

The KITCHEN CABINET

Between the printed words that are so wise
And march so easily across the page,
Sometimes quite suddenly I catch
The looks
Of him who wrote, toiling in lowly guise
To keep his pen undebled by woe
Of age—
And then I think, "What precious
things are books!"
—Hilda Morris.

HOW TO PREPARE MEALS

The planning of meals days before-hand seems a foolish waste of time to the hasty housekeeper. The methodical, systematic housewife, who plans her meals often a week in advance, will find a vast field for individuality, ingenuity and economy in so doing.

The indolent and thriftless woman who spends her time in needless ways, and a few moments before the meal tears around wildly to prepare or see to the preparation of the food will find a limited field, for preparation and thought are both necessary for a well balanced and attractive meal, if economy and variety are to be considered.

Steaks and chops are often the poor man's food, because they are quickly made ready. Such meats are more expensive, less nutritious, and should be served only occasionally.

The coarser and cheaper cuts of meat may be prepared in thousands of ways but they take a longer period of cooking and care to serve acceptably.

It should be the pride of every housewife to work toward getting as much as possible out of the time, money and energy spent.

When cooking any food which boils over easily, grease the sides of the kettle. A roll of cheap toilet paper is handy in the kitchen to use to wipe out greasy utensils, thus saving hands, and towels. When grease is spilled a handful of soft paper will quickly take it up. Use it for scouring the sink and polishing the windows.

Hamburg Steak.—Prepare and season well a flat cake of hamburger steak, place on a baking dish and cover with larded strips of fat salt pork. Bake, basting occasionally, using care not to disturb the decorations. Serve with a mushroom sauce. This is a dish not to be refused by the most fastidious.

Good Things in Season.
Where fresh mackerel can be obtained this recipe will be enjoyed:

Spiced Mackerel.—Split three fresh mackerel down the back and clean, removing the bones, scraping all the thin black skin from the inside. Cut off the heads and tails, divide each in half crosswise.

Arrange the pieces in a shallow baking dish and add enough vinegar to reach to the top pieces, but not cover; sprinkle with salt and pepper and a very little cayenne; place a bayleaf on each, eight cloves, with four allspice dropped here and there in the vinegar. Bake in a slow oven for two hours. Serve hot with baked potatoes or the dish may be served cold with lemon quarters.

Chicken Patties.—Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and when well blended add one cupful of chicken stock; season with one-half teaspoonful of salt, cayenne and white pepper to taste. Add one cupful of cold diced chicken and cook slowly for five minutes. Fill patty shells and serve at once.

Royal Patty Shells.—Sift two cupfuls of flour with one-half teaspoonful of salt, two teaspoonfuls of baking powder, then rub in four tablespoonfuls of shortening and enough ice water to make a dough to roll. Roll out thin, cut into circles and place on the outside of patty tins, lightly brushed with butter. Bake in a hot oven, open-side down. Remove the shells carefully and turn open-side up to bake for five minutes.

Bread Griddle Cakes.—Take two or three slices of dry bread, soak it in cold water until soft, then drain and squeeze dry. Place in a bowl and cover with a cupful or two of sour milk. In the morning add soda, just enough flour to make a good batter and fry on a hot griddle. If a tablespoonful or two of melted fat is added to the cake mixture, the griddle will need no greasing when frying the cakes.

Baked Beans.—Wash and soak a pound of lima beans over night. In the morning put them on in the same water and simmer until tender; then drain and put into a bean pot. Add salt, pepper and one-fourth pound of bacon which has been put through a meat chopper, a tablespoonful of onion, a tablespoonful each of chopped onion and brown sugar and molasses. Add enough water to come to the top of the beans and bake until a golden brown.

Peach Rosettes.—Cut sponge cake into rounds with a large cookie cutter, cook in butter until delicately brown, then on each place half a peach. With a pastry bag, top each with a rose of sweetened and flavored whipped cream. Sprinkle with pistachio nuts and serve.

