

PROPER USE OF FATS

FROM DIFFERENT SOURCES THEY HAVE DIFFERENT USES.

Home Rendering of Suet and Beef Lard Always to Be Recommended—Economy Practiced by the German Housewife.

Fats that are derived from the cooking of bacon, ham, chicken, beef and other meats should be kept, each in its own receptacle, to be used for different purposes.

Home rendering of both suet and leaf lard has its advantages, because the product is generally superior to what can be bought for the same price.

Both suet and leaf lard require cooking in order to loosen the fat from the tougher membrane that holds it. For this purpose the material is cut into small pieces and covered with water and allowed to cook slowly for some time until no more water remains.

A better method for suet is that used by German housewives, who economize on butter by the use of beef fat more than do American housekeepers. The suet is cut in small pieces and covered with water, in which it is allowed to soak for a day, the water being changed once in the time. It is then drained, the scrap has turned to a light brown, and put into an iron kettle with one-half teacup of skimmed milk to every pound of the suet. It should be cooked very slowly until the sound of boiling entirely ceases.

When it has partly cooled it should be carefully poured off. This fat has no unpleasant taste or odor, and in many recipes may be substituted for part of the butter. Some cooks add a pound of leaf lard to four or five of the suet; this makes a softer fat, as lard has a lower melting point than beef fat.

An old-fashioned method of clarifying fat from the soup kettle, or from cooled meats, so that it may be used in the kitchen, is to add the cold fat to a liberal quantity of cold water, then heat slowly and let cook for an hour or more. When cold, the cake of fat is removed and the lower portion, which will contain the small particles of meat, etc., should be scraped away and the white, clean fat saved. If the flavor or color of both are not satisfactory, the process may be repeated several times. Another method which is often recommended is to cook a number of slices of raw potato in the boiling fat.

When an ice chest is used, fat in small quantities may be easily kept sweet for cooking purposes. If lard is rendered at home in quantity sufficient for a long time, it should be kept covered in tins or earthen jars, in a cool, dry place.

Worth Knowing.

How many know that to let silver stand in sour milk a half hour, then wash in good soapy water, will make it look as bright as to polish it with silver paste?

To clean knife handles or any bone article it is a good plan to use salt and lemon juice. First rub the article well with the lemon juice and then with the salt. This will remove the stains and grease spots.

Tar may be removed from the hands by rubbing with the outside of fresh orange or lemon peel and drying immediately. The volatile oils dissolve tar so that it can be rubbed off.

Nice Fruit Cookies.

Two cups of brown sugar; one cup butter; three eggs; one level teaspoonful of soda dissolved in five tablespoons of sweet milk; one teaspoonful each of cloves, cinnamon, allspice and nutmeg. Three cups flour; one cup chopped raisins. Drop from a spoon in a pan and bake.

Bathroom Stand.

A low stool with broad seat, moose, convenient for drying the feet, for putting on shoes and stockings or pedicuring, is given a touch by one housekeeper that makes it effective and sanitary. The cushion, indeed, most of the framework, is covered with a neatly fitted slip, with square top and sides, made of thick white Turkish toweling.

Several of the covers are owned, so they can be frequently changed; usually a fresh one is put on each morning.

Too Fast.

"I don't believe in forcing schools for children," said Gov. Woodrow Wilson at a dinner in Trenton. "A child that knows at four as much as ordinarily it would know at eight, is, to my mind, about as tasteful an object as Calhoun Clay's watch."

"That's a fine watch you've got there, Calhoun," said a friend. "Is it a good goer?"

"A good goer?" said Calhoun Clay. "Well, you bet your life it's a good goer. Why, it can do an hour in half the time!"

CARE AND USE OF CASSEROLE

Excellent Servant of the Cook Must Have Proper Treatment, and This Advice Is Good.

Before using a casserole for the first time, it is well to temper it; this is best done by covering it with cold water. Then letting the water come to the boiling point, remove from the fire, and let the casserole remain in the water until it is cold.

Under no circumstances let the casserole be put on the stove without water or fat in it; if this is done the dish will crack.

Avoid sudden changes of temperature with the casserole; that is, do not take it from the hot stove or oven and place it in cold water or in a wet sink; this will prove disastrous to the dish.

