

CAN ASPARAGUS BY "HOT PACK" METHOD

Sterilization Is More Certain and Product Better.

(Prepared by the United States Department of Agriculture.)

Use the steam-pressure canner for canning asparagus at home. The method now recommended by the United States Department of Agriculture for all vegetables and most fruits is known as the "hot pack." The point about the "hot pack" method is that the material to be canned is heated to the boiling point or cooked a short time before being put into the cans or jars, so that in the shortest possible time the temperature of the whole jar is raised to the required point. This results in more certain sterilization and a better product because of shorter cooking.

Like all other garden products asparagus ought to be canned as quickly as possible after it has been cut, so it is wise to do a little canning frequently while the season lasts rather than to attempt a large amount at any one time.

If you wish to can the asparagus whole, wash it carefully, and tie it in uniform bundles, cut to fit the can-



Asparagus May Be Cut in Half-Inch Pieces and Canned in the Steam-Pressure Canner.

tinners, either glass jars or tin cans. Place the bundles in a saucepan with boiling water over the tough lower portion. Cover tightly and boil for four or five minutes. Pack rapidly into hot containers. The asparagus may, if you like, be cut up into half-inch lengths for canning. In this case cover with boiling water, bring to a boil and then pack hot into the containers. Whichever way you prepare the asparagus, the containers are completely filled up with boiling water, and each jar is salted in the proportion of one teaspoonful of salt to each quart canned. The hot-packed jars or cans are sealed at once, put into the hot canner, and processed for 40 minutes at 10 pounds pressure, or 26 minutes at 10 pounds pressure, or 40 minutes at 10 pounds pressure, or 26 minutes at 10 pounds pressure. After processing for the required length of time, remove the containers from the canner. Invert glass jars and place them out of drafts. Cool tin cans by plunging them in cold water. Keep all canned products under observation at room temperature for at least a week. Discard any showing signs of spoilage and watch others of the same lot until it is certain that they are keeping.

Farmers' Bulletin 1471-F. "Canning Fruits and Vegetables at Home." will be helpful to you throughout the canning season. It is free while the supplies last.

Care of Leather Coverings

Leather furniture coverings look better and last longer if they're rubbed occasionally with castor oil. This restores to the leather the oil that gradually dries out. The oil should be well rubbed in and any excess wiped off the surface, or it will collect and hold dirt which will darken the leather, and soil whatever touches it.

CREAM CHEESE FOR SALADS IS EXCELLENT



Cheese Accessories for Salads.

(Prepared by the United States Department of Agriculture.)
From the dietary standpoint, neufchatel and cream cheese are valuable for protein, fat, phosphorus and calcium. Since the American diet is likely to run low in calcium, it is well to keep in mind that all cheeses are a good source of that much-needed mineral.

Neufchatel and cream cheeses are suitable in any course of a meal. They may be part of the appetizer at the beginning of a dinner or of the dessert at the end, and in any course between.

The illustration, which was made by the United States Department of Agriculture, shows some of the ways cream or neufchatel cheese may be

USING BACON FOR FLAVOR AND FOOD

Is Useful in Making Sandwiches for Luncheon.

(Prepared by the United States Department of Agriculture.)

The housekeeper who wishes to feed her family well at small cost should look into the possibility of utilizing bacon in more ways than heretofore. For example, in many families the school children, and often older members of the household, carry sandwiches. Bacon can be put in these sandwiches, either by itself or in combination with other meat, lettuce and salad dressing, such as one finds in a club sandwich. Either bread or toast may be used.

When time is short, plain bacon sandwiches consisting of bread and two or three slices of crisp cooked bacon can be put together in a very few minutes. Bacon sandwiches out-of-doors can be made wherever one's picnic party happens to be. The bacon can be toasted over a fire in the woods, each person cooking his own pieces with the aid of a forked stick; and either because of the jollity of the occasion, or the good flavor of the bacon, or the special taste given by the wood fire, the sandwiches will seem to be the best one has ever eaten. The addition of lettuce, with or without salad dressing, is an improvement for many persons.