Nellie Maxwell

Pretty Things that are Made at Home

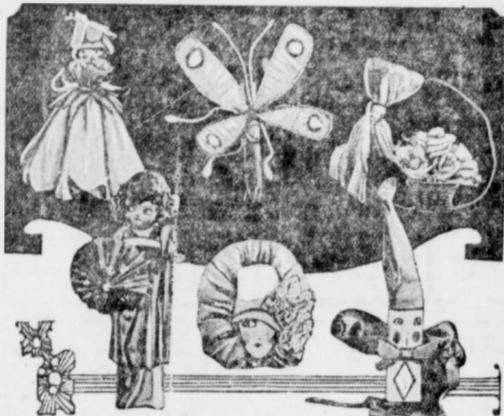
WHAT satisfaction there is to the hostess who knows that everybody is having a good time at her party. And what fun to listen to the ohs and ahs of the guests as they make merry over the cunning party favors, for favors have so much to do with the success of one's party.

Now that the fall and winter party season is just beginning, it is high time for those who plan to entertain to get busy at making up a collection of pretty favors. Here's a new idea—harmonica favors for the men and rose pin cushions for the ladies. Try it and see how beautifully it will

choose any material just so it's velvet seems to be the sentiment of the mode. It is evident that velvet will reign, is reigning as the fabric supreme. Not that velvet in itself is a novelty, but its uses for all occasions gives to it a unique interpretation.

The new velvets are both printed and plain, in both chiffon and heavy-weight and are the called for fabric for street, dinner and evening costume.

For daytime wear the ensemble of extreme style is of velvet, black or deep beautiful colors such as claret,



Some Pretty Favors.

work out. For the harmonica, cover little boxes with white crepe paper, painting on it a face with water colors. Make wire arms, black feet cut out of mat stock, dress in emerald-green tissue. Study the little figure shown last in this group as to just how it should look. When each male guest starts to play on the little harmonica, he found in the box, no question as to the fun and din which will follow.

The rose pin cushion takes form of a dainty little basket filled with flowers, just as you can see at the top to the right in the picture. Make seven little tissue paper roses with soft cushionlike centers. Shape these into a bouquet and set them in a paper net cup, attaching a paper-wound wire handle. Into the hearts of the roses stick a few pins just as a suggestion

jungle green, also beige. With this is interworked for blouse and linings gorgeous silks and metal cloths.

As a trimming for crepe and satin dresses self-colored velvet is a most popular theme. The velvet appears in tiers and borderings.

Quite the latest and most charming Paris style note is the chiffon velvet evening frock in lovely colorings. A very beautiful Agnes model is shown in the picture. Melon pink chiffon velvet is the medium for this exquisite creation. The V-neck and the profuse shirring are outstanding features. The panels are embroidered in pearls.

Very effective is the sleeveless low round-neck black velvet frock. Such a dress will prove at once a luxury and an economy, in that with change of accessories it can be transformed



Chiffon Velvet Evening Gown.

to the recipient as to the use of this little flower basket.

It is always more difficult to think of favors for men than for women. The fantastic beetle which is pictured second at the top is exceedingly clever, especially if laid flat with its wire legs sprawling out in every direction. Its body is really a cigar held in place by coils of wire or rings of pasteboard if preferred.

In this group is also a cigarette favor. A coquettish face is painted on an oval piece of cardboard. The ruffle of tissue pasted around it is one and a half inches wide. A green feather trims the hat.

The Japanese lady carries some chosen article back of her parasol. There is also a halloween figure shown here dressed in pumpkin-yellow paper.

For our hats, our wraps, our frocks,

in appearance and thus do duty for many a social occasion. A deep lace or flesh-colored georgette cape-collared is suggested. It would be well also to have made to order a pair of detachable pink crepe sleeves. Removable and gayly embroidered peasant sleeves would prove effective also—or without any accessories, except costume jewelry and a shoulder bouquet, the sleeveless black velvet gown is a happy possession.

