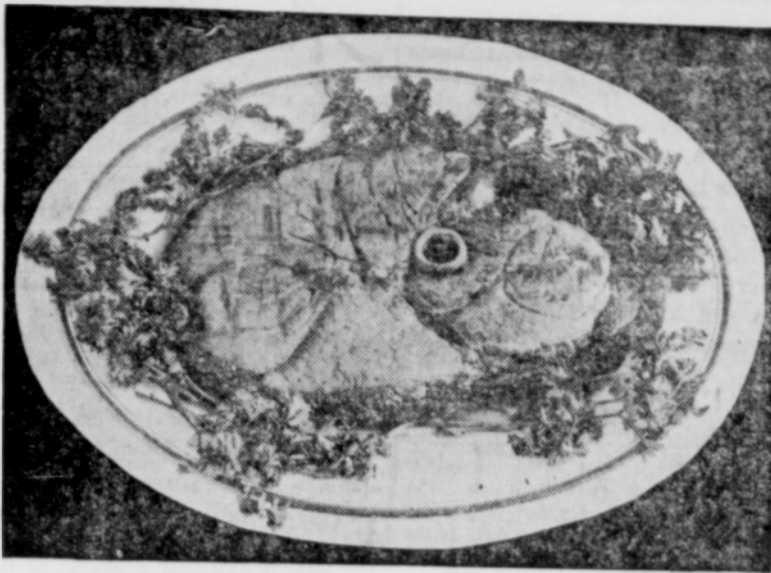


SERVE SLICED HAM IN MANY NICE WAYS



Broiled Sliced Ham is Appetizing.

(Prepared by the United States Department of Agriculture.)

Sliced ham is one of the easiest and nicest meats to serve. There are several appetizing ways of preparing it. Select a lean slice of ham from the center of a large heavy leg. Have it cut about three-fourths of an inch thick. If it is too thin it will dry out and become hard when cooked. Trim off any rind, and score the edges so the slice will lie flat while cooking.

If experience has shown that the brand of ham you use is a little too salty for the family taste, freshen it either in sour milk or buttermilk, or by covering it with cold water and bringing it to the boiling point. Soaking it in sour milk makes it tender.

The ham may be fried, pan-broiled, broiled over a coal or wood fire, or baked in milk. Grease the pan lightly with ham fat if you are frying it, and cook until each side is delicately browned. Do not cook longer than necessary. A gravy made from the fat and juices in the pan is often served with fried or pan-broiled ham. Eggs, fried in the ham fat, may be served, too, if the man of the house is particularly fond of this combination. The slice of ham may be baked slowly in milk. A layer of raw sliced potatoes is placed over the meat. From time to time a little more milk may be added so that the potatoes and ham remain covered until the ham is tender.

combination, yet equally bad ones are frequently seen.

The "right" model wears a two-piece dress that is plain and loose enough to permit active movement of any kind. It is truly intended for sports. The neutral color of the dress is relieved by having bands of two tones of orange on both blouse and skirt. These not only harmonize in color with the background and with each other, but they run in the same direction and so make the lines of the costume pleasing. A tie of one shade of orange is used. Shoes are also appropriate to the purposes for which a sports costume is worn.

The "wrong" model has up and down lines in the striped skirt, and

RIGHT AND WRONG SPORTS COSTUMES

Usually Safest to Plan Entire Outfit as a Whole.

(Prepared by the United States Department of Agriculture.)

Clothing that looks attractive in a store or catalogue, when considered alone, often proves unsatisfactory when seen at home as part of a costume. This is particularly true of separate blouses, sweaters, jackets and skirts. Unless these are definitely selected to be combined with garments one already has or new ones



Right Model.