Sliced onion or pickle in a bacon sandwich gives an acceptable flavor. Various kinds of "club" sandwiches are made, all of them including bacon as one of the chief ingredients. A chicken club sandwich is commonly made with three pieces of toasted bread as a basis, and between these, two fillings consisting of lettuce, bacon, tomato, and sliced chicken, with salad dressing. Veal or other cold meat makes a palatable filling in a club sandwich. These sandwiches are bulky and are intended to be served on a plate and eaten with a knife and fork. They constitute the main dish for a luncheon or supper, but as they are ordinarily made with toast they are not so suitable for packing in a lunch box to be eaten several hours later.

Bacon and cottage cheese combine well in sandwiches either of plain bread or toast. Eggs and bacon can be made as acceptable in sandwiches as when served together for breakfast. The egg may be scrambled and mixed during cooking with the bacon cut up in small pieces, or it may be hard boiled, minced, and mixed with the bacon when being put into the sandwiches. Liver and bacon sandwiches are made by chopping the liver to a paste, seasoning it with salt, pepper, and small pieces of bacon, and using the mixture as a sandwich filling. Bacon may be added to give zest to any cold meat used in sandwiches. If the sandwich can be served while the bacon is hot, the result is particularly good. A little salad dressing is needed on the meat. Lettuce, watercress, celery or tomato may be added, making the result similar to a club sandwich except that bread is used instead of toast.

Bacon can be cooked and served with greens and beans, and used to garnish and give flavor to many vegetables, poultry and meat dishes. A small piece makes any soup tastier. Bacon and eggs, scrambled or fried, is hearty enough for a dinner dish occasionally. By using bacon frequently the housewife adds greatly to the flavor and interest of the food she serves. **Frying bacon so that it is thoroughly delicious and crisp is chiefly a matter of getting the water and excess fat out of it, says the United States Department of Agriculture. In order not to burn it, one should be very careful that neither the bacon nor the fat in the pan becomes overheated. Throughout the process the fat should remain a light brown color and should not be allowed to get dark brown. It is easier therefore to cook it slowly than to cook it fast.**

To be crisp, bacon does not need to drain while it is cooking. It can even be fried in deep fat with excellent results.

Improved Uniform International Sunday School Lesson

(By REV. F. B. FITZWATER, D.D., Dean, Moody Bible Institute of Chicago.)
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Lesson for June 5

PETER PREACHING TO GENTILES

LESSON TEXT—Acts 10:1-11:18.
GOLDEN TEXT—For there is no difference between the Jew and the Greek; for the same Lord over all is rich unto all that call upon Him—Rom. 10:12.

PRIMARY TOPIC—Peter Tells a Foreigner About Jesus.
JUNIOR TOPIC—Peter Takes the Gospel to Gentiles.
INTERMEDIATE AND SENIOR TOPIC—Taking the Gospel to All Races.
YOUNG PEOPLE AND ADULT TOPIC—How the Gospel Overcomes Race Prejudice.

The missionary program of the church having broadened to include the Samaritans, we see in this lesson it still widening and embracing the Gentiles. Through the conversion of Cornelius, the "middle wall of partition" was broken down (Eph. 2:4).

I. Cornelius (10:1-2).
1. His official position (v. 1).
He was a Roman officer over a company of 100 soldiers.
2. His character (v. 2).
(1) A devout, pious man. (2) He was a praying man. (3) He was charitable. He gave much alms. (4) He was respected by his family.

II. The Supernatural Preparation for the Transition of the Gospel to the Gentiles (10:3-33).

This was of divine arrangement. No barrier is too great to prevent the coming together of persons whom the Lord desires to meet. In order to bring this about:

1. Two visions were given.
(1) The vision of Cornelius (vv. 3-5).

While engaged in prayer, an angel of God announced that his prayer and aims had come before God as a memorial, and instructed him to send to Joppa for Peter who would tell him what to do.

(2) The vision of Peter (vv. 9-16). This took place while Peter was praying (v. 9). He saw a certain vessel containing clean and unclean animals let down from heaven, and heard the command, "Rise, Peter, kill and eat." Peter protested that he had never eaten any unclean thing. God replied, "What God hath cleansed, that call not thou common."

