REBUCE COOKING FURING SUMMER MONTI'S



Ham First Boiled, Then Baked Is Excellent.

(Prepared by the United States Depart-ment of Agriculture.)

One of the food problems in summer time is to dispense with as much cooking as possible and nevertheless give the family plenty of variety. With so many kinds of fresh vege-tables obtainable in abundance at this season it is easy enough to have variety in vegetables. As most of the vitamin-rich kinds should be cooked the shortest possible time or stewed raw, as in salad, the chief problem is how to have the meats the family likes without monotony or overheating the kitchen.

Ham is of course a standby in sum mer time, because after it has once been cooked it may be served sliced cold, or quickly heated up in a number of different ways. Here are several ham menus suggested by the bureau of home economics for use in warm weather.

Several Ham Menus.

1. Ham, boiled and baked; scalloped or baked potatoes; swiss chard; blackberry ice.

2. Cold sliced ham; potato salad; sliced tomatoes; raspberries and

3. Ham omelet; corn on the cob;

string beans; peach shortcake.
4. Ham hash; New Zealand spinach; tomato, cucumber and cress salad; watermelon.

Baked or scalloped potatoes are suggested for the first menu because the oven will be in use for browning the ham. On the other days all necessary

Good Policy to Hang Out

Clothes Soon as Rinsed.

not have a machine, letting the second

tubful of clothes soak in the water

while the first is being hung out

makes them easier to wash and the

change in work will prevent you from

getting too tired, working at the tubs.

the advantage of permanence. They

are easy to clean with a damp cloth

and are useful for all but thin mate-

rials. They must be looked over for

in soapy water softens it and length-

the clothesline from posts or build-

it possible to hang clothes without

is a wooden frame equipped with rope

The old-fashioned wooden clothes-

pin is cheap and serviceable for gen-

eral use, provided it is made of sound.

smooth wood. Spring clothespins are

usually of better quality, although the metal wire is likely to corrode and

may break. A basket for clothespins

with wire hooks can be pushed along

the line and much time saved when hanging clothes; or one of the various

kinds of clothespin aprons may be

preferred. A clothes bag similarly equipped with hooks for the line can

be used to hold the clothes as they

are removed after drying. A small

stool which keeps the hamper at a

convenient height also prevents tiresome stooping. A child's wagon can

be used for the same purpose if available. It saves lifting the filled basket. The United States Department of

Agriculture has recently issued a bul-

letir on home laundering. Farmers'

Bulletin 1497-F, in which many additional suggestions will be found for

making laundry work easier. It is

free while the supply lasts.

up to the celling.

Galvanized wire clotheslines have

FOR WASH DAYS

BACK YARD HINTS

cooking can be done in half an hour or less. Fruit and green vegetables

are used at each meal. To prepare the ham for the first dinner: Wash it thoroughly and trim off any mold or loose pieces. Soak overnight if the ham is unusually dry. Otherwise, put directly into cold water with a teaspoonful and a half of pickling spice, three slices each of carrot and onion, a stalk of celery, half a teaspoonful of celery salt, a sprig of parsley, and a quarter of a cupful of strong vinegar. Bring to a boll and cook slowly until it is tender when pierced with a long-tined fork. For an old ham, five or more hours' cooking may be necessary. The meat ones, but the ham should not be overcooked or it will be difficult to carve nicely. If it is to be served as cold bolled ham, let it cool in the water in which it was cooked.

To Bake Ham.

To bake the ham remove the skin, then cover the surface with a paste made in the following proportion: One cupful of brown sugar, one cupful of fine soft bread crumbs, one teaspoonful of mustard, and enough cider or vinegar to hold the paste together. Stick the ham all over with whole long-stemmed cloves and bake in a hot oven so that the crust forms quickly. Then reduce the temperature of the oven and baste with a mixture of ham liquor and cider or vinegar until the ham is evenly browned.