Casserole cooking requires only moderate heat; if something is being cooked in the casserole at the same time that intense heat is required for something else, take the precaution of setting the casserole in a pan of water.

In cooking anything in a casserole, it is well to allow twice the time for cooking that would be required were the stew or vegetables or fruit cooked in the ordinary way.

WORTH TIME AND TROUBLE

Salad Rolls Call for Care in the Making, but the Result Repays All the Outlay.

Scald one cup milk, add three tablespoons butter, one and a half tablespoons sugar and half a teaspoonful of salt. When lukewarm add one yeastcake, dissolved in one-quarter cupfuls lukewarm water and one and a half cupfuls flour. Cover and let rise, then add white of one egg beaten stiff, and flour to knead. Again let rise, shape in small biscuits, place in rows on floured board, cover with cloth and let it rise until light and well puffed. Flour handle of wooden spoon, and make a deep crease in middle of each biscuit, take up and press edges together. Place closely in buttered pan, cover, let rise, brush over with one egg slightly beaten and diluted with one tablespoonful milk, and bake 12 or 15 minutes in a hot oven. This may seem quite a process to go through, but when done and ready to be eaten one feels really repaid. They are the best I ever ate.

Banana Pie.

Line a deep plate with rich crust and bake a delicate brown. Filling: Take a scant cup of sugar in your sauce pan and cream into a generous teaspoon of butter (not melted), beat in the yolks of two eggs and two tablespoons flour, and a cup of boiling water and cook, stirring constantly until thick. Add a little vanilla after this cream is cool. Slice into the crust a layer of bananas alternated with a layer of cream. There should be two layers of each. Frost with the whites of two eggs, beaten stiff, with two teaspoons of sugar. Brown in oven.

Lemonade Ginger Punch.

Five lemons, one cupful of sugar, one cupful of boiling water, ginger ale, fresh mint, cold water, one-half heaping teaspoonful of gelatin. Wash the lemons and slice them; then sprinkle over the sugar. Let stand for 30 minutes, and then add one quart of cold water. Dissolve the gelatin in the boiling water and add it to the lemon mixture. Pour the whole into a punch bowl and add the ginger ale, allowing one quart of ginger ale for each quart of the other liquid.

To Keep Green Vegetables.

When wishing to keep vegetables such as greens, lettuce, parsley, etc., until the following day, place, with the roots, or where they have been cut, in a vessel containing water, exactly as you would a bunch of cut flowers, and they will be as fresh as if newly cut.—Home Department Magazine.

Hemming Linen.

When turning a hem of linen, keep a glass of warm water at hand and dip the fingers into it frequently. The stiffness of the heavy linen will yield and the work may be accomplished very much more quickly and accurately.

To Save Matting.

To save your matting, make a cover of outing flannel to slip over your broom when sweeping. This will be found to take up the dust easily and saves the matting much wear.

Would Gladly Skip It.

Bix—What would you do if a man threatened to knock you into the middle of next week?

Dix—Tell him to go ahead. I've an appointment with my dentist at the end of this week.

Serious Subject.

"Can't you give us a few neat little epigrams on aviation?" asked the editor of the comic weekly.

"Great Scott!" protested Penwiggie, "I am a humorist, not an epitaph writer."

FOR SUMMER SLEEPING ROOM

Japanese Crinkler Crepe an Inexpensive and Always Suitable Curtaining to Be Used.

Japanese crinkler crepe is among the attractive inexpensive curtaining for the summer sleeping room. No matter what is the color scheme of the chamber, something to harmonize with it may be found in this material, which comes in innumerable shades and combinations. Another attractive curtaining in cotton has an arts and crafts design on white or tan, is striped with a narrow, brightly tinted broche pattern.

All linen crash which is 48 inches wide may be had in a variety of tones, and needs only a coarse lace or a machine hemstitched finishing to make a substantial and refined looking curtaining. Most attractive are the imported marquisettes of soft finish and strong weave, the white pliques with colored stripe borderings in tan, blue, rose, maize or violet; the silk and cotton foulard patterned batistes and the hand woven chiffon batistes.

Charming looking summer bedroom curtains are of Swiss muslin, machine embroidered with white on color or with a color on white.

The Kitchen Floor.

