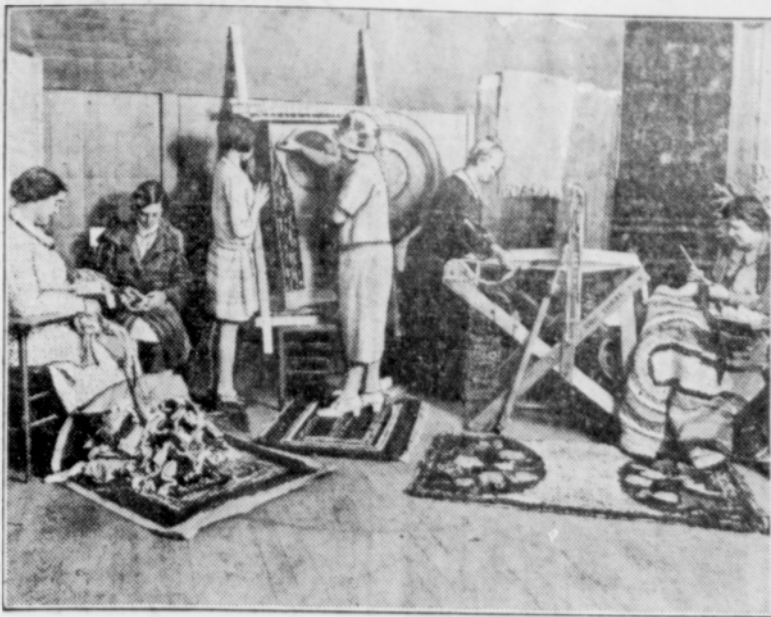


LEARN TO MAKE VARIOUS KINDS OF RUGS



Home Demonstration Agent Teaching Rug Making at Quincy, Fla.

(Prepared by the United States Department of Agriculture.)

The illustration shows a home demonstration agent in Gadsden county, Florida, teaching a group of women how to make various kinds of rugs. The meeting is being held in the women's club building at Quincy. Both braided and woven rag rugs interest a good many of the club members, and the making of hooked rugs is a revival of an old art that has become very popular all over the country. Through home industries of this kind, many rural women are increasing their cash income, and are being enabled as a result to get for themselves many household conveniences and labor-saving devices which they did not have a short time ago.

Artistic designs and patterns in beautiful color combinations are being standardized in this rug-making industry by groups of women who are working together in community or even county-wide organizations, known as county weavers' associations. Thousands of dollars have been cleared in one year's time by such groups of women working together in a single county. Community organizations have followed successful production and standardization work in rug making in a similar manner to what has been done in the co-operative marketing of other farm-home products.

CHRISTMAS PLUM PUDDING RECIPE

Have Been Kept for Year and Found Excellent.

(Prepared by the United States Department of Agriculture.)

The bureau of home economics of the Department of Agriculture gives the following recipe for a Christmas plum pudding:

1 pound beef suet	1 cup English walnuts, cut fine
1 pound flour	1 cup cider
1 pound granulated sugar	2 teaspoons salt
9 eggs	4 teaspoons baking powder
1 pound seeded raisins, chopped	6 teaspoons cinnamon
1 pound seedless raisins	4 teaspoons cloves
$\frac{1}{2}$ pound citron, cut fine	$\frac{1}{4}$ teaspoon mace
$\frac{1}{2}$ teaspoon allspice	$\frac{3}{4}$ teaspoon nutmeg

Mix the ground suet with the sugar and the fruit and nuts with about one-half cupful of flour. Separate the eggs and beat both the yolks and whites well. Add egg yolks to the suet and sugar, put in the fruit and nuts, and then the whites. Sift together twice the spices, salt, baking powder and flour, mix well with the first lot, then add the beaten whites of eggs.

tin cans of No. 2 size or baking powder cans are a good size to use, grease them well and put in enough batter to fill them about three-quarters full. Steam for three hours. These ingredients will fill seven No. 2 cans. The pudding will keep for weeks if the cans are covered with paper or with the loose can tops. Before serving, set the can in boiling water for about three-quarters of an hour, so that the pudding will heat through. Serve hard sauce, made of butter and sugar creamed together, with this pudding. Any of the liquid or foamy sauces is also suitable. Some people like best of all to serve a spoonful of vanilla ice cream or mousse on the plate with the hot pudding.

The pudding can be steamed for one hour and fifteen minutes, then sealed and processed for thirty minutes at ten to fifteen pounds pressure. These puddings have been kept for one year and found excellent, according to the bureau of home economics.

