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Herald Home Corner
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

Cold Slaw
Select a heavy cabbage, take off
outside leaves and cut in quarters;
slice one-half very thinly, using a
sharp knife; soak in cold water until
crisp; drain and dry between towels;
arrange on a flat salad dish; cover
with two small onions, raw, thinly
sliced; pour over onion French dress-
ing and garnish with parsley.

Onion French Dressing
Mix 1/2 teaspoon salt, 1/4 teaspoon
paprika, 2 tablespoons vinegar, 4
tablespoons olive oil and a few drops
onion juice and stir until well blended.

Ladies' Cabbage
Boil a firm cabbage 15 minutes,
turn off the water and add more from
the boiling teakettle. Then cook until
tender, drain and let cool. Chop well
add 2 beaten eggs, salt, pepper, a
good tablespoon of butter and 3 table-
spoons of milk or cream. Stir all to-
gether and bake in a buttered dish
until brown. Serve hot from the oven.

West Indian Cabbage and Rice
Cut about 1/4 pound of pork into bot-
tom of kettle, stirring often to prevent
burning. Next add 1/2 can of toma-
toes, a little thyme, 3 or 4 bird pep-
pers (capsicum pods) and 1/2 a head
of cabbage cut into small pieces.
Cover with hot water and let it cook
slowly for about ten minutes. Add a
cup of rice and water as needed to
keep the ingredients covered. Cook
slowly till rice is done and serve at
once.

Creamed Cabbage
One pint of boiled cabbage, 1/2 pint
of hot milk, 1 tablespoon butter, 1
teaspoon flour, 1/2 teaspoon salt, 1/4
teaspoon pepper. Mix the flour and
butter, add the cabbage, salt, pepper
and milk. Stir until smooth, being
careful not to scorch.

Fried Cabbage
Place in a frying pan an ounce of
butter and heat it boiling hot, then
take cold boiled cabbage, chopped fine,
or cabbage hot, cooked the same as
steamed cabbage, put it into the hot
butter and fry a light brown, adding
two tablespoons of vinegar.
To Can Cabbage to Keep One Year
Chop cabbage fine, season with salt,

The KITCHEN CABINET
Copyright, 1921, Western Newspaper Union

The homemaker must fill many
niches in her home and at the same
time have the ability to direct with
force and initiative all the business
of the household.

MORE GOOD THINGS

A nice dish for breakfast and worth
trying is ripe, sliced tomatoes, served
with sugar and cream.
Another good breakfast dish is
hot tomatoes poured over two
or three beaten eggs; stir and
cook until the
eggs are cooked, season with but-
ter, pepper and salt. Serve on or
with toast.

Cheese Potatoes.—Take one quart
of sliced potatoes, one-fourth of a cup-
ful of cheese, one cupful of milk and
two tablespoons of flour. Parboil
the potatoes two minutes, then ar-
range the potatoes and cheese in a
well-greased baking dish with a light
layer of flour sprinkled over each
layer. When the dish is full cover
with milk to which any desired season-
ing has been added. Bake one-half
hour.
Hashed Browned Codfish.—Take one
tablespoonful each of flour and but-
ter, three-fourths of a cupful of milk,
one tablespoonful of parsley, a dash
of pepper, one-half cupful of flaked
codfish and two cupfuls of cold,
chopped boiled potatoes. Make a
sauce of the butter, flour, milk and
pepper. Stir in the fish (which should
be previously freshened) and add the
potatoes. Turn into a hot spider con-
taining a tablespoonful of fat; press
in the mixture, cover and set in the
oven to bake until a rich crust is
formed. Serve accompanied with ba-
con curls.
Frozen Apples.—Use the pulp from
steamed or baked apple or a glass of
apple jelly; partly freeze, then stir
in some sweetened and flavored
whipped cream. Pack the freezer and
leave until the contents are firm.
Parker House Rolls.—Roll out the
mixture until one-half inch thick, cut
with a biscuit cutter into rounds, but-
ter, one-half and fold over. Place in
pans to rise. When very light bake
in a moderate oven.
Fruit Meringue.—Heat the halves of
canned fruit with a bit of lemon peel
or candied ginger in the centers; cool
and place on each a tablespoonful of
meringue. Use the whites of two eggs
and one-third of a cupful of sugar for
the meringue.

pepper, vinegar, adding a little sugar.
Cook 15 minutes. Seal in glass jars
with new rubbers and it will keep for
one year and longer.