The last word in fashion is the pastel-colored chiffon velvet two-piece frock for sports wear. It is styled similar to the crepe jumper-and-skirt models so popular during the summer.

Plaid velvet tunics are registered for smart daytime wear. Brocade chiffon velvet is also fashionable for the dressier afternoon frock.

JULIA BOTTOMLEY.

©L. 1926, Western Newspaper Union.

Improved Uniform International Sunday School Lesson

(By REV. P. B. FITZWATER, D.D., Dean of Day and Evening Schools, Moody Bible Institute of Chicago.)
(©. 1926, Western Newspaper Union.)

Lesson for October 24

JOSHUA, ISRAEL'S NEW LEADER

LESSON TEXT—Num. 27:18-20; Joshua 1:1-9.
GOLDEN TEXT—Be strong and of a good courage; be not afraid, neither be thou dismayed; for the Lord, thy God is with thee whithersoever thou goest.
PRIMARY TOPIC—Joshua the New Leader.
JUNIOR TOPIC—The Task of Joshua.
INTERMEDIATE AND SENIOR TOPIC—The Secret of a Strong and Useful Life.
YOUNG PEOPLE AND ADULT TOPIC—Preparation for True Service.

The book of Joshua, from which our lesson is taken, is a history of the conquest of the promised land and its division among the tribes of Israel. It takes its name from its principal character, Joshua.

I. Joshua, the New Leader of Israel (Num. 27:18-20).

The people were not to be left in doubt as to a leader when Moses was gone. The leader was to be appointed and given recognition before all the congregation.

During the wilderness journey Joshua was Moses' minister and the captain of his army. When Moses was denied the privilege of going over the Jordan, Joshua was appointed to the leadership of Israel. Moses, the representative of the law, brought Israel to the borders of Canaan. Joshua was the man chosen to lead the people into the place of rest. The name "Joshua" has the same derivation as the name "Jesus."

II. Joshua Commanded to Take Charge (Josh. 1:2).

Moses was dead, but God's work must go on, therefore God issued the command for the new leader to assume his duty.

III. God Renews His Promise to Israel Concerning the Land (Josh. 1:3, 4).

This promise had been given to Abraham and renewed to Isaac, Jacob and Moses. It is now renewed to Israel as they were about to enter upon its possession. The borders of the land were "from the wilderness and this Lebanon, even unto the great river, the River Euphrates, all the land of the Hittites, and unto the great sea toward the going down of the sun." The nearest this territory was ever possessed was during the reign of David and Solomon, though not then fully realized. This land still belongs to the Jews, and in God's own time they shall possess it. Their possession of this land was due entirely to themselves. God promised them that wherever their feet stood upon the land it was theirs.

IV. God's Presence Promised (Josh. 1:5).

Joshua was entering upon a perilous and difficult enterprise, but the Lord said as He was with Moses, so He would be with him. The difficulties before him were:

1. The Jordan river (v. 2).
This river was now at its flood (Josh. 3:15), making it impossible for armies to cross.

2. The people were living in walled cities (Num. 13:28).
Notwithstanding this, God was ready to insure success.

(1) "I will not fail thee, nor forsake thee" (v. 5).
(2) "There shall not any man be able to stand before thee."

(3) "As I was with Moses, so I will be with thee." Joshua had been with Moses throughout their forty years' experience from the Egyptian deliverance to the time of his death. Because he believed that God was with his master, he was willing and ready to cross the Jordan at its floodtide and courageously meet the enemies on the other side.

V. Conditions of Blessing in the Land (Josh. 1:6-9).

1. "Be strong and of good courage" (v. 6).

His mission was to go in and divide the land among the tribes for an inheritance. It required strength and courage to do this.

2. "Unwavering obedience to the Word of God" (v. 7).

In a land of idolatry it required much courage to be true to God. Prosperity and success were conditioned upon unswerving obedience to God's commands. In all his work he must conform his life to the law of God. To pass from the path outlined therein would bring disaster and ruin. In order to accomplish this the law of the Lord must be in his mouth continually. He was to meditate therein day and night.