Recipe for Fish Mold by Bureau of Economics

Cooked fresh fish, such as flounder, halibut or cod, or any white-meat fish, or any preferred canned fish, as salmon or tuna fish, may be used in the following recipe from the bureau of home economics. The fish should be carefully picked over, and all bones and skin removed:

2 eggs	$\frac{1}{4}$ teaspoon sugar
$\frac{1}{4}$ cup water	2 tablespoons gelatin
$\frac{1}{4}$ cup vinegar	1 tin
1 teaspoon salt	$\frac{1}{2}$ cup cold water
$\frac{1}{2}$ teaspoon celery seed	2 cups minced fish

Beat the eggs, add the seasoning, the vinegar and water and cook over boiling water until thickened. Soften the gelatin in cold water and add to the hot dressing. Then add the fish. Place in individual cups or one large mold, and let stand in a cold place until firmly set. Serve on crisp lettuce with mayonnaise.

Cheese Straws

Roll out plain rich pie crust to one-fourth of an inch thickness; spread one-half with grated cheese; fold over and roll again. Repeat the process three or four times. Then cut in thin strips and bake.

Stuffed Dates

Stone the dates. Fill with cream cheese, nuts or fondant. Roll in powdered sugar. Wrap in small squares of waxed paper and send as dessert with the school lunch.

Corn Custard or Pudding for Luncheon or Supper

Containing both eggs and milk, corn custard is sufficiently hearty to take the place of other protein food for lunch or supper. It might well be accompanied by a simple vegetable salad, and with cake or cookies for dessert, the meal would be entirely satisfying. The bureau of home economics gives the following directions for making it:

2 cups canned corn or dried corn	$\frac{1}{4}$ teaspoon salt
soaked and cooked	2 cups milk
2 tablespoons melted butter	

Beat the eggs and mix all the ingredients. Pour into a buttered baking dish and place in the oven in a pan containing boiling water. Bake the corn custard slowly until it is entirely set to the center in a moderate oven (350 degrees F). Corn canned Maine style, that is with the grains scored and pulp scraped out, is especially good for use in this kind of a dish.

Date Pudding With Nuts Makes Hit With Family

If you want to make a real hit with your family give them date-nut pudding with whipped cream some day soon. It's made in this way, according to the bureau of home economics:

$\frac{1}{2}$ cups pitted dates	1 cup flour
$\frac{1}{4}$ cup milk	2 tablespoons butter
1 cup chopped nuts	1 teaspoon vanilla
1 cup sugar	1 teaspoon baking powder
3 eggs	$\frac{1}{4}$ teaspoon salt

Mix the butter and sugar and add the beaten eggs and milk. Sift the dry ingredients and add them to the liquid mixture, reserving enough flour to coat the dates and nuts. Add them and the vanilla. Bake in a shallow greased pan in a very slow oven for 45 to 60 minutes until set in the center. Cut in squares and serve with whipped cream.

Combination of Prunes and Apricots for Iron

The new crop of dried fruit is now on the market and at its best. Dates, prunes, figs, apricots and raisins all help to vary the fruit diet as the supply of available fresh fruit diminishes. Several of these are rich in iron and other valuable minerals—particularly prunes and raisins—and so may be wisely introduced into the menu as often as possible. Try this combination from the bureau of home economics:

$\frac{1}{2}$ pound apricots	1 cup sugar
$\frac{1}{2}$ pound prunes	4 cups water

Wash the prunes and apricots thoroughly and put them in the water to soak overnight. Cook the fruit together for ten minutes, add the sugar, and simmer until the juice is fairly rich. Serve hot or cold.

Try Celery, Stewed and Creamed During Winter

When the variety of fresh vegetables dwindles down in winter time, and you are somewhat tired of the good old standbys, such as cabbage, carrots, turnips and beets, try celery, stewed and creamed. The tougher stalks from two or more bunches may be cooked, and the hearts served raw at another meal. The suggestion comes from the bureau of home economics.

Clean the celery, and cut into pieces about three-fourths inch long. Cook in a small quantity of boiling salted water for 15 to 20 minutes, or until tender. Drain and combine with white sauce made in the proportion of two tablespoonfuls of flour and two tablespoonfuls of butter to one cupful of milk. Season and serve at once. A few of the tender leaves of the celery may be minced and scattered over the top to make the dish look attractive.

THE KITCHEN CABINET

(© 1927, Western Newspaper Union.)
"A little thing, a sunny smile,
A loving word at morn,
And all day long the day shone bright,
The cares of life were made more light,
And sweetest homes were born."
HOW DO YOU LIKE THESE?

When one likes oysters there is no dish more pleasing to the taste than a good cocktail, a stew, or fried oysters.