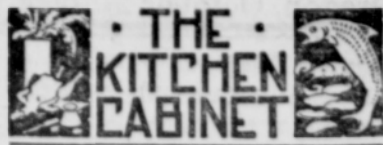


Wrong Model.

bought for a complete costume, and unless the colors in the two separate articles harmonize, the effect may be very unfortunate. It is usually safest to plan an entire costume as a whole, even when it consists of two or more pieces, as in the model illustrated.

Appropriateness, simplicity and color harmony produce charm in the "right" model, and lack of these qualities gives an undesirable effect to the "wrong" one. It seems almost incredible that anyone should wear such a

criss-cross, zigzag effects on the many colored jacket, the colors of which do not harmonize with the colors in the skirt. A V-shaped vest of unsuitable lacy material and open-work on the shoes add to the jumble of lines, colors and spots of the whole outfit. Shoes for sports should be practical and inconspicuous. Incidentally the two ways of doing the hair may be compared to the advantage of the one wearing the simple costume.



(© 1927, Western Newspaper Union.)

The real economist is not one who considers the value of ten cents, but the man or woman who knows the value of ten minutes.—Hamilton Wright Mable.

HERE'S SOMETHING GOOD

Small cakes and cookies are always a welcome addition to any luncheon or dinner, as well as for tea.



Raisin Macaroons.—Take two cupfuls of toasted corn flakes, one cupful of sugar, two egg whites, one cupful of seedless raisins and one tea-spoonful of vanilla. Beat the egg whites until stiff, add the sugar gradually and then fold in the cornflakes and raisins. Add flavoring and drop by spoonfuls on a buttered baking sheet. This recipe makes about two dozen macaroons.

Apricot and Banana Dessert.—Wash and cook one-fourth pound of dried apricots. While still hot sweeten to taste and put through a sieve. When cold add three thinly sliced bananas. Mix lightly and serve cold with cream. Cookies or cake may accompany this dessert.

Cold sliced calves' hearts are delicious with:
Espagnole Sauce.—Take chopped calves feet and veal bones crushed with raw ham trimmings, chopped carrots, leeks, onions, celery, parsley roots and a little thyme, with salt and pepper to season. Practice and taste will tell you how to combine the amounts. Add a few cloves, a bay leaf and put all into a roasting pan, spread with sweet fat and roast until a golden brown; stir so that the whole is browned evenly. Remove the mixture to a kettle, add soup stock to fill the kettle, a can of tomatoes and simmer for six hours. Strain and reduce by simmering another three hours. Clear by skimming, strain and put away on ice.

Pineapple Salad.—Arrange slices of pineapple on curly leaves of head lettuce. Take cream cheese, adding a little cream to soften, put through a ricer, top each slice of pineapple with a spoonful of the cheese and place a maraschino cherry on top of each. Serve with a French dressing.

Save all canned fruit juices for cold drinks or added to fruit for the mince meat when making mince pies.

Dishes We Like.
A delightful way of serving cauliflower is as follows: Cook the vegetable broken into flower-lets until tender in boiling salted water. Serve in a drawn-butter sauce, adding an egg well beaten to give richness and color. Season well and pour over the hot cauliflower.

Small-sized beets cooked until tender, then hollowed out to form a cup, well buttered and filled with buttered French peas, make another delectable vegetable dish. Serve with half of a spring chicken, for a dinner dish. With balls of parsley potatoes, the cauliflower and beet all on the dinner plate one has a very good combination.

Another Virginia Baked Ham.—The importance of a good ham well cooked makes the difference between an ordinary ham and one that you remember with satisfaction. Select a ham weighing seven or eight pounds. Wash the ham thoroughly, sprinkle with soda and rub and rinse well in cold water. Place the ham in a deep kettle with ten peppercorns, six cloves, one-half teaspoonful of celery seed, one-half teaspoonful of ground cinnamon and a quart of sweet cider. Cover with boiling water and simmer for five hours. Simmering means just that, not boiling, as that will toughen the ham. Take from the kettle and remove the skin, sprinkle the surface with brown sugar, using two tablespoonfuls; stick cloves at intervals, rub with buttered crumbs and egg and place in a very hot oven to brown. Serve with currant sauce.

