

FARM KITCHEN WITH ALL CONVENIENCES



Modern Sink Placed at Height Convenient for Housewife—Tea Wagon Made by Her and Her Husband, Gloucester County, New Jersey.

(Prepared by the United States Department of Agriculture.)
Here's a New Jersey farm kitchen which has all the conveniences of a city home and some of the advantages of a country house, too. The very modern porcelain sink has been properly placed at a height from the floor convenient for the woman who is likely to do most of the work at it. The sink has a drain board of its own and there is a little extra shelf at the side for better handling of the dishes as they are washed. Soiled dishes are brought from the table on the tea wagon, which was made by the woman and her husband. A high stool, which is on casters, like the tea wagon, enables the housewife to sit down while washing dishes if she wishes to. Under the handy shelf above the sink all the small miscellaneous utensils in constant use are hung as soon as they are washed. A drain basket is used to eliminate some of the wiping with a towel, since dishes may be placed in the basket and drenched with scalding hot water, then left to dry.

Suggestions for improving this kitchen were made by the Gloucester county home demonstration agent. It may be noted also that the floor is covered with linoleum so as to be easily kept clean.

GOOD RECIPE FOR DEVIL'S FOOD CAKE

Something Every Housewife Likes to Have on Hand.

(Prepared by the United States Department of Agriculture.)

Every woman likes to have a good recipe on hand for making devil's food cake. It is a matter of conjecture whether this cake is so named because of the contrast of its dark brown color to snowy white "angel food" or because it frequently turned out to be quite reddish in color. The bureau of home economics, however, says the red color is due to using too much soda when the devil's food is made with sour milk, and as overuse of soda is not desirable, this ingredient should be carefully measured.

Devil's Food Cake.

1/4 cup butter 1 1/2 cups flour (soft wheat)
2 eggs (1 white 2 teaspoons baking saved for icing) powder
1 cup milk 1 teaspoon vanilla
2 squares choco- 1/2 teaspoon salt late, melted

Cream the butter and the sugar and add the well-beaten eggs and mix well. Sift the dry ingredients and add to the first mixture alternately with the milk. Add the chocolate, which has been melted over steam, and the vanilla and beat until well mixed with the batter. Bake in a greased pan in a sheet for 35 minutes at a temperature between 300 and 325 degrees Fahrenheit. Cover lightly with powdered sugar and serve. Or, if preferred, bake the cake in two layers and make a vanilla icing.

In this cake mixture sour milk can be used in place of the sweet milk. In that case dissolve one-half teaspoonful of soda in one teaspoonful of water and add at the same time with the sour milk. The chocolate can also be increased by one square if one likes a strong chocolate flavor.

Orange Drop Cakes for the School Lunch Box

Children will like these wholesome, easily made drop cakes flavored with orange. Make them occasionally so as to have them fresh for the school lunch boxes. The bureau of home economics furnishes the recipe.

Orange Drop Cakes.

2 cups flour 4 table spoons orange juice
1 cup sugar 2 eggs
4 table spoons butter 4 table spoons baking powder
1/2 teaspoon salt 2 table spoons grated orange rind

Cream together the grated rind of the orange and the butter. Gradually beat in the sugar, the beaten eggs and the orange juice. Add the flour and baking powder, which have been mixed together. Drop the batter by teaspoonfuls onto a greased baking sheet or an inverted pan, and bake in a quick oven.

Helps Dressmaker

The United States bureau of home economics has made a valuable contribution to the fitting problems of the home sewer, by assembling information needed when one works with the patterns now available. If a woman understands what should be the main lines of a well-fitted garment, the methods of correcting common defects in each part of a garment, and the ordinary mistakes that should be avoided, she can either make her own clothes or alter those bought ready made with greater confidence. This information will be furnished to anyone who makes application for it to the bureau at Washington.

THE KITCHEN CABINET

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I believe if we had a larger conception of our possibilities, a larger faith in ourselves, we could accomplish infinitely more. And if we only understood our divinity, we would have large faith. There is no inferiority about the man God has made. The only inferiority is what we put in ourselves. What God has made is perfect.—Marden.

"Since Eve ate apples much depends on dinner."

DINNER DISHES

For a beginning a cocktail of fruit, or a clear soup makes a good start for the meal. There are so many good canned soups on the market that one need not bother to prepare one at home—just open a can, add stock if at hand, or milk if a thicker soup is desired. Here is a good one:

Tomato Soup.—Scald one quart of milk with a slice of onion, remove the onion after it has flavored the milk. Take four tablespoonfuls of flour and enough cold milk to mix and add to the hot milk; cook ten minutes, stirring often. Cook one-half can of tomatoes fifteen minutes, with two teaspoonfuls of sugar, then add one-fourth of a teaspoonful of soda and rub through a sieve. Combine the milk with the tomato, reheat, add butter, salt and pepper and serve at once.