A cork floor-covering is easily cleaned and is serviceable. Linoleum is used in many kitchens. An uncovered and unfinished floor of hard maple or birch is durable and reasonable in cost, but has the disadvantage of being difficult to keep clean. Tiles of brick are both durable and picturesque, but are comparatively expensive. A cement floor is more reasonable in cost, and if a few rugs are used to mitigate its hardness, it will be a great joy. With a cement dado going up two or three feet around the walls and a sanitary drain in one corner, this floor might be cleaned with the hose every day.

Sweet Pickled Peaches.

One-half peck peaches, two pounds of brown sugar, one pint of vinegar, one of stick cinnamon. Boil sugar, vinegar and cinnamon 20 minutes, dip peaches quickly in hot water, then rub off the fur with a towel. Stick each peach with four cloves. Put into syrup and cook until soft, using one-half of peaches at a time. This same recipe is for sweet pickled pears, using pears and peeling them instead of peaches, and halving them if liked.

Baked Potato Balls.

Rub cold mashed potatoes left from yesterday, smooth with a spoonful of warm butter and soften with warm milk. Beat up an egg in it, stir until hot in a clean greased frying pan, not allowing it to "catch" on the side. Then let it cool. When cold and stiff make into balls, roll these in flour and bake upon a greased pan until well browned. Pile on a hot plate.

HOUSEHOLD QUESTIONS

To keep towels with colored borders pretty, do not allow them to become badly soiled. Rub gently with a white soap. Rinse in warm water and then in cold water. Wash quickly and never soak or boil them.

When counting the wash make out two lists, one for the washerwoman and one for yourself. A book may be purchased with carbon paper in it such as clerks use in the stores. Write the list once and the other will be traced.

Carpets if well sprinkled with salt and then wiped with cloth squeezed out of warm water containing a spoonful of spirits of turpentine to every quart will look bright and new and will not be troubled with moths and buffalo bugs.

Fine gingham and percales will emerge from the tub with the gloss and dressing of new material if dipped in sweet milk instead of starch.

If you wish to have your table linen look nicely do not put it through the wringer, as it makes creases that will not come out even if the cloth is ironed when very damp. By rinsing very thoroughly it looks better even if not wrung very dry. Just try it and see. In fact, any clothes that you wish to look very nicely when ironed you will find come out a great deal better if wrung by hand.

Clean Knife Handles.

Stains may be cleaned from bone and ivory knife handles by rubbing them with a soft paste made by mixing whitening with lemon juice. This should be well rubbed in and then the handles should be rinsed in warm water and dried carefully.

Adirondack Cake.

One cup of sugar, one cup milk, one-half cup butter, two and one-half cups flour, two teaspoons baking powder, rounding full teacup of raisins, currants or nuts.

HAPPENINGS IN THE CITIES

Champion Rifle Shot Lets Holdup Man Rob Him



INDIANAPOLIS, IND.—What would you do if you were the best rifle and revolver shot in the state and a hold-up man grabbed your "roll" out of your hands?

Shoot him, of course. Well, that's just what the champion shot of Indiana didn't do the only time he ever had occasion to rely on his marksmanship to save his property.

John E. Hafner, who won the state championship in the second annual tournament of the Indiana State Rifle association in the Indianapolis battalion armory, for several years has been one of the best shots in the country.

When he was robbed in his place of business a few years ago, it wasn't because he had lost his skill or his nerve, but it was because he obeyed his mother. Hafner was in business

on Washington street near Rural street when he was the victim of a "holdup." A customer in Hafner's poolroom gave him a \$10 bill in paying for his games, and Hafner took a wallet, containing \$175, out of his pocket to get two fives. Two strangers were standing near by and the larger one grabbed the wallet.

At that moment Hafner's mother and one of his employees stepped in at the back door and as Hafner tried to detain the robbers the employee ran into a back room and got Hafner's revolver. He gave Hafner the revolver just as the robbers went out of the door, with Hafner in pursuit. As Hafner leveled the pistol his mother cried "John!" Hafner says he has heard that cry before, and he never in his life disobeyed his mother, so when she told him not to shoot he lowered the pistol and watched the robbers run away with his \$175.

"I am not sorry I obeyed my mother," said Hafner when the incident was recalled. "The loss of a few dollars is nothing when compared with the life of a man, even a robber. I did not take up rifle and revolver shooting because of any desire to shed the blood of man or beast."

