soda to the milk, then the egg yolks and flour with salt ;

foid in the stiffly beaten whites of the eggs and two tablespoonfuls of melted butter or other shortening. Beat well be eaten or even tasted by small and cook on a hot waffle tron. Serve children:

with any cold sirup. Peanut Butter Bread .- Sift two cup- Coffee fuls of flour with three teaspoonfuls Pie of baking powder and one teaspoonful of salt, add one cupful of peanut butter, one-half cupful of sugar and mix well. Beat two eggs, add one cupful Waffles hot oven to melt the cheese, then Put in a well greased bread pan and Corned beef Ham bake thirty to forty minutes.

Health Biscuit .- Take two cupfuls Liver of whole wheat flour, one teaspoonful Spread thin slices of white bread of salt, two teaspoonfuls of shortenwith soft butter. Just before serving ing. three tenspoonfuls of baking powder, one cupful of milk and one quarter of a cupful of minced raisins. Drop by teaspoonfuls on a buttered baking sheet and bake one-half hour. This makes a dozen biscults.

Coffee Cake .-- Mix together two tablesnoonfuls of flour, two tablespoonfuls of shortening and two tablespoon-Spread thin slices of white bread fuls of sugar with a teaspoonful of cake. Take two cupfuls of flour, onehalf teaspoonful of salt, four tablespoonfuls of sugar, two teaspoonfuls of baking powder, four tablespoonfuls of shortening, one egg and one-half cupful of milk. Mix well and bake in a sheet about twenty to thirty minutes. be of a jelly-like consistency,

> 1 quart of milk Cream Biscult .- Take one quart of 1-3 cup of rice 1-3 cup of sugar teuspoonful of salt, four teaspoonfuls of baking powder and when all are well blended add enough sweet cream to make of the right consistency to roll. Bake in a hot oven.



Painters and Decorators .- Adv. Out fresh erisp celery in tiny pieces, rice or macaroni; 1 tablespoon. Bread

At About 14 Months

(Add to the foregoing)

At About 16 Months

(Add to the foregoing)

Geo. W. Crockwell, M. E. Butter, 3 teaspoons a day, 1 tea-Naturopath, Spinologist spoon at first. Give cereal un-706, 720 Dekum Bidg. ELECTRIC TREATMENTS SPECIALTIES

him to taste only the foods he should [ 1/4 teaspoon of ground nutmeg or cinnamo

Lloyd George warned against ex-

colder and lonelier it becomes; you

are exposed to every attack of the

elements, also it is neessary to deny

Anthrax germs in wool, still in bales.

can be klled by an electric ray which

produces a wave capable of destroy-

ing tetanus germs in 60 seconds

cholera germs in 15 seconds and

New foods should be added only Wash the rice thoroughly, mix the ne at a time in very small amounts ingredients and bake about three at first. A child should not be forced hours in a very slow oven, stirring to eat when he is not hungry nor to occasionally at first. This pudding eat a food which makes him ill, neither may be poured over stewed prunes should a poor excuse be accepted for or baked apple pulp in place of soft custard .- Bulletin, Oregon Agriculnot eating a desirable food.

4. Meat should be given not over tural college. once or twice a week, 1 tablespoon st a time, and should never be allowed to take the place of green vegetables cessive ambition when he said, "the at a meal. Fried meat must never be mountain of fame has great respongiven to little children. sibility, the higher you climb, the

5. A child should be eating practically all of the following cooked vegetables by the time he is 2 years old: spinach, chard, carrots, beets, celery, yourself the comforts of peaceful string beans, asparagus, green peas home life."

6. The child under 2 should take from 8 to 4 cups of milk (warm) a day.

7. Give boiled water several times a day.

8. The following foods should never bacillus coli instantaneously. Pork Tea

Sausage Salt fish Radishes Doughnuts Cucumbers Hot cakes Hot biscuits Green corn Peppers Salads Pickles

Fried foods of any kind Green or over-ripe fruit

9. Meal time should be a happy time and a quiet time. Excitement, fear, grief or anger may cause indigestion.

fourths full of boiling water. Remove the saucepan from the fire and put in the egg. Cover the dish closely and leave the egg in the hot but not boiling water for about seven minutes. A large egg or a very cold egg will tage a longer time. This method cooks the yolk without overcooking the white. The white should

# that so many people should have to suffer from failure of the foot to hold up under the weight of the body. They're not all fat people The Answer **Rice Pudding** Broadly speaking, the reason is this: Every part of the body is always clad so as to permit rea-sonable muscular freedom, except the foot. Here the ligaments and muscles which should hold the 1/2 teaspoon of salt arch bones in place, become atrophied through restricted circula-tion and lack of exercise in shoes

"Save the Surface and You Save All" that are rigid, tight, ill-fitting, Down goes the arch. There are For your spring painting, tinting, other special causes, but the bulk paper hanging, etc., call Auto. 638-16. of the sufferers can blame the shoes they have worn. STEFFY & JOHNSON

## You Can Avoid It

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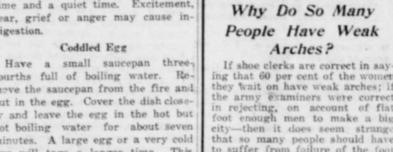
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tric fan will keep you cool.

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In This Section



Why Do So Many People Have Weak Arches?