Oyster Sauce.—Put about two dozen oysters into a saucepan with the liquor, place over the fire; when plump drain and chop fine. Add to the saucepan one tablespoonful each of minced onion and butter; let fry until brown, sprinkle with a pinch of curry, salt, and a dash of cayenne. Add the oyster liquor thickened with one tablespoonful of flour and cooked five minutes; add a quart of hot rich milk and the oysters. Serve hot.

Oyster Sauce on Toast.—Put a quart of oysters into the boiling hot liquor of the oysters and cook until plump. Drain and chop the oysters fine. Melt two tablespoonfuls of butter, turn in the oysters and saute until well cooked but not tough. Add a half teaspoonful of curry, a tablespoonful of onion grated, one cupful of cream which has been cooked with a tablespoonful of flour; season well and pour over narrow strips of buttered toast. Garnish with a fried oyster.

Pot Roast With Vegetables.—Put a pot roast into a deep iron kettle and brown well all over in a little suet. When well browned add a teaspoonful of sugar, such seasonings as one likes, and no more than a tablespoonful of water. Cover tightly and cook until the meat is tender. Add water in the same amounts when needed. Cook a few carrots, potatoes and spinach in separate dishes, until tender. Mash and season and press into a small goblet or mold to shape. Turn out around the roast on a hot platter, alternating the colors. Reheat in the oven so all will be served hot.

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.

Cheese Puffs.—Melt two tablespoonfuls of butter and mix with two tablespoonfuls of flour; stir until smooth and creamy. Add one and one-half cupfuls of grated cheese. When the cheese is melted add one cupful of cooked rice, add three well-beaten egg yolks and mix well but lightly. Fold in the stiffly beaten egg whites and pour into a buttered baking dish, surrounded with water, and bake one-half hour in a moderate oven.

Hints and Things.
If your dinner seems too heavy for a rich dessert, serve an ice of some kind. Pineapple, apricot or various other fruit ices, any one will be acceptable. Serve with sponge cake or a drop cookie.

A pumpkin pie may be made most festive by serving with whipped cream, topped with grated cheese.

The best kind of a pumpkin pie is made from the sweet pumpkin; cook down until it is a rich brown color. The canned pumpkin may be bought, it is good; but that, too, needs cooking down to bring out the flavor and richness. However, there is nothing to take the place of the old-fashioned pumpkin cooked and stirred for hours over a good fire. To make the pie:

Pumpkin Pie.—Take one and one-half cupfuls of the browned pumpkin, two-thirds of a cupful of brown sugar, one-half teaspoonful of salt, one and one-half cupfuls of milk, one teaspoonful of cinnamon, one and one-half teaspoonfuls of ginger, two well-beaten eggs and one-half cupful of cream. Pour into the pastry-lined plate and bake quickly at first to bake the crust, then slowly to cook the custard.

Steamed Squash.—Steam a small Hubbard squash until tender. Let dry out, then mash and put through a colander. Reheat and add four tablespoonfuls of butter to a pint of squash, season with salt and add enough cream to make it like well-mashed potatoes. Beat thoroughly and serve piled lightly into a hot dish. Dot with cubes of butter.

Chicken a la King.—Heat two tablespoonfuls of butter until it bubbles, add one chopped green pepper, the seeds having been removed. Let cook slowly for three minutes, then add a tablespoonful of flour, salt and paprika to taste and enough rich milk to make a thick, smooth sauce. When the sauce is done add two cupfuls of cooked chicken and let it heat through. Serve on toast or in pastry shells or timpl cases.

If the winter is the time one is entertaining, canned corn, peas and beans which have been put up during the season of fresh vegetables will please the palate much better than the kind we may purchase in town. Drawn butter or tomato sauce is also good with chestnuts.

Nellie Maxwell

Improved Uniform International Sunday School Lesson

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

Lesson for December 25

CHRISTMAS LESSON

GOLDEN TEXT—Luke 2:1-20.
GOLDEN TEXT—Thou shalt call His name Jesus, for He shall save His people from their sins.
PRIMARY TOPIC—The Coming of the Christ Child.
JUNIOR TOPIC—God Sends His Son to Earth.
INTERMEDIATE AND SENIOR TOPIC—The Prince of Peace.
YOUNG PEOPLE AND ADULT TOPIC—The Promised Era of Peace.

I. The Birth of Jesus (vv. 1-7).
1. Jesus' birth foretold (Mic. 5:2). Only a little while before the fulfillment of this prophecy which was made some seven hundred years before, there seemed little likelihood that Micah's words would come true. Jesus' mother was miles away from Bethlehem in Galilee. God moved the emperor to enforce the decree of taxation which brought Mary to the village at the proper time.