Mocking Smile of a Girl "Decoy" Is Fatal Lure

LOS ANGELES, Cal.—A winsome lass, flashing a smile as sunnily sweet as a day in June, has brought about the downfall of dozens of auto speeders on the Venice road, the "speed mania" road of Los Angeles county.

On the rear seat of a motorcycle, with a sturdy county motorcycle "cop" steering, the young woman, claim the autoists, has been the pretty decoy that has led them into opening the mufflers of their engines and cutting down the road at a pace that soon landed them in trouble.

Of course, the motorists do not for a moment think that the pretty young woman on the motorcycle is either the wife or sweetheart of one of their hereditary foes. Far from it. When the motorcycle puffs saucily behind an autoist and starts to pass, with the girl on the rear seat showing a row of pearls in a derisive smile, his pride is touched.

No man with an auto that can cough along at a speed of more than twenty-five miles an hour wants to see his machine passed. Furthermore,



he has a sort of brainstorm caused by the tantalizing smile of the pretty young woman, and so he is led to his undoing.

So far, it is estimated, about 100 autoists have fallen into the nicely-baited trap. The motorcycle policemen deny that they are carrying their girls or sweethearts along as "motor bait."

H. Drew of the district attorney's office, who has charge of the eight motorcycle policemen who hunt speeders for the county, said the other day that if the motorcycle policemen carried fascinating young women on the tandem seats of their machines, they were using the feminine decoys on their own initiative. He said that the women never appear in court.

Jersey Lad Prayed at Night and Robbed by Day



PATERSON, N. J.—Kneeling every night to repeat the Lord's Prayer, as it was "drummed" into him by his father, and committing burglary during the day, sixteen-year-old Albert Vreeland has discovered that he has been placed in the front rank of dual personalities. He pleaded guilty in court to seven of a wholesale list of robberies charged against him, and was sent to jail for a term not to be less than 9 or exceed 63 years.

"The champion bad boy of New Jersey" is the title which young Vreeland earned, and every householder in this city who has been the victim of the young burglar and his band, believes he came by it honestly. Apparently he robbed for the pure love of the game.

Mrs. Vreeland, the boy's mother, blames the father for a considerable part of the lad's trouble. "My husband," she said, "who has been helpless for the last 11 years because of illness, was entirely too strict with the boy. He is a rigid church member, and I think that Herbert's mischief has been mostly due to his father's attitude toward him. I also think that bad girls influence him."

"He had won the hearts of several young girls, and gave one of them a diamond ring valued at \$350. When I told him that the police knew that he had given the girl a ring of that value, he pulled his hair and said: 'Great Scott! No wonder I got such a salty dose from the judge. I am going crazy when I do anything like that. I thought the ring was putty.'"

After being sentenced young Vreeland said to his folks: "Well, I'll be 79 when I get out, and the first thing I will do will be to kill two detectives."

Sings Her Favorite Ragtime Ditties at A. M.

CHICAGO.—It was 2 o'clock in the morning, yet the piano in the flat upstairs was still dispersing ragtime. "Come on along, come on along," it insisted, "to Alexander's Rag Time Band," for "everybody's doing it now."

The piano was not the only sleep-destroyer, a human voice was its accomplice—the voice of Mrs. Rose Kilbane, 2951 South Union avenue.

"Ye gods," soliloquized Mrs. Mary Lee, holding her hands to her ears, "how much longer will that music box stand it?"

"O Moving Man, don't take my baby grand," came the voice of the singer.

A fervent prayer escaped from the flat below, a prayer that the moving man would get busy right away. A score of residents in the block would gladly have paid the expenses of the trip when "I want to be, I want to be, I want to be down South in Dixie" floated through the open windows a few moments later.

"O Mr. Dreamman, please let me dream some more," was the next se-



lection, followed by a ragtime lullaby. "Hear her," almost sobbed Mrs. Lee, "Singing 'Sleep, Baby, Sleep,' and she won't let anybody else do it."

She hastened out, and searching the streets and alleys finally found a policeman and had him accompany her to the flat.

"Come, hero mine," sang the voice, and the policeman entered. There was no more singing that night, and next day Mrs. Kilbane had a hearing before Municipal Judge Beidler at the South Clark street station. The judge fined her \$10 and costs.

That's why the nights are so quiet now in the vicinity of 2951 South Union avenue.