Virginia Macaroni.—Boil one-inch pieces of macaroni in boiling salted water until tender. Dash cold water over it, drain and put half of it into a buttered baking dish, sprinkle with one-half tablespoonful of butter, one-half teaspoonful of mustard, one-fourth cupful of grated cheese; repeat, pour over one and one-half cupfuls of white sauce, cover with buttered crumbs and bake in a hot oven until the crumbs are brown.

Baked Chops with Vegetables.—Slice potatoes and onions, using enough potatoes to serve the family and two or three onions for seasoning. Arrange the potatoes in a shallow granite baking pan, cover with the onions, add salt and pepper to season, then lay on the chops either pork, lamb or veal. Season well and bake in a hot oven. When the chops are brown on top turn over and finish on the other side. Serve from the baking dish; a whole meal in one dish.

Combination Soup.—Put one cupful of lentils, one-half cupful of barley, one onion, two cloves, one grated carrot into a saucepan; simmer for two hours, add salt and pepper to taste. The onion should be stuck with the cloves and removed, then add a pint of milk and four tablespoonfuls of butter. Serve at once.

Nellie Maxwell

Improved Uniform International Sunday School Lesson

(By REV. P. B. FITZWATER, D.D., Dean Moody Bible Institute of Chicago.)
(© 1927, by Western Newspaper Union.)

Lesson for October 30

AMOS DENOUNCES SIN

(World's Temperance Sunday.)

LESSON TEXT.—Amos 2:4-12. GOLDEN TEXT.—Seek good and not evil, that ye may live, and so the Lord the God of hosts shall be with you as ye have spoken.

PRIMARY TOPIC.—The Punishment of Sin.

JUNIOR TOPIC.—What God Thinks of Sin.

INTERMEDIATE AND SENIOR TOPIC.—Why the Drink Traffic Is Prohibited.

YOUNG PEOPLE AND ADULT TOPIC.—Intemperance and Associated Evils.

Amos, a shepherd and tradesman (Amos 7:14, 15) was called to prophesy for God. He was neither in the prophetic line, nor trained in the prophetic schools.

1. **The Sins of Judah (2:4, 5).**
In the first part of the book Amos sets forth judgments upon the surrounding nations. The aim, doubtless, was to show that there is no escape from God's judgment. The nation or individual that sins shall surely be judged (Num. 32:23).

2. **They despised the law of the Lord.**
To despise means to spurn, to disregard. To despise God's law is a sin directly against God. There is no escape from judgment for such as do this. (Heb. 10:28, 29).

3. **Failed to keep the Lord's commandments (v. 4).**

Disobedience logically follows the despising of God's law. It not only robs of blessings in this life, but results in eternal destruction (II Thess. 1:7-10).

4. **Because they despised God's law they fell into lying errors. Doctrine and conduct are inseparable. Thinking wrong precedes doing wrong.**

5. **Judgment upon Egypt (v. 5).**
This was literally fulfilled a century and a half later in the capture of Jerusalem by the Chaldeans.

6. **The Sins of Israel (2:6-8).**
The message of the prophet now comes directly to the northern kingdom.

7. **"Sold the righteous for silver" (v. 6).**
The judge, for a bribe of silver, declared the innocent to be guilty.

8. **"Sold the poor for a pair of shoes" (v. 6).**
Likely this refers to the practice of selling into slavery the debtor who could not pay for a pair of shoes which had been sold to him on time.

9. **"Pants" after the dust of the earth on heads of the poor (v. 6).**
The word "pant" means to eagerly desire. So avaricious had these men become that they even grasped after the earth which the down-trodden poor cast upon their heads in mourning because of their misery.

10. **Turned aside the way of the meek (v. 7).**
These grasping rich men turned aside the meek; that is, those who would not stand up for their rights.