Joshua rendered prompt obedience, he did not stop to cavil, but at once gave order for the march. God made the plan and gave the directions.

Culture

We hear so much nowadays about "culture." Culture is all right when you have something to cultivate. First make sure that you have the divine nature, then cultivate it!—D. L. Moody.

Day and Evening

Day, like a weary pilgrim, had reached the western gate of heaven, and Evening stooped down to unloose the latches of his sausal shoon.—Longfellow.

As It Was in the Beginning

By H. IRVING KING

(Copyright.)

CYRUS POPHAM was dignified and plethoric. Also he had money—lots of it—and a daughter, Laura, of marriageable age. Laura, though no "raving beauty," was certainly good looking.

George Augustus Cranshaw was a young man in the electrical business, drawing a fair salary and expecting to invent something, sometime, that would make him a millionaire—or thereabouts. And George Augustus wanted to marry Laura. By a singular and gratifying coincidence Laura wanted to marry George Augustus. The only trouble was money. It may be news to the general reader but money really does play an extremely important part in the scheme of life. It has been so since the first cave-dweller got a swelled head over his hoard of paleolithic spear-heads. It is too late to kick about it now.

They talked it over, Laura and George, and Laura admitted that she might miss many of the little things to which she had, heretofore, been accustomed. "Love in a cottage" might be all right; but a diet of "bread and cheese and kisses" was probably unwholesome. The only thing to do was to wait.

It was agreed, however, that, as a preliminary, George should have an official interview with Mr. Popham.

"Hum," said Popham when George had stated his case, "I gather from your rather incoherent remarks that you and Laura want to get married; but are agreed that that world-shaking event should not take place until you are able properly to finance the job. Very proper; very prudent of both of you. Good day." That night Cyrus and Mrs. Popham dined alone under the stern and remorseless eyes of the butler who looked like an archbishop and his two prebendaries.

With the coffee Cyrus shooed the convocation from the dining room and remarked to his wife: "Mary, what is the rising generation coming to? Here's that bright young fellow, George Cranshaw, has been to me to-day and told me something which I have known for some time, viz., and to-wit—that he wants to marry Laura and Laura wants to marry him. There's no doubt they are in love with each other and he's a good fellow and Laura's a good girl. That's all right. But observe the materialism which has crept into our modern life and swallowed up all the noble, adventurous, self-abnegating emotions which characterized the love of former times. George Augustus and Laura don't want to get married until they can support some such a d—d—excuse me—expensive and uncomfortable establishment as now surrounds us."

Among Mary's many good points one was that she always agreed with Cyrus, or pretended to, which is the same thing. "Yes, you are right, Cyrus," sighed the exemplary wife; "but still you should not condemn a little prudence."

"Prudence be jiggered," cried Cyrus. "Did John Manners have prudence when he eloped with Dorothy Vernon? Did Lucy Flucker have prudence when she married the Boston bookseller who afterward became General Knox? I tell you if those young people are really in love with each other they ought to get married now—and let the future take care of itself."

"Remember, Cyrus," ventured Mrs. Popham, "we both had money when we were married—so we don't know much about it. But I believe I should have taken you if you hadn't a penny to your name."

"And I am sure I should have taken you if you hadn't a half-penny," retorted Popham. And then the two old dotards got up and kissed each other.

But Cyrus did not talk that way when he saw Laura the next morning at breakfast. He said: "Young Cranshaw has been to see me. You are both very sensible."

The ensuing evening George Augustus and Laura held an executive session. "Of course," said Laura, "we might get along without a butler—at first. And I really do not need a maid to myself. One is expected to economize when starting out in life; four or five servants, outside and inside, would be all we really would require."

"You dear girl," cried George, "how much you are willing to sacrifice for me. I feel quite guilty in accepting such sacrifices. We might take the Blodgett house."

"Oh, that is too large," objected Laura; "the Duncan house would be quite large enough. I don't want the care of a large house—at first."

