

Put Eggs in Waterglass During Spring



What You Need in Preserving Eggs.

(Prepared by the Bureau of Home Economics, United States Department of Agriculture.)

If you have chickens it is quite probable that during the spring you will have a good many more eggs than your family ordinarily uses. Why not save some of these surplus eggs for use in the fall and winter months, when the hens do not lay so well, and prices in the market are very high? Eggs preserved in waterglass solution will be good for all purposes for the table and for cookery after six or even ten months, if properly put down.

Three simple points must be observed: The eggs must be absolutely fresh when they go into the preserving solution—right off the nest or one day old is best; never more than two days old. Every egg should at all times be completely immersed in the solution, at least two inches below the surface.

Get several large stone crocks—

three to five-gallon size, according to your needs—and put them in the cellar or other cool dry place where they can remain undisturbed until all the eggs are used. If a jar is moved after the eggs are in it some of the eggs may crack and spoil, which would affect the entire crock.

Clean the crock you are ready to use thoroughly. Scald it and allow it to dry. To prepare the waterglass solution add 9 parts of water that has been boiled and cooled to one part of waterglass (sodium silicate), which can usually be purchased at drug stores. Stir well and fill the crock with the solution. Put the eggs into the crock very carefully, from day to day as they are gathered. If any of the solution evaporates more should be mixed in the same proportion and added. Very little evaporation will occur, however, if the jar is covered with a tight lid or waxed paper.

ROMPERS FIT FOR LITTLE CHILDREN

Gives Freedom of Movement and Protects Underwear.

(Prepared by the Bureau of Home Economics, United States Department of Agriculture.)

From the time that a baby begins to creep he needs rompers, both to permit unimpeded freedom of movement, and to protect his underwear from the soil which he invariably accumulates on his tours of investigation. Until children are six or eight years old rompers will be constantly worn for play and on ordinary occasions, by both boys and girls. The romper is the child's overall. It cuts down laundry and at the same time allows the child to play in the way that is natural for best development.

Different types of rompers are needed at different ages, and as their activities become more individualized, for boys and girls. Rompers for those wearing diapers, for instance, should permit an easy change and conceal the bulky diaper. Those for three-year-olds should be designed to aid them in learning to dress without



Rompers for a Child From One to Two Years Old, Buttoning Down the Sides and Across the Back.

help, by having buttons where they can be easily reached. During the "in-between" period, when accidents still occur, a romper permitting a diaper as well as one which is attractive with other undergarments, is available.

The illustration, which was made by the bureau of home economics of the United States Department of Agriculture, shows a good type of romper for a child from one to two years old. It has fullness through the width to allow freedom of movement, but no tight bands around the legs. Elastic leg-bands are not advised for any rompers. To prevent the trouser legs on this romper from slipping down below the knee, they are made short. The cloth leg bands are sufficiently wide to slip up the leg at least 5 inches above the knee when the child bends over. The back portion opens

The KITCHEN CABINET

(©, 1928, Western Newspaper Union.)

Rose dreamed she was a lily,
Lily dreamed she was a rose;
Robin dreamed he was a sparrow,
What the owl dreamed no one knows.

But they all woke up together
As happy as could be,
Said each one: "You're lovely,
neighbor,
But I'm very glad I'm me."
—Writer Unknown.

GOOD APPLE DISHES

As an apple a day keeps the doctor away, we should use them freely, especially with children and the aged.

Individual Apple Cake.—Peel, slice and place in buttered gem pans two medium-sized apples, add to each muffin ring or gem pan one teaspoonful of sugar, a pinch of salt and a dash of cinnamon. Sift one cupful of flour with two teaspoonfuls of baking powder, add one-half teaspoonful of salt, one beaten egg and a cupful of milk. Pour the batter over the apple and bake twenty minutes. When cold turn upside down and serve with:

Apple Sauce.—Boil the peelings of the apples ten minutes, adding a bit of grated lemon rind, strain and add one-half cupful of sugar mixed with a teaspoonful of cornstarch and the white of an egg. Cook until well cooked, add a teaspoonful of butter and serve.

English Apple Pie With Huntington Sauce.—Fill a deep pie plate with thinly sliced apples, add one cupful of sugar, one teaspoonful of grated nutmeg and a tablespoonful or more of butter cut into bits—or better creamed with the butter. Add one-third of a cupful of cold water and cover with good pastry. Bake forty minutes and serve with the following: Boil one cupful of molasses and two tablespoonfuls of butter eight minutes. Remove from the fire and add two tablespoonfuls of lemon juice. Serve warm over the pie.

Caramelized Apples.—Peel and quarter ten medium-sized apples. Stew with one-half cupful of water and sugar to taste. Take two cupfuls of brown sugar, one cupful of water, boil, moisten one tablespoonful of cornstarch with water and stir into the boiling sirup; remove from the fire and add vanilla to flavor. Mix the thickened sirup with the apples and serve cold with whipped cream.

Vegetables. As the variety of fresh vegetables is limited to most of us during the winter months, it is important to save every bit of leftover, even of the canned variety. A tablespoonful of tomato will season a soup, a teaspoonful of peas will garnish a dish of meat or a salad.

A can of tomatoes may be used as a main dish, by taking the whole tomatoes out carefully, placing on a layer of buttered crumbs in a baking dish, flatten each and sprinkle with salt, pepper and a bit of sugar, cover with minced onion, celery and green pepper, dot with bits of butter and bake after covering with crumbs. When brown serve at once.

The rest of the tomato may be put through a sieve, a little gelatin added to it, adding seasoning and water to make a pint, pour boiling hot over two tablespoonfuls of gelatin which has been softened in cold water. Set aside to cool.