2. A messenger sent from Cornelius (vv. 17-22).
Peter was greatly perplexed over what he had seen, but not for long, for messengers from Cornelius made inquiry at the gate for him. The spirit informed Peter of the matter and bade him go, nothing doubting.

3. The meeting of Cornelius and Peter (vv. 23-33).
(1) Peter took six witnesses along (v. 23).
(2) Cornelius waiting for Peter (v. 24).

He called together his kinsmen and near friends.

(3) Cornelius about to worship Peter (vv. 25, 26).
Peter repudiated his act and protested that he was but a man.

(4) The reciprocal explanation (vv. 27-33).

III. Peter's Sermon (vv. 34-43).
1. The introduction (vv. 34, 35).
He showed that God is no respecter of persons. This does not mean that Cornelius was already in a state of grace, thereby saved, but that he was eligible to hear the gospel and accept the terms of salvation.

2. His discourse (vv. 36-43).
In the discourse he touches briefly upon the mission of Jesus, showing that by means of His baptism and anointing with the Holy Spirit, He was qualified for His work as mediator. He then exhibited the work of Christ:

(1) In His life (vv. 36-38).
It was one of beneficence. He went about doing good, even casting out demons as a proof that God was with Him (v. 38).

(2) In His death (v. 39).
The just suffered for the unjust that He might bring us to God (1 Pet. 3:18).

(3) In His resurrection (vv. 40, 41).
In this discourse is set forth:

(a) The basis of salvation—the crucifixion of Christ.
(b) The scope of salvation—whoever believeth in Him.
(c) The method of appropriating salvation—believing on Him.

IV. The Holy Spirit Poured Out (vv. 44-45).
This was a new Pentecost.

V. Peter Vindicates His Ministry to the Gentiles (11:1-18).
Being called to account for visiting and eating with Gentiles, Peter rehearsed the whole story in such a way that his narrative took the form of logical argument, and showed how God had set His seal upon the work by the miraculous gift of the Spirit.

Closing the Day
Says Dr. R. A. Torrey: "No bank ever closes its business day until its balance is found to be absolutely correct. And no Christian should close a single day until his accounts with God for that day have been perfectly adjusted along with Him."

The Best Side
The habit of looking on the best side of every event is worth more than a thousand a year.—Doctor Johnson.

DADDY'S EVENING FAIRY TALE

By Mary Graham Bonner

THE SNAILS

Daddy had a story to tell the children which he knew would surprise them very much, and he asked them if they would like to hear it.

"What is it going to be about?" inquired Nancy.

"Well, the other night the snails had a dance," answered Daddy.

"A dance!" cried Nick and Nancy together. "That is funny to think of, the snails having a dance."

"Do tell us about it, Daddy."

"Of course you know," said Daddy, "that people can give dances and not dance themselves."

"They can't stand up and look very fine and say:

"How-do-you-do?" to all the guests, or

"You'll find some ice cream in the next room."

"So the snails didn't see why they couldn't give a dance just like that."

"Well, that's not so funny, then," said Jack. "I did think it was mighty

funny, though, to think of snails dancing, or even thinking of it."

"But it was pretty bright of them to be able to give a dance and not to exert themselves at all."

"Don't you think so?"

"Yes," said Nancy, "that certainly was pretty smart of them."

"You see it was this way," continued Daddy. "All the little creatures in the woods have been giving parties."

"The snails had been invited to just ever so many."

"In fact, they had been much too gay to suit themselves, for sometimes it was a long walk—or crawl, I should say—to get to the party."

"But they knew that it was the proper thing not to accept too many invitations until they gave one themselves."

"So they decided that the best thing they could do was to give a dance."

"Lazy creatures can always think of the best and easiest way to be lazy, and the reason the snails decided that they would give a dance was because they could do less at a dance than at anything else."

"They knew the other animals would so enjoy the dancing that they would quite forget about them until it was time to go, and then they would simply tell the snails that they had had a 'wonderful time' and leave."