FLOATING ISLAND CUSTARD DESSERT

Secret Is to Drop Egg Whites by Spoonfuls.

(Prepared by the United States Department of Agriculture.)

(Prepared by the United States Department of Agriculture.) Among the many ways in which cus-Many women do not seem to know tard may be used for dessert there is none nicer than old-fashioned "floatthat it is good policy to hang out clothes as fast as a tubful is rinsed ing island," when it is carefully made. and put through the wringer. They It should have a rich, creamy, smooth wait until the whole washing is done, thus losing valuable morning suncustard and delicate "islands" of egg white floating on top. The secret of shine and crowding the lines. Often success which you must know in makthe colored pieces, which ought not ing this dessert is that the egg whites must be dropped by spoonfuls on the to stand while wet, are left in the basket until a place can be made for hot milk for a few minutes, until they are thoroughly set, before the yolks If you are using a washing machine, are added to make the custard. Comthe first lot can be hung out while the plete directions for making floating next tubful is in the machine, thus island are given by the bureau of releasing some of the lines by the time home economics: the last tubful is ready. If you do

Floating Island. 1 quart milk % teaspoon salt 5 or 6 egg yolks 1 teaspoon vanilla % cup sugar

Put the milk into a double boiler with the sugar and salt. mixture is hot, drop the stiffly beaten sweetened egg whites on the surface by spoonfuls, and let these "Islands" cook for a few minutes until thoroughly set. Then skim them off and put aside until the custard is made. Beat



Floating Island.

the egg yolks lightly, and pour slowly into them some of the hot milk. Pour back into the double boller and stir constantly until the custard coats the spoon. Remove at once and place the pan in a bowl of cold water, stirring until cool. Add the vanilla, or other flavoring if preferred. Chill and serve in individual glasses or dishes,

Would Be Pie-Maker

At some stage in her housekeeping experience every woman privately longs to be considered a good ple-maker. She may not admit it, but she welcomes a chance to exhibit her art She will find one in this menu, for the dessert is fruit pie, rhubarb, black berry, buckleberry—whatever fruit is In season. One little hint about this When making any juicy fruit ples prebake the undercrust till it begins to color up to prevent its being soggy Then fill with thick, sweeten stewed fruit, put the top crust on, and bake as usual.

TWO WOMEN

Their Sickness Banished by Lydia E. Pinkham's Vegetable Compound

Mrs. Nina Matteson, Box 206, Oxord, N. Y., writes—"If it had not been for your medicine, I could not have done my work as it should have been done. Mother told me of Lydia E. Pinkham's Vege-table Compound, and I had read in

different papers what it had done for different women. She wanted me to

band got me one bottle at first, then took two others. Now I am feeling quite strong again."

Mrs. Ernest Tanguay of Adams, Mass., says she was ill for four years and could not sleep nights or go out on the street. She read about the Vegetable Compound and decided to try the Affect telling eight hottles she was

table Compound and decided to try
it. After taking eight bottles she was
able to do all her work and go anywhere and is quite herself again.
This dependable Vegetable Compound is a household word in thousands
of homes. The fourth generation is
now learning the merit of Lydia E.
Pinkham's Vegetable Compound.
For more than half a century, this
reliable medicine has been used by

reliable medicine has been used by women with very satisfactory results. If the Vegetable Compound has helped other women, why shouldn't it fielp

HANFORD'S Balsam of Myrrh For Piles, Corns Bunions, Chilblains, etc. All dealers are authorized to refund your money for the first bottle if not suited.