THE HOME
The home is the thing.
The home is society's solid earth.
The nation that is blessed with
homes, alone will endure.
Education is good, if it is sound
education; business is good, if it is
honest business; art and science are
good, if they are rooted in nature and
truth, but when its homes begin to
disappear, a nation has run its race.
Behold Rome! The prowess of her
commerce-laden vessels broke the
waters of all the seas. Her triumphs
of art drew admiring throngs from
every land. She sent her statesmen
to rule and guide the destinies of a
hundred nations. Opulent, strong,
learned, old, the embodiment of human
wisdom and power; glowing in her
magnificence; she neglected her
homes and fell.
The home means family—father,
mother and children; not a man, a
woman and a pet. It means perma-
nence; no temporary arrangement
ever made a home. It means un-
divided affections; no home is worthy
the name unless the heart is there.
It means forbearance, patience, love;
for what would life be without these
sweet virtues, and oh, shame! if they
are exhibited to strangers and not
shown at home.
The human affections that do not
spring up in the home are like a trail-
ing vine without roots, which clings
to the first projecting support and
dies when that is torn away. The
human attractions that draw away
from the home are like those strange
and perilous magnetic currents that
disturb the mariner's compass and
lead him off his course into waters
of destruction. The activities that
cause men and women to neglect the
duties of the home, are like Wolsey's
little wanton boys that swim on blad-
ders in a sea of glory until the frosts
of old age nip the bloom of life, and
its withered stem without fruit or
flower crumbles under its own weight
and goes back to the earth barren.
God loves the home. The first com-
mandment touching human relations
given on Sinai, was to preserve the
solidarity of the home: Honor thy
father and mother. This is the one
commandment to which God affixed
a specific promise for its dutiful ob-
servance: "That thou mayest be
long-lived in the land which the Lord
thy God will give thee."
Our Divine Lord lived but 33 years
on earth; He spent 30 of those at
home.
Yes, the home is the thing. Look
to it, my son; and let nothing but
heaven, your eternal home, stand in
the way.—The Record.

HOW TO BE BRAVE
Neil lay trembling in his bed.
Strange, but he seemed afraid of
everything. He tried to lie quiet and
not call grandma or Aunt Grace. A
little hushed bang sounded somewhere
near, and Neil pressed his lips firmly
as he clutched the sheet, and sprang
up in bed. Swaying shadows played
terrible antics on the walls. In the
distance he heard a long, shrill cry.
Neil knew it was a cat, but oh! it
sounded so like a child. The moon
began to peek in the window. Neil
shivered a little until he looked at
the big round face. Then with a sigh
he lay back on his pillow and dozed
off.
Suddenly he felt as though he were
being choked, and with a big effort
tried to free himself and open his
eyes. Bending over him was a big
white object. Was it a real polar
bear?
"Help, help!" cried Neil, loud and
frantically.
This seemed to wake him.
"Sh-h darling! It's only grandma."
"Oh-oh," he sobbed, "I thought you
were a polar bear—and—and I know
I'm a 'fraid cat!"
"No, no," she replied; then added
presently, but would my boy like to
be afraid of just nothing at all?"
He nodded, eagerly. Then she

whispered to him a secret. His eyes
opened wide. She seemed so sure
about it, he began to smile and be-
lieve.
"I'll remember the three things,
grandma," he said.
"Promise me, darling, you will try
them, whenever you feel the least bit
afraid."

The next afternoon this fear in the
night seemed a very foolish thing. It
was a beautiful summer day. The
sun was shining and a soft breeze
stirred all the lovely green things.
Neil braced his shoulders back as he
ran over the meadows.

He sat down in a pretty spot on
the hillside. There were great rocks
about him, and he made believe he
lived in a cave. He peeped over the
rocks down into the valley below, and
then imagined he was a king in his
castle. It was so warm and a hun-
dred insects were humming a lullaby.