2. Jesus' birth announced to Mary and Joseph (Luke 1:26-38). Gabriel, the archangel, sent by God to the little town of Nazareth to Mary, a Jewish maiden who was betrothed to a carpenter in the village by the name of Joseph, solemnly announced that she should give birth to the Messiah and that this son should not be Joseph's, but the child of the Holy Ghost (Matt. 1:18-21). Later the angel of the Lord appeared to Joseph also, making to him the same announcement and added that the child should be called Jesus, which means that Jehovah will save His people from their sins (Matt. 1:21).

3. The prediction fulfilled (v. 7). This took place at a most opportune time. It occurred when all systems of religion and immoral worship were tottering upon their foundations, therefore most suitable for the introduction of the gospel. The whole world being under the power of the Romans who then ruled it, made it possible for Christ's ministers to go from city to city and country to country unmolested. We can be assured that the Almighty rules in the whole universe and is never tardy in His ministrations.

II. Jesus Birth Announced to the Shepherds (vv. 8-14).
1. To whom (v. 8). Jesus' birth was announced to the shepherds who were keeping watch over their flocks by night. The fact that the glorious message was first sounded forth to them shows that poverty is no barrier to its reception. Their humble station in life and their being busy with common duties did not prevent them from hearing this glorious message from God. Moses, Gideon, Amos and Elisha were all called of God from the activities of life. He never calls lazy people.

2. By whom (v. 9). The first gospel sermon was preached by an angel of the Lord. We thus see them interested in men and having part in the announcement of God's plan for their salvation. No doubt the angelic beings earnestly sympathized with fallen, sin-cursed man.

3. The nature of the message (vv. 10, 11). It was good tidings of great joy. It was good tidings because the darkness of heathendom, which had so long covered the earth, was beginning to vanish. The casting out of Satan, the prince of this world, was about to take place. Liberty was soon to be proclaimed to those who were in bondage. The way of salvation was to be open to all. No longer was the knowledge of God to be confined to the Jews, but offered to the whole world. Truly this was glorious news; so glorious that a multitude of the heavenly host accompanied this announcement with their song of praise.

III. The Shepherds Investigating (vv. 15, 16).
They did not stop to argue or raise questions, though these things were, no doubt, passing strange to them. They went immediately to Bethlehem, where they found everything just as represented. They had the privilege of first gazing upon the world's Savior, the very Lord of Glory. They returned with gratitude in their hearts, praising God for all these wonderful things which He had revealed unto them.

IV. The Shepherds' Witnessing (vv. 17-20).
They found things as announced by the angels. When they beheld the Lord of Glory they could not remain silent, therefore went back praising God. Those who really hear the gospel message cannot be silent. Those who really hear the gospel must tell it out to others.

Trials That Never Come

For every trial that God sends, He gives sufficient grace to bear it, but He promises no grace to bear anticipation with, and we little know how large a portion of our mental suffering arises from trials that never come.—Evangelical Tidings.

An Unprofitable Life

The earth life which is not passed in the light which beams out from the glory world would better have not been lived at all.—Gospel Banner.

What's the Answer?

Questions No. 27

- 1—What is the appellation of the four largest islands of the West Indies?
- 2—What is the record for length of time under water?
- 3—How many spitball pitchers are there in the big leagues?
- 4—What famous cavalry leader was killed by the Sioux Indians in 1870?
- 5—What American comedian of the latter half of the Nineteenth century is remembered affectionately for the humor and delicacy of his portrayals of homely characters in plays of heart interest?
- 6—Which is the loftiest peak of the Andes?
- 7—Who originated the editorial paragraph in newspapers?
- 8—How many amendments have there been to the Constitution of the United States?
- 9—How does Mars rank with the sun and earth?
- 10—Who founded the Kansas City Star?
- 11—How many eclipses in 1927?
- 12—What is the meaning of the word "creed"?
- 13—What is a morning star?
- 14—What famous poet was once an editor of the New York Evening Post?
- 15—What newspaper first published Washington's farewell address?
- 16—How far do the Andes mountains extend?
- 17—Which is the largest city in South America?
- 18—How old is the American Association Baseball league?
- 19—When and by whom was hockey introduced in the United States?
- 20—What distinguished Confederate cavalry leader held the rank of general in the Spanish-American war?