Dead or Alive

"In Arizona my brother is worth \$10,000,"

"Is that so? How come?" "That's what the sheriff offered for him, dead or alive."-Vancouver ProvIndians' Vanity Shown by "Fake" Ornaments

The ancient Indian chiefs whose bones He buried in Ohio mounds were not above making and wearing artiicial jewelry when the natural materials were not readily available Investigation of the relics of the so-called "Hopewell Culture," by Dr. H. C. Shetrone of the Ohlo State Archeo ogical and Historic society, has disclosed a number of bone ornaments accurately and artistically carved in imitation of bear teeth, necklaces were highly prized by this long-buried people. They accompany many of the more important burials Only the long, tusklike eyeteeth were used, and the larger ones were frequently inset with river mussel pearls as big as peas. Most of the teeth are of the common black bear, which ranged throughout North America, but frequently specimens are found of undoubted grizzly bear origin, which must have come by primitive trade routes from as far away as the Rocky

Canada's Peat Deposits

It is entirely possible that at no distant day Canada may be making commercial use of the great peat deposits which are to be encountered in various parts of the dominion. A peat committee appointed by the government and the province of Ontario has been thoroughly investigating the subject and has made some very valuable suggestions. Field operations have been conducted for some time at a point 40 miles east of Ottawa and these have ed to the solution of many problems neident to the commercial production and utilization of peat fuel. Machines have been developed for the economical extraction of the peat from the bog and it was found entirely practical to dry the fuel in the air, as the essential climatic conditions prevail over a period of 100 days during the summer season.

Map to Cover an Acre

The great topographic map of the United States is less than half completed despite the fact that the work has been in progress for a generation. When finished and assembled into one sheet, the map will cover considerably more than an acre of ground.

What so tedfous as a twice told

Sleep stores up good nature for you. See that you get enough

Cuticura Soap Shampoos Keep the Scalp Healthy

Regular Shampoos with a suds of Cuti-cura Soap and hot water, preceded by light applications of Cuticura Ointment, are most effective. They do much to cleanse the scalp of dandruff, allay irri-tation, stirulate circulation and promote the healthy condition necessary to a luxuriant growth of hair.

Soap Me. Oletanent M and Mr. Talcam Me. Said course where, Sample care free. Address: "Outcorn Labora tories, Boot, 18, Kaiden, Kras."

Cuticura Shaving Stick 25c.

And He Couldn't

Wife (with newspaper) -- 1 notice, dear, that a post-mortem examination does that mean?

Hub-A post-mortem examination, my dear, is intended to allow the victim to state verbally his own testimony against his assailant, and is taken down in writing.

Wife-Thanks, darling; and you won't look down on me, will you, be couse I haven't your education? He said he wouldn't .- Boston Tran

Mothers Try This

you can try before you pay. Bis-meline is the best healing cream made. Will also take away pim-ples, freckles, brown spots and heal all sores.

we trust you so you cannot lose. Send your name and address for a large box of Bismoline, use it for 20 days, then send us one dollar or return what you have left.



Detained, Maybe "Can I speak to your father today,

my little man?" "Papa is at the law courts." "But you said that a month ago," "He's still there,"-Die Muskete, VI-

About the only sure way to keep a secret is not to have a secret.

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W. N. U., PORTLAND, NO. 35-1927

Millions for Eananas

Of the money spent by the people of this country for imported fruit, more than baif of it was spent for bananas last year. The value of banana imports reached \$22.074.410, as compared with \$19.738.503 in 1923. Americans, particularly Bostonians, own most of the banana plantations in this hemisphere.

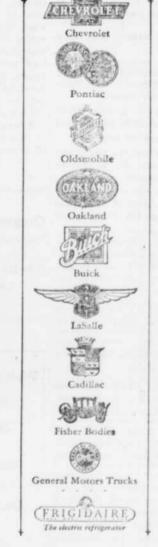
FACTS -AND THE OPEN MIND

THE MOST important element in business 1 success—and the most difficult—is to be sure that you have all the facts before you act.

FOO GET them all, from every possible source, is the first objective in General Motors. The Research Laboratories contribute some. These are nuggets, left in the crucible, after hundreds of ideas that looked good have been burned away. The Proving Ground contributes others. Dealers contribute. The public contributes. Every department contributes. Through the whole organization runs a spirit of inquiry and of rigid insistence on proof.

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