"The snails engaged the lizards to make the ice cream and to serve it through the evening, so they didn't even have that bother, and they told the lizards they could eat all they wanted if they would do this."

"All the snails had to do was to stand as far out of their shells as they could get and say 'Good evening' and 'Must you go?'"

"For several days they practiced these little speeches just before napping time, which comes every half hour in the snail world."

"How could they keep awake through the dance?" asked Nancy.

"They didn't," said Daddy. "They took delicious little snoozes and were not noticed because the dancing was being so thoroughly enjoyed."

Funny Things

There are some funny things in the world, but it surely seems most funny of all:

That a pin has a head but no eyes,
And a needle has an eye, but no head.

That a chair has legs, but no feet,
And a ruler has feet, but no legs.

That a book has leaves, but no branches,
And a firm has branches, but no leaves.

That a railway has a bridge, but no coals,
And a bullet has a nose, but no bridge.

That a river has a mouth, but no neck,
And that a saw has teeth, but no head.

The Model Scout

Johnny was unusually gleeful over breakfast.

"I've done my good turn for today," he said.

"What! Already?" inquired his father.

"Yes, I was at the gate and heard Mr. and Mrs. Brown say they were doubtful whether they would catch the 8:15, so I set the building after them and they arrived just in time."

Alas, Yes!

Mr. Brown—Where's your father?
Bright Son—Oh, he's out talking a little ride in the mortgage.

FAMOUS MINING STRIKES

By THOMAS E. STEWARD

Cripple Creek

ON THE Fourth of July, 1892, a householder named Stratton, who gave odd moments to prospecting, was in Colorado Springs preparing to celebrate. Suddenly something that his mind had been working on seemed to become clear. He got on his horse, rode at headlong speed to Cripple Creek and sank a pick into a granite ledge. A few days later when his samples had been assayed he found himself in possession of a claim running 3880 a ton in gold and silver. And he was discoverer of one of the richest strikes ever made in the history of mining.

Stratton's lunch at Cripple Creek was not mere luck. He was one of many prospectors who had been working the region, hoping to find rich treasure. Every now and then these men picked up a piece of "float," loose ore carried away from its natural vein by mountain torrents. These places of float were of surprising richness, and Stratton was only one of several who had been figuring out which part of the nearby country might be the lode or parent vein. He had gone over the territory as thoroughly as possible and had eliminated in his mind ledge after ledge until he came down to one. That was the one he thought of that morning in Colorado Springs, and it was the right one. Prior to Stratton's historic strike, the Cripple Creek district had endured a bad name. Some placer gold had been washed out, but there had been a number of reported strikes that had been proved false. Miners and prospectors were wary of the district. This may have been one reason why it stood undiscovered until a bare generation ago. For miles around the only building was the old Bennett & Myers Broken Box ranch, whose ranchhouse still stands in the south corner of the town.

Bob Womack had prospected Poverty gulch, famous in Cripple Creek history, before the arrival of Stratton. Through Womack, Stratton had met one Dick Houghton, a veteran mountaineer and prospector, and it was Houghton who put him on the trail of his famous strike.

Meanwhile scores of mines were sunk in the Cripple Creek district. By 1900 the annual output in precious metals was \$18,000,000.

Compliments by the United States geological survey indicate that the Cripple Creek district produced \$154,528,895 worth of gold between 1891 and 1906, together with which 737,628 fine ounces of silver were recovered. The survey's figures are those of the director of the United States mint.

Cripple Creek gains added interest from the fact that it was the last of the great bonanza strikes and gold rushes prior to the Klondike rush of 1898.

The Tin Mines of the World

ALTHOUGH its name has come to have a meaning almost of scorn, due to comic aspects of the lowly tin can in a vacant lot, tin is one of the most important of the world's metals and is also one whose history is closely associated with romance.

The tin mines of Land's End, in Cornwall, England, probably were the first mines yielding anything but gold or gems, to be worked in all Europe. They are supposed to have been in use as long ago as the Bronze age, before man discovered iron or knew how to make steel. It is known that the people of ancient Tyre and after them the Romans and probably the Carthaginians sent ships to England with slaves who worked these mines for their tin.