11. **Licentiousness (v. 7).**
So notorious were the immoralities practiced that they were even guilty of incestuous prostitution. This was not merely the case of falling into sensuous sin, but was indulged in with the definite purpose of insulting God, provoking His holy name.

12. **Idolatry (v. 8).**
They not only frequented the place of idolatrous worship, but lay down on the clothes taken from the poor, and drank wine bought with money extorted from the poor in unjust fines.

13. **God's Goodness to Israel (vv. 8-12).**
God's manifold blessings and His goodness are now presented in contrast with the base practices of the nation, in order to heighten the picture of their ingratitude.

14. **Destroyed their enemies (v. 9).**
The Amorrite stands for all powerful peoples whom God removed from Palestine to make room for Israel.

15. **Delivered from cruel bondage (v. 10).**
God set them free from the cruel slavery of the Egyptians. Every redeemed one has been set free from a more cruel bondage than that of the Israelites at the hands of the Egyptians (John 8:34-36).

16. **Led them for forty years in the wilderness (v. 10).**
The wilderness wandering is a most wonderful story, showing the tender and faithful leading of God.

17. **Raised up the prophets (v. 11).**
God not only bestowed great honor upon them in this, but favored them in raising up prophets from among their own offspring. The awful sin and guilt are here shown in that they not only turned the prophets from their lives of separation but gave them wine to drink.

Faith
Faith never refers to self, but always to the Word of God. There are many who want to feel that they are believers before they have believed the truth, and to feel that they are safe, before they trust in Jesus.

Our Faith
When the devil tries our faith it is that he may crush it or diminish it; but when God tries our faith it is to establish and increase it.—Marcus Rainsford.

What's the Answer?

Questions No. 19

1—What contemporary novelist was banished from Spain for opposition to the government?

2—Who is light heavyweight champion pugilist?

3—Whom did Pocahontas, the famous Indian girl, marry?

4—What general in the Revolution was known as the "Hair Buyer General" and in which army did he serve?

5—Who invented the reaper?

6—What two interrelated families are conspicuous for the number of fine artists and artists they have contributed to the American stage?

7—What is the most striking physical characteristic of Colombia?

8—What are water voles and where are they found?

9—What is the distinction between "immigrant" and "emigrant"?

10—What is Ascension day or Holy Thursday?

11—What is now the only living representation of dog tribe of carnivores in Britain?

12—Who has been called "The Spanish Shakespeare"?

13—Who defeated William T. Tilden for the tennis championship?

14—At what battle was the great Indian Tecumseh killed and when?

15—At what battle was "Remember the Alamo!" the soldiers' war cry and when?

16—Who invented the machine gun?

17—What Norwegian composer took as a basis for an orchestral suite that has become famous, a drama by Ibsen?

18—What is the second largest river in Africa?

19—What is the matter with the phrase: "From whence come you"?

20—What is Whitsunday?

Answers No. 18

1—Constellation against the L' Inurgente, in 1799.

2—Gen. Francis Marion.

3—Eli Whitney.

4—April 30, 1922.

5—Edwin Booth.

6—Edinburgh.

7—Carlyle's "French Revolution."

8—Wild horses and asses.

9—No; it should read "more slowly"—the adverb instead of the adjective.

10—The spiritual idea of love; self-immolation; innocence and purity; sacrifice.

11—Severe criticism of his "Hours of Idleness" in the Edinburgh Review

12—Gen. John Stark.

13—Lord Dunmore.

14—Thomas A. Edison.

15—Cecil Lelch.

16—Claude Monet.

17—Josef Hofmann.

18—The Yang-tse-kiang.

19—To the Pacific coast of North America, between British Columbia and northern California.

20—It should read "that sort," since "sort" is singular.

Ideas About Heaven Are Many and Varied

Where is heaven? What is heaven? The question may not have been settled, but it has at least been answered. The ideas contributed are many and various. Here are a few of them:

A circus lot at the end of Main street.