Fillet of Beef With Vegetables.—Put a half-pound of butter into a frying pan, melt it and lay in a fillet of beef, turn until well seared and browned; cook slowly for half an hour. Remove the meat to a serving dish and garnish with cooked and seasoned carrots and peas. Season well and add one-half pound of mushrooms cooked in a little of the butter. Serve with:

Brown Mushroom Sauce.—Dry mushrooms or the canned variety may be used for this dish. Soaking the dry ones for several hours will make them tender. Save the water to use in the sauce. Prepare with butter and flour, add the liquor with cream, and cook.

Beef Pot Roast.—Flour the meat and brown on the top of the stove in a heavy iron pan. When thoroughly seared on all sides pack into a casserole or bean pot with one cupful of water; put into a moderate oven. Cook four hours, adding more water if needed, a very little at a time. Add seasonings when the meat is rolled in the flour.

Various Good Things.
For a simple dessert the following may be enjoyed as they are easy to prepare and economical, the best of recommendations:

Chocolate Custard.—Take one and three-fourths cupfuls of milk, one square of chocolate, one-half cupful of sugar. Cook together and add two tablespoonfuls of gelatin. When beginning to thicken add the whites of two eggs stiffly beaten. Serve with custard made of the yolks of the eggs, one cupful of milk and one-third cupful of sugar cooked until creamy and flavored with vanilla.

Caramel Pudding.—Brown one cupful of granulated sugar on a granite saucepan, stirring until melted and light brown in color. Pour into this one pint of scalding milk, add one beaten egg, a pinch of salt, a tablespoonful of cornstarch wet with a little of the cold milk. Let boil up five times; flavor with vanilla. Serve cold.

Angel Food.—Take one cupful of pastry flour, one cupful of fine granulated sugar, one cupful of egg whites, and one-half teaspoonful of cream of tartar. Beat the egg whites until stiff but not dry, add a pinch of salt, one-half of the cream of tartar when beating, then add the sugar very gradually and lightly, flavor to taste and fold in the flour. Pour into a tube pan and bake in a slow oven one and three-fourths hours. Have the heat very low for the first hour, then increase and brown at the last. A cake baked in this way will be as tender as an omelet.

Fifteen-Minute Pudding.—Take one cupful of flour, add one teaspoonful of baking powder and a little salt, mix with enough milk to make a drop batter. Drop a tablespoonful into a greased cup, add a spoonful of canned cherries, juice and all, cover with another spoonful of batter. Set to boil in water (covered) 15 minutes.

Rice and Graham Griddle Cakes.—To one cupful of cooked rice add one cupful of sour milk, one-third teaspoonful each of salt and soda, one tablespoonful of melted fat; add graham flour with a beaten egg—enough graham to make a little thicker than the ordinary griddle cake batter.

Frozen Tomato Cream.—Cook one can of tomatoes, a slice of onion, a stalk of celery, a sprig of parsley with any herbs liked until the water is evaporated. Press through a sieve—there should be a cupful of thick puree—add salt and paprika to taste and fold in one cupful of thick cream beaten stiff. Turn into a mold or baking powder can and let stand in equal measures of salt and ice until frozen. Serve, cut in slices, on lettuce leaves, with French dressing.

Cranberries Have Many Savory Uses in Cooking
Cranberries are in season a good part of the fall and winter, and they have many delicious uses besides being made into sauce and jelly to serve with the turkey. One of the nicest desserts made of cranberries is a pie—made as directed below by the bureau of home economics:

1 quart cranberries 2 table spoons butter
1/2 cup sugar 1/2 teaspoon salt
1/2 cup water Pastry

Select firm berries and wash them well, rejecting all that are withered. Prepare a sirup of the sugar, water and salt, and when the sugar is dissolved add the fruit and cook for five to eight minutes, until the berries have a glazed look. Add the butter and cool. Line a pie tin with pastry, pour in the cranberries. Place on the upper crust after moistening the lower rim and press the edges together to hold in the juices. Cut a slit to allow the steam to escape. Bake until the crust is golden brown.

Nellie Maxwell

What's the Answer?

Questions No. 25

- 1—How far from the mouth of the Mississippi is New Orleans?
- 2—Who was the founder of Rhode Island?
- 3—What was the earliest weapon used by man?
- 4—Who is the champion automobile driver?
- 5—Who has generally been considered the foremost American landscape painter?
- 6—What French city is the leading silk manufacturing city?
- 7—What English writer of poetry and romance was also a decorative artist and designer of furniture, tapestries and type?
- 8—What and when was the first newspaper published in America?
- 9—What other office does the vice president hold besides the vice presidency?
- 10—What is the diameter of the moon?
- 11—What general was known as "Old Fuss and Feathers"?
- 12—What is rubber?
- 13—Who is the world's amateur skating champion?
- 14—What American woman, who died in 1926, had been celebrated for more than half a century for her work in oil, water colors and etching, and who received greater honors abroad than at home?
- 15—What two large cities of the United States are not located on important waterways?
- 16—What British cities are the leading centers for the manufacture of iron and steel?
- 17—What British poet was drowned while sailing near Leghorn, Italy?
- 18—What was the first daily newspaper in the United States?
- 19—What is the salary of the speaker of the house of representatives?
- 20—What is the time from new moon to new moon?