He still heard a murmur. At first
he thought it was the insects, but it
grew louder and louder into a roar.
His heart beat faster. He looked
around wonderingly. There on the
rock near him sat Aunt Grace. Her
hands were clasped and she seemed
to shrink back while she gazed
straight down towards the valley. The
noise grew louder as though it were
going to crush in their eardrums.

"Aunt Grace!" he whispered. No
answer. Neil sat up, and as he looked
at her he knew she was afraid of
something, very much afraid. His
eyes followed hers to the valley.
There was a horrible black monster
down there, puffing and roaring. It
looked like a dragon to Neil. And
Aunt Grace was afraid! Neil was,
too, at first, then suddenly he re-
membered what grandma had told
him.

"Don't be afraid. Aunt Grace!
Nothing can hurt us!" he cried, and
jumping into her lap he folded his
arms about her. She said nothing but
held him tight. They both heaved a
sigh of relief.

"What—what was it?" he asked
breathlessly.
"A snake!" exclaimed his aunt.
"A snake!" repeated Neil turning
to her suddenly. He pointed to the
retreating dragon, "a snake!"
Then Aunt Grace laughed: "Oh,
that's a steamroller, Neil. The men
are fixing the road around the bend."
The boy looked from her to the big
black monster. Just as it turned
the curve he saw a man sitting on it.
"And he's driving it!" Neil ex-
claimed, as his face brightened. "It
was the first one I ever saw. But
Aunt Grace, how big was the snake,
so big?" he asked, measuring his
arm.
She cocked her head a little
ashamed: "N—no, Neil, not quite
half so big!" She rather expected
him to laugh at her, but he did not.
When they returned to the house,
Aunt Grace told grandma all about
it, adding, "and Neil was braver
than I."

Grandma and Neil looked at each
other and smiled. Then he said:
"It worked, grandma!"
"What worked, Neil?" asked Aunt
Grace.
"Grandma old me last night if I
was afraid, I must trust in God, toss
my head and laugh. Then I wouldn't
be afraid any more, an' I did, an' it
worked!"
"It always will!" remarked grand-
ma.

Song Is the Gladness of all Things
Like light, song is the gladness of
all things; the whispering forest has
its music, and the rippling brook its
melody; the great sea utters its un-
resting praise, and the vast temple of
nature is full of the song of the view-
less winds. And who shall say that it
is imagination only that speaks of the
"music of the spheres?"
It is in religious life, that music
and singing has exerted the greatest
influence. Singing seems inseparable
from eminent religious life; where-
ever there are religious earnestness
and joy, there will be religious song.
For praise is the very highest ex-
ercise of our spiritual life. More
effectually than any other thing it
appeals to the holiest feelings and

touches the profoundest sympathies.
Preaching is merely the address of one
man to another; prayer is the in-
terested approach to God of a needy
suppliant; but praise is the worship
of a self-forgetful adoration. And it
is God's blessed order of things that
we are benefited the most when, in
loving self-forgetfulness, we praise
Him; we are elevated by the thought
which fills us, transfigured by the
glory upon which we gaze; so like
mercy, praise is . . . twice
bless'd!
It blesseth him that gives and him
that takes:
and, like charity, "it never faileth,"
for praise is the religion of heaven.
The grace that comes from God,
streams into loving, self-forgetful
we get, but of what we become; not
of a thing put into our hands, but of
a transformation wrought in our
hearts. In prayer, we receive, in
praise, we become, and it is greater
to come than to receive.—F. Joseph
Kelly, Mus. D.

McCormack Will Sing Again
John McCormack, the Irish tenor,
whose concert tour was interrupted
by illness some months ago again is
able to sing, according to reports from
his manager. He will take things easy
until the spring of 1923 when he will
return to America for a brief tour.

Useful Suggestions
Turpentine has many uses which
the housekeeper will appreciate. A
very little of it in the suds on wash-
ing day lightens the laundry labor,
and a teaspoonful to a quart of water,
if applied to plants once a week will
make the leaves greener and cause
the blossoms to become brighter. It
is a sure preventive against moths
by just dropping a trifle in the bot-
tom of chests, drawers and cupboards.
Iodine stains may be removed from
cotton or other white fabric by rins-

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