"There is the Primrose cottage," suggested George, "but that's too small."

"Not a bit," replied Laura. "It is just what I would like. We'll only need one servant there—and we can get a man to come by the day and do the outside work. How wonderfully you have arranged things, George."

Cyrus was inclined to raise a rumpus when Laura told him that she and George Augustus had decided to be married forthwith; but Mrs. Popham whispered to him, "Remember what you said about Dorothy Vernon and Luck Flucker."

"Oh, they lived a long time ago," growled Cyrus. And then to Laura, "Well, go to it. But don't expect me to support you two youngsters."

"Oh, we don't," replied Laura. "George's pay is quite sufficient for our needs—and even luxuries."

AROUND THE HOME

By MARGARET BRUCE

WNU Service

The Decorative Fanlight

The modern colonial home which boasts a fanlight gives its owners a double opportunity for producing a charming effect—an effect from without and one from within. I do not mean the fanlight over the entrance door, though this is beautiful, of course. What delights me most is the single fanlight, or the two half-fanlights, in the hip of the roof. These quaint windows give the final touch of charm to a house of inviting lines and low, homelike spread, and when they are attractively treated from the interior—where they are usually found in a dormer-roofed bedroom or attic—they are a feature of no small decorative value.

In the home of some friends of mine, these half-fanlights are located on either side of a wide red brick chimney, rising against the broad white clapboards of the dwelling. From the outside, the odd little windows suggest an attic full of old spinning wheels, brass-nail chests, and similar antiques. From within, they form the chief feature of a series of built-in book-shelves and writing table that provide an ideal retreat for the mistress of the house.

What an attractive nook this is, with its brick chimney fitted with a mantel shelf slightly higher than the bookcases on either side, its vermillion-lacquered table and chair, the sage-green curtains at the book shelves, and the fine net curtains



drawn tightly over the little fanlights! Such small windows as this must not be so draped that the light is shut out, as every ray is needed, and for this purpose the cream or white net is used. The net is fastened tight to the window frame, as the fans open outward.

In an attic room like this, the walls are better left roughly plastered than covered with paper. The marks of the plasterer's implement, left imprinted in large sweeps, makes an interesting surface and gives the effect of a pattern.

In this case, the whole end of the room is treated as a decorative unit, a treatment which gives the room much more charm than if the bookcases, table, shelf, windows and chair were scattered about here and there. The windows and chimney permit a balanced effect that is most effective.

An Interior Awning

Endless are the attractive window drapings nowadays, when our homes are lighted by windows of many different sizes and shapes, from small diamond-paned casements to tall arched library sashes. Endless, too, are the styles and colorings of curtain fabrics, and if each of us is willing to depart from the conventional treatment which makes

homes look as if they had been furnished from a copy book, it ought not to be hard to have our windows display charming and amusing originality.

Recently, when visiting a beautiful country club house which had been decorated by a committee of resourceful, up-to-date women members, I saw a series of windows worked out in the most interesting way. They were very high windows, occurring at intervals around three sides of a great living room with a high ceiling. During the summer these windows were shaded by awnings outside, which hid the upper part of each sash and lowered the apparent height of each window. In the winter, however, these awnings were taken down, and the result was that the windows looked a bit too lofty, with their straight side hangings.

When the question came up of a valance for windows arched like these, one woman on the committee had a bright idea. Instead of a flat valance across the top of the window she conceived the plan of a small interior awning of bright-colored chintz to match the cushions in the great wicker chairs which stood about. A wooden framework was built out over each window, curving out from the wall-line about 12 or 14 inches. This framework was covered with the chintz, which hung down slightly below the wooden support and was scalloped around the edge.

Below this improvised awning straight folds of drapery silk in a harmonizing color fell to the floor. The effect was that of a summery outdoor garden facade, rather than an ordinary interior room. Of course, such treatment could be used only on a window with an arched top, to get the true effect of a gay curved awning.

(Copyright.)