Answers No. 24

- 1—Sacajawea.
- 2—The burning of a substance or body by the internal development of heat without the application of fire.
- 3—Welker Cochran.
- 4—"Madame Butterfly."
- 5—Ninety miles.
- 6—Emerson, Thoreau, Hawthorne, A. Bronson Alcott, Louise M. Alcott and William Ellery Channing.
- 7—The walnut is a family of nut bearing trees comprising about a dozen species, all of which are valued for their wood and for their sweet, edible fruit.
- 8—Seventeenth.
- 9—The sun's surface is 12,000 and its volume 1,300,000 times that of the earth, but the mass is only 332,000 times as great and its density about one-quarter that of the earth.
- 10—Alexander Hamilton.
- 11—Birmingham, Ala.
- 12—Capt. Matthew Webb in 1875.
- 13—In 1621.
- 14—Because it has been proven that every human being has a marking on the finger tips different from any other person on earth.
- 15—Ford's theater, Washington, D. C., during a performance of "Our American Cousin."
- 16—Venice.
- 17—James Justinian Morier.
- 18—From 1,000 to 2,000.
- 19—Andrew W. Mellon of Pennsylvania.
- 20—7,926.5 miles and the polar diameter 7,899.5 miles.

Texas Bandit Queen Unhindered by Sex

Fully twenty years before American women besieged the White House, the capitals and the villages until they got the vote, one American woman considered it proper for a woman to "fill a man's shoes." If she could do it, she was Belle Starr, the Calamity Jane of Texas, styled by some newspapers of the time the "Queen of the Bandits."

Belle was once asked why she, a woman, undertook to play the part of a man in the Starr coterie. She took her pistol, pointed out a leaf on a nearby tree and shot two holes in it before it fell.

"Did you ever see my husband do that well?" she asked.

"No."

"Then why shouldn't I take his place? Because I'm a woman? That's no argument. If you get a thing done, does it matter whether you're a man or a woman? I've no patience with these silly women who depend on men for their opinions."—Kansas City Star.

Huge London Waste

The amount of waste in a large city was shown in a recent survey made in London, where 1,500,000 tons of refuse are gathered and dumped each year at a cost of \$3,500,000.

Engineers told the councilmen there that if the waste were treated scientifically about one-half the cost would be avoided. Important by-products would be supplied, and, if the dry refuse were burned, at least 332,000,000 units of electrical power could be produced.

Improved Uniform International Sunday School Lesson

(By REV. P. B. FITZWATER, D. D., Dean Moody Bible Institute of Chicago.)
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Lesson for December 11

ISAIAH COUNSELS THE RULERS

LESSON TEXT—Isa. 37:5-11; 14:20-22.
GOLDEN TEXT—Thou wilt keep him in perfect peace, whose mind is stayed on Thee: because he trusteth in Thee.

PRIMARY TOPIC—God's Care for Jerusalem.
JUNIOR TOPIC—God's Care of a Nation.
INTERMEDIATE AND SENIOR TOPIC—God the Ruler of Nations.

YOUNG PEOPLE AND ADULT TOPIC—The Recognition of God in National Affairs.

The committee has given as the scripture units chapters 7, 31, 36 and 37. It will materially help in the grasp of the lesson if brief attention be given to these chapters; therefore in the outline brief reference will be made to chapters 7 and 31 while confining the main exposition to chapters 36 and 37.

I. Isaiah's Message to Ahaz.

1. Prophecy concerning Immanuel (ch. 7).

The occasion of this prophecy was an invasion from the north by Israel and Syria. This invasion greatly alarmed Ahaz. To calm his fearful heart Isaiah assured him that God's purpose concerning the nation would not fail. He urged the exercise of faith in God, offering to confirm his faith by working any miracle desired. While with false humility he refused a sign the prophet announced the giving of a sign which would be the birth of Immanuel.

2. A promise of divine protection (ch. 31).

Ahaz foolishly called for the help of Assyria and Egypt against Israel and Syria. Isaiah rebuked him for this, showing him clearly that his only help was in God.

II. Judah Invaded by the Assyrians (Isa. 36).

1. Rabshakeh meets a deputation from Judah (vv. 1-21).

He represented Sennacherib, the king of Judah, whose mission was to induce Assyria to surrender. His method to accomplish this was:

(1) Intimidation (vv. 4-9).
He tried to bully them into submission.

