

WOMAN WANTS CONSTITUTION AMENDED TO ERADICATE CHILD LABOR IN AMERICA

Miss Grace Abbott, Federal Official, Declares Young Certainly Should Not Work When Elders Walk Streets Looking for Employment Without Success.



Miss Grace Abbott Underwood & Underwood, N.Y.



Lady Gerard and her daughter Underwood & Underwood, N.Y.

MISS GRACE ABBOTT, chief of the children's bureau of the department of labor, the most important government post held by any woman, declares that a constitutional amendment is the only effective way to eradicate child labor.

CLAM GROWS SO POPULAR ALL CANNERIES ARE TAXED

Various Recipes for Preparation of Delicious Broth Are Presented by Specialist—How to Buy Best on Market Explained.

By EVELINE SPENCER, Fish Cookery Expert, United States Bureau of Fisheries.

RECENT years it is well established that clams, both hard shell and soft, form one of the most nourishing as well as the most easily assimilated of all foods.

Next to the oyster, the clam is the most important mollusk, ranking around sixth in value of all fishery products.

When clams are purchased in the shell they should be carefully gone over and the dead ones removed.

one of the clams, strew over this a layer of the minced materials, then one of the cracker crumbs with dots of the butter on top.

Steamed Clams. (Little-neck or Hard-shell.) Scrub the shells with a brush and wash free of sand in several waters.

Roast Clams. Scrub and wash the shells, place in baking pan and bake in a very hot oven until small open. Serve as with steamed clams.

Fried Razor Clams. Open and clean, removing the black intestinal part, cutting down the long neck (or foot) where there is always so much sand and washing it thoroughly free of all grit.

Baked Razor Clams, Spencer Method. Dip the tender portions of razor clams in salted milk (instead of beaten egg) toss in bowl of finely sifted bread crumbs, then arrange each clam on an oiled baking pan.

Clam Fritters No. 1.—Two cups of chopped clams, 1 cup of flour, 1 1/2 teaspoons baking powder, 2 eggs well beaten, milk or clam juice.

Clam Fritters No. 2.—One pint of clam chopped coarsely, 1 cup of finely minced, 2 small cloves of garlic finely minced, 2 eggs beaten separately, 3 tablespoons oil, 1 tablespoon minced parsley, soft bread crumbs, salt and pepper.

Clams a la Poulette.—One pint of clam chopped coarsely, 1 cup of clam juice, 1 cup of cream, 1/2 cup of lemon juice to taste, 1 cup of milk, 3 eggs yolk, 1-3 cup of butter, 1-3 cup of flour, fresh mushrooms or mushroom liquor may be added, if on hand.

Heat the clam juice and the milk. Melt the butter and if fresh mushrooms are used, fry them in the butter, add the flour, stir and cook together, then add the clam juice and milk all at once, whisking as it thickens.

Clam soup. Beat an egg white very stiff, blend it in with the yolk and place in the bottom of the soup tureen. Pour the soup over it and serve at once.

Thick soup from razor clams. No. 1. (may be canned).—On a large can (or juice from fresh razors) minced, one quart of milk, three tablespoons butter, cracker crumbs.

Clam Chowder. (Little-neck, Razor or Canned.) One large can of clams, or one pint razors, minced; 1 thick slice of potato, finely minced; 1 pint of potatoes, cut in dice, large onion, finely minced; 1 quart of milk, 1-3 cup of oil or butter, 1-3 cup of flour, salt and pepper, 1 pint of boiling water.

Curried Clams in Border of Rice.—One pint of clam meat, 1 pint of cream, 1/2 cup of milk, 1/2 cup of butter, 1/2 cup of rice, 1/2 cup of onion, 1/2 cup of celery, 1/2 cup of carrot, 1/2 cup of mushroom, 1/2 cup of parsley.

Clam Chowder in Casserole. (Very thick, to be eaten with a fork.) One quart razor clams (tender part, cut up), 1 pint of potatoes, thinly sliced, 2 large onions, finely minced, cracker crumbs, 1/2 cup of butter, 1 green pepper, finely minced, 2 large tomatoes, cut up, 2 thick slices salt pork or bacon, 2 tablespoons butter.

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Flowers for Home and Garden

BY A GARDEN GROWER

THE COMING week will be a busy one for the gardeners, for while not all rose growers will exhibit their blooms at the armory, there will be calls on many gardens to supply exhibits or for decorations.

other around the short stem and then fasten the whole to whatever greens you are using for the base. Learn to use blossoms and greens in big masses and you have solved the problem of decorating cars.

With peonies now in bloom it is the time to make selections of what you want to put in your garden and an actual view of the plant in bloom is far better than depending upon descriptions in the catalogues.

In connection with the rose show, a friend of mine, who is a collector of roses, has a very fine collection of roses in his garden.

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Light, Kalif, Nerthus and Herbert Baby.

Among the ornamental plantings which mark the garden of Peter Kerr at Riverwood, is one of meteor geraniums and it is probably the largest display of this popular variety in Portland.

Mrs. Effie Campbell of 682 Fifty-fifth avenue Southeast, has put in a planting of about 50 sinulas and salvia.

Mrs. A. G. Carsley of 4621 Forty-second avenue Southeast, has had for a week or more in flower a display of iris, which she features in her garden.

George Wiedemann of Wilsonville came to Portland during the last week with a large cutting of several hundred blooms of his new geranium Governor Grant. All spring he has been propagating this flower and reports that by fall he will have about 8000 plants.

R. G. Wigle of 4419 Forty-first avenue Southeast, has added to his collection of dahlias the Spruce, Seneca, Falcon and Wedon varieties.

C. L. Squire of 1197 Vancouver avenue, is featuring geraniums in his garden this year.

Problems of the Garden. I wish to tell you that I enjoy very much the department of flowers for the Home and Garden, and find each week much of interest and help.

English Iris differ from Japanese in their blooming period, being the last to flower. They also come on larger and stronger stems and usually have two or three buds to a stalk, instead of the single one like the Spanish. Their blooms are also a little flatter.

I have had a splendid specimen of foliage of wistaria for 10 years. It being a four-year-old plant when purchased, but it has never bloomed.

Answer—I do not think your location is the trouble with your wistaria, as I can show you in Portland quite a number of handsome flowering vines with the same exposure.

I have a cactus that is 10 years old and has never bloomed. They say it starts another year. It has a mass of buds on the top and sides.

How It Is Done in England. March 14 last Lady Alice White was murdered in a London hotel.

Notes of the Garden. Mrs. Joseph Paley of 4616 Forty-second avenue Southeast, has a most interesting collection of hydrangea in her garden, some of which are commencing to bloom.

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