Place a tablespoonful of finely diced celery, red or green pepper chopped in small wet custard cups. Put a ball of cream cheese in each and when the custard begins to thicken add to the cups. Chill and unmold on crisp heart leaves of lettuce. Serve with mayonnaise dressing.

Smothered Peas.—Mince a small onion and let it cook slowly in two tablespoonfuls of butter in a double boiler. Then add one-half a head of lettuce well washed and drained and two cans of drained peas; add one-half teaspoonful of sugar, salt and let cook in a double boiler without stirring, at least an hour; add a tablespoonful of butter and serve.

String Beans With Golden Sauce.—Melt two tablespoonfuls of butter and toss it into a pint of drained, canned string beans. To one cupful of well-seasoned white sauce add one-fourth cupful minced, cooked, buttered carrots; add the beans and serve hot.

String Beans With Piquant Sauce.—Prepare the following sauce: Chop one medium-sized onion and cook in a tablespoonful of butter until slightly colored; add two tablespoonfuls of minced ham, one cupful of stewed tomatoes, one teaspoonful of sugar, one-half teaspoonful of salt and a dash of cayenne pepper. Cook fifteen minutes, stirring frequently; add two cupfuls of small string beans and simmer fifteen minutes longer. Add a tablespoonful of butter and serve.

Concordia Beets.—In a saucepan place two tablespoonfuls of butter, one teaspoonful each of sugar and lemon juice, one-half teaspoonful of salt and a few shakes of pepper. Let boil and pour over a pint of tiny canned beets which have been heated in the liquor in the can and then drained.

Chocolate Waffles Are New in Many Households

New to many households is this recipe for making chocolate-flavored waffles. The waffle-iron, whether electric or iron, is managed in the same way as for any other waffles.

2 cups sifted soft wheat flour
1 1/2 cups milk
1/4 cup sugar
2 squares chocolate, unsweetened
1 teaspoon salt
1/4 teaspoon vanilla

Mix the dry ingredients, then add the milk and the egg yolks. Melt the butter and chocolate and add to the batter. Lastly fold in the beaten whites of the eggs. Have the waffle iron hot enough to cook the waffles quickly. As soon as baked, sprinkle with powdered sugar and serve.

Nellie Maxwell

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 March 11

JESUS FEEDS THE MULTITUDE

LESSON TEXT—Mark 6:31-44.
GOLDEN TEXT—I am the bread of life; he that cometh to Me shall never hunger, and he that believeth on Me shall never thirst.

PRIMARY TOPIC—An Unusual Meal.
JUNIOR TOPIC—A Hungry Crowd Fed.

INTERMEDIATE AND SENIOR TOPIC—Jesus Meeting Every-Day Needs.
YOUNG PEOPLE AND ADULT TOPIC—Jesus' Compassion for Human Need.

I. Jesus' Invitation to the Weary Disciples (vv. 31, 32).

The apostles had just returned from an evangelistic tour in Galilee with a report of what they had done and taught. Their ministry occasioned no little stir. Besides, Jesus Himself continued to preach. As a result of their combined ministry, the commotion was so great that there was no opportunity for resting or eating. In such a time of need Jesus invited His disciples to retire from the crowd and rest. In order to do this they departed privately by ship for a desert place. Periods of withdrawal from the crowd in fellowship with the Lord are necessary after evangelistic campaigns. They serve a double purpose.

1. To get the eyes of the ministers off themselves and their work.

2. To prevent despondency for their failures.

II. Jesus Teaching the Ignorant Multitude (vv. 33, 34).

1. Thronged by the people (v. 33). The wonderful words and works of the Lord and His disciples brought the multitudes to them. To escape the throng they took their departure for a desert place (v. 32). Seeing the Lord and His disciples depart, the people from the surrounding cities anticipated their landing place, and, proceeding thither, welcomed the ship upon its arrival.

2. The Lord moved with compassion (v. 34).

Instead of becoming irritated by the intrusion of the crowd His heart was moved with pity. His personal interests were forgotten as the needs of the shepherdless sheep pressed upon His notice, therefore He began to teach them many things. Jesus is now the same compassionate Savior, touched with the feelings of our infirmities (Heb. 4:15).

III. Jesus Feeding the Hungry Multitude (vv. 35-44).

1. Conference with the disciples (vv. 35-38).

(1) The disciples request that the multitude be sent to the surrounding villages to buy bread (v. 36). According to Matthew, Christ made the proposition that the multitude be fed (Matt. 14:16). (2) Jesus commands them to feed the multitude (v. 37). (3) The disciples' perplexity (v. 37). They began to calculate as to the amount of provisions required. They asked the Lord whether they should go and buy two hundred pennyworth of bread. Their perplexity was due to the fact that they were depending upon their own resources instead of Christ. To be face to face with the humanly impossible has a threefold benefit. (a) It makes us realize our dependence upon Christ; (b) Drives us to Him for help in our need; (c) Leads us to give Him the glory for the results. Though our ability to teach, preach or to give, be meager, when coupled with the Lord's ability, it is equal to any demand.

2. Jesus' method in feeding the multitudes (vv. 39-44).

(1) The Lord's part. This was to issue instructions as to the method of procedure and to create the provision. Though they had but five loaves and two fishes He so increased them that the need of the hungry multitude was met.

(2) The disciples' part. They were to have the people sit down in companies so as to facilitate distribution. They then took that which the Master had blessed and distributed it to the people. The disciples' responsibility was not for the creation of the provision, but for its distribution to the people. (3) The people's part. Their part was not to create, nor distribute, but obediently to sit