(2) Misrepresentation (v. 10).

He asserted that it was useless for them to put their trust in God and even declared that the Lord had sent him to destroy Egypt.

(3) He tried to create a panic among the people (vv. 13-21). Fearing such a panic the deputation of the Jews urged Rabshakeh not to speak in the Jews' language.

(4) He promised them plenty in another land (vv. 16, 17).

2. The report to Hezekiah by the deputation (v. 22). They rent their garments in fear and dismay over their perilous condition, for the crisis long before predicted by Isaiah had now come upon them.

III. Hezekiah's Behavior (Isa. 37).

1. Resorted to the House of the Lord (v. 1).

This is a sure retreat for God's people in time of distress (Ps. 73:16, 17; 73:13). This action was prompted by faith, for God had promised that whoever in time of distress resorted to His house would be heard by Him (II Chron. 7:15, 16).

2. Sent to Isaiah (vv. 2-7).

The natural and logical thing for the king to do under such circumstances was to send for God's prophet.

3. Hezekiah's prayer (vv. 14-20).

Rabshakeh, who seems to have withdrawn from Jerusalem for a little while, now returned from Sennacherib with a letter warning Hezekiah against trusting God for deliverance, for no God was able to stand against the Assyrian army. He spread the letter before the Lord and prayed.

(1) He recognized God's throne, making it the ground of his plea (v. 16).

He reposed his faith in the lordship of Jehovah, knowing that all power and authority resided in Him.

(2) He recognized the peril which threatened the people (vv. 17-19).

(3) He asked for deliverance (v. 20).

4. Isaiah's message to Hezekiah (vv. 21-35).

(1) That Sennacherib's sin was blasphemy against the Holy One of Israel (vv. 21-23).

(2) That Sennacherib had forgotten that he was an instrument in God's hand (vv. 24-25).

(3) That judgment upon Sennacherib was imminent (vv. 29-35).

IV. The Assyrian Army Destroyed (vv. 36-38).

The angel of the Lord went forth and slew in the camp of the Assyrians 185,000 men, so Sennacherib was turned back by the way he came.

The Bible as a Foundation

I have always found in my scientific studies that when I could get the Bible to say anything upon a subject it afforded me a firm platform to stand upon, and a round in the ladder by which I could safely ascend.—Lieutenant Maury.

God's Giants

All God's giants have been weak men, who did great things for God because they reckoned on His being with them.—Hudson Taylor.



REVIVED

An Arkansas father whose son was doing badly in college tried calling him over the long-distance about his grades.

"Hello, John. Why don't you make better grades?" he asked.

"Can't hear you, father."

"I say, can't you make better grades?"

"Can't hear you, father."

"I say, John, do you need any money?"

"Yes, Dad, send me \$50."

Question Revised

A plain spoken clubman said to a fellow member, "How many fools do you suppose are in this club, besides yourself?"

"Besides myself," replied the other, half inclined to be angry. "I must say I like that."

"Well, then, how many do you reckon including yourself?"

WEARING THE ERMINE



Mrs. Rabbit—Mrs. Ermine scarcely speaks to folks these days. Seems quite stuck up.

Mrs. Fox—She's wearing her new fur coat.

Satisfied With Matters

Editor (engaging young reporter)—I might mention that we are a very old-established, conservative newspaper, and have upheld constitutional matters for over a hundred years.

Young Hopeful (most anxious to please)—That'll be all right, sir. There won't be any need to change them, as far as I'm concerned.—Humorist.

Inheritance

Said the flapper, after she had introduced her new boy friend to her parents: "What side of the family do you think I take after?"

"Well, you have your father's eyes, nose and mouth," the B. F. replied, "but you get your legs from your mother."—Country Gentleman.

No Progress

Editor (reading MS.)—You say here, "seems to advance, but really is as unprogressive as a clock." I don't understand that.

The Author—Well, you see, a clock is running all day and yet it always winds up at the same place.

AN EVERLASTING EXPENSE



Pretty Wife—A thing of beauty is a joy forever.

Hubby—Yes—and an everlasting expense!

This Means You

Mae—Laura has been telling the awfulest thing about you.

June—What did that cat say?

Mae—She said that there was a certain girl in this town that was silly, ugly and stuck up!

We All Know 'Em

"Foot and mouth disease has now spread to golfers."

"To golfers?"

"Yes, they foot it all day and mouth about it all night."

Matchless

Shopper—I'd like to match this piece of ribbon, please.

Clerk—Unfortunately, we cannot, madam. It happens to be one of the 'matchless bargains' we offered last week.

Still Saying It

Husband—D'you know, my dear, I think I played better golf ten years ago.

Wife—Yes, Henry, I remember hearing you say so at the time.