Answers No. 26

- 1—Mount McKinley, in Alaska.
- 2—Olympia.
- 3—Hippocrates.
- 4—\$600.
- 5—Seventy years.
- 6—Leoncavallo; his opera, "I Pagliacci."
- 7—Luzon and Mindanao.
- 8—James Gordon Bennett.
- 9—Ninety-six.
- 10—898,400 miles.
- 11—Vera Cruz.
- 12—Richard Mansfield.
- 13—Johnny Hayes won it last in 1908.
- 14—There are 1,750 clubs and 175,000 members.
- 15—Abraham Lincoln.
- 16—A Flemish scientist of the Sixteenth century, famed for his projection on which all marine charts are drawn.
- 17—Hamburg.
- 18—John Peter Zenger.
- 19—One member to each 211,877 population.
- 20—One of the planets of the solar system, conspicuous for its redness of light.

Time's Passage Not Reckoned in Hours

An English astronomer has advanced the thought that "time does not, in fact, exist." It is rather difficult for the human mind to comprehend such a theory, says Thrift Magazine.

Longfellow, in "The Hyperion," asked the question: "What is time?" and answered it in this manner: "The shadow on the dial, the running of the sand—day and night, summer and winter, months, years, centuries; these are but arbitrary and outward signs, the measure of time, not time itself. Time is the life of the soul."

The theory that time "does not pass," or, as men say, "fly," is not a new one. There is in an ancient graveyard in New York a tombstone containing these lines:

Time flies, 'tis said,
Nay, gossip, say not soe,
Time stays, we goss.
Nathaniel Hawthorne, in "The Marble Faun," wrote: "Time flies over us but leaves its shadow behind."

Fashion and Good Breeding

A circle of men perfectly well bred would be a company of sensible persons in which every man's native manners and character appeared. If the fashionist have not this quality he is nothing. We are such lovers of self-reliance that we excuse in a man many sins if he will show us a complete satisfaction in his position, which asks no leave to be of mine or any man's good opinion.—Emerson.

Revised Version

The seven ages of man have been well tabulated by somebody or other on an acquisitive basis, thus:
First age—Sees the earth.
Second age—Wants it.
Third age—Hustles to get it.
Fourth age—Decides to be satisfied with only about half of it.
Fifth age—Becomes still more moderate.
Sixth age—Now content to possess a six by two strip of it.
Seventh age—Gets this strip.

A Few Little Smiles

AN IMITATIVE PET

"Well, you have the house all to yourself while Mrs. Peckton is away."
"Not quite," said Mr. Peckton. "I share the premises with Mrs. Peckton's poodle, who was left in my care. I'm afraid the imitative animal has modeled its behavior on that of its mistress."
"How so?"
"When I try to make myself comfortable with a cigar and a newspaper it eyes me with marked disfavor."

UNTHINKABLE



He—She's so dumb she thinks the queerest things.
She—I thought she was too dumb to think at all.

Got the Name Wrong

A man traveling to New York by automobile, being near the state line between Virginia and North Carolina, wished to know exactly whether he had crossed.
Seeing a negro girl on the side of the road, he called out:
"Say, is this Virginia?"
She replied: "No, sah; this here's Lucy."

Feminine Logic

It was dusk as she stopped at the roadside garage.
"I want a quart of red oil," she said. The man gasped and hesitated.
"Give me a quart of red oil," she repeated.
"A qu-quart of r-r-red oil?"
"Certainly," she said. "My tall light has gone out!"

Yep, It's Ended

"Don't you think, darling, it would spoil the curtains if I were to smoke in here?" asked Newlywed as he entered the drawing-room.
"Oh, what a dear, thoughtful boy you are. Yes, perhaps it would."
"Very well, then, pull 'em down."

Place, Not Parent

An English motorist was touring Scotland. One day, not being sure of his location, he slowed down to question a dry he saw approaching.
"Matherwell?" he asked ironically.
"Yes, sir, thankee," said the girl, "how's yer own?"

DOESN'T READ NIGHTLY



He—Do you read nightly?
She—I've never heard that author's name before.

New Parasite

Lady (to small boy with two dogs):
—Have you licenses on both those dogs?
Small Boy—No'm. The big one's all right, but the little one's just full of 'em.

For Chicken Thieves, Too

"Do you think Liz minded that awful lawsuit she was mixed up in?"
"Why, my dear, I think she rather enjoyed it—I know she told me they had a grand jury."

The Man of It

Mrs. Pryer—My husband has awful deaf spells at times.
Mrs. Guyer—Oh, my husband does, especially when I try to call him up in the morning, or try to talk money matters to him.

How De-e-elightful!

Jerry—And when the boat sank I was forced to swim ten miles to shore.
Marie—Splendid! I just love to swim.