A very high spot in the human imagination.

A beautiful mirage which lures deluded travelers into the barren desert of credulity.

The abode of certain portions of the Deity.

A spiritual land of peace, plenty and equality, situate, lying, and being in the uppermost region above the clouds, conjured up by religion to assist in the maintenance of law, order and good will among God's children while in the bodily state on earth.

The most sublime, the most pitiful, the most pathetic delusion of all the ages.

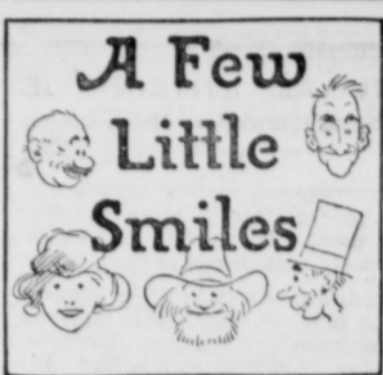
Heaven is that which flies about us in our infancy. Heaven is that about which we were led in our infancy.

The ideal, the limit of human ambitions and aspirations, the ever-flying perfect.

A place to which every one is anxious to go, but no one seems to be in any hurry to get there.—The Forum.

Concerning the Kiss

A Greek peasant kissed the hand or knee of a superior when he bowed before him. Kissing the feet of the gods was also a form of Greek worship. The Greeks had made the rule: To kiss on the lips is to adore the living breath of the person saluted; to kiss the feet is to humble one's self in adoration. Our custom of kissing our hands to people at a distance from us comes from the ancient habit of kissing the hands to a god whose statue was too tall to be reached.



EASIER TO CHOOSE

Shop Girl.—A pair of silk stockings, sir? Certainly. We have them in every fashionable shade. Do you prefer beige, pale fawn, champagne, pearl, blush, atmosphere, froth, grain, sawdust, melon, straw, oyster, bleached mauve, gunmetal, moonlight, or shadow?

Young Man.—I—I never thought of that. Perhaps I'd better buy her a bracelet instead.

Had Him There

A man submitted to an editor a poem that clearly had been plagiarized.

"Did you write all this yourself?" the editor asked.

"Yes," was the answer. "I wrote every line it."

"Then I am glad to meet you, Lord Tennyson," replied the editor, "but I was under the impression that you had died years ago."

DOESN'T PLAY WITH FIRE



"Dearest, can't you see my heart's on fire?"
"Well, do I look like a fire extinguisher?"

Guest Towels

That guest is always welcome who by instinct seems to know which of our towels are meant for use, and which are meant for show.

Vital

"I'm all in the dark about how these bills are to be paid," said Mr. Hardup to his wife.
"Well, Henry," she said, as she pulled out a green one and laid it on the top of the pile, "you will be if you don't pay that one, for it's the gas bill."

STRATEGY



"A burglar broke in my house the other night when I was all alone."
"Well, how did you handle him?"
"Yuh see, I was in the next room and I said real loud: 'Now fellows we'll all be on hand next Monday for football practice,' so he beat it."

Swat the Rooster

I've always been a blithesome bird. A leader and a booster. I think this movement is absurd. To swat the poor old rooster.

The Breaking Point

The doctor had taken the temperature of the stockbroker who lay seriously ill.

"It has gone up to 104," he announced in a solemn voice.

"Gone up to 104!" shouted the stockbroker. "Then sell out, man, sell out!"

Cheerful Soul

"Old Bill Smith hasn't a care in the world."

"What does he do?"
"He's a caretaker."

Dance Celebrities

He (discussing a mutual acquaintance)—Had the dashed impudence to tell me I didn't know the difference between Meum and Teum.

She—Really! How provoking for you—let's see, where are they dancing now?

Kitty! Kitty!

Betty—Jack said I'm beautiful—charming.

Jane—Now, Betty, you be careful of those fellows who deceive you.