Until the early part of the present century British tin mines held an important place in world production, but their output has fallen nearly to nothing against the competition of much larger and richer deposits now worked in other parts of the world.

By the irony of fate, Potosi in Bolivia, which was a world center of silver production 400 years ago under the Spanish and had all the characteristics of the most "roaring" mining camps, has come down from the precious metals to become, today, the single largest center of tin production. Where the bearded conquistadores and the grasping representatives of the Spanish kings killed, stole and cheated in an effort to satisfy their lust for silver and gold, the Aymara Indians toil today bringing up the dull-looking ore that enriches chiefly British and American investors.

Vying with Bolivia as a center of tin production is the Malay peninsula. Until ten years ago the Malay states usually produced more tin per year than did Bolivia, but the scale swung in favor of South America's mountain republic in recent years.

Hain and southern China are other important tin-producing districts. The Chinese are constant users of tinfol, with which they wrap a variety of things, ranging from foods and firecrackers to idols and gods. It is said that 100,000 Chinese earn their living beating tin into tinfol by the old-fashioned hand methods and that they use several thousand tons of tin in this manner every year.

Mexico has become a moderate producer of tin in recent years, and there also have been discoveries in Africa, which contained seams destined to reveal colored deposits of practically every mineral that mankind wants.

LIFE'S LITTLE JESTS



MISFORTUNE

Tramp (trying to arouse sympathy)—I was in the San Francisco earthquake.

Hardboiled Business Man—Well—what of that?

"I was shot up in the World war."

"So was I."

"I was run over by an automobile."

"That so?"

"And I've had to live with my mother-in-law ever since I was married."

"Great heavens! I should say you have met with misfortune! What can I do for you?"—Illinois Farmer.

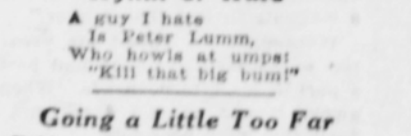
Too Hot-Headed

Critic—You have made your hero too hot-headed, I'm afraid.

Budding Author—How do you mean?

"Well, he has a lantern jaw to begin with. And so his whole face lit up! His cheeks flamed, he gave a burning glance, and then, blazing with wrath and boiling with rage, he administered a scorching rebuke."

AT THE SIDE SHOW



Visitor—You say it's perfectly natural for you to eat glass?

Glass-Eater—Sure—I got a bottle every time I was hungry when I was a kid.

Hymn of Hate

A guy I hate
Is Peter Lamm,
Who howls at unpop:
"Kill that big bum!"

Going a Little Too Far

Bridesmaid—How did your husband's friends treat you?

Bride—Terribly! Why, they threw rice all over us!

Bridesmaid—But that's quite the usual thing, isn't it?

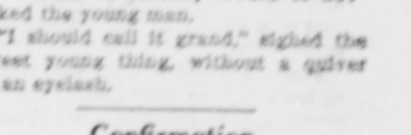
Bride—Yes, but this rice had already been cooked.

Embarrassing Ignorance

Griggs—You didn't seem to enjoy your wife's musical.

Griggs—No; I got confused, as usual. I never can remember that a cell isn't something you eat and a meringue isn't something you play.

SOFT JOB



"What does he do?"

"He's employed as traveling companion to Reggie Kapp."

Time

"Well, well, you're up early."

Said her dad to Catherine—
"Early nothing," said the daughter,
"Pa, I'm only getting in."

She Knew

"If I stole fifty kisses from you, what kind of larceny would it be?" asked the young man.

"I should call it grand," sighed the sweet young thing, without a quiver of an eyelid.

Confirmation

Mr. Meek—My wife says I'm a worm.

His Friend—Why do you stand it?
Meek—Why, if I turned she'd say that proved it.

His Opinion

"Do you know," she said, "you are the very first man to kiss me?"
"Then you must have taken a correspondence course," he answered.
"You certainly don't seem like a beginner every year."
—Farrar's Weekly.

Knew What Was Coming

He—There now, what do you think of it?
She—Well, to tell you the truth—
He—That's right! Be as snooty as you can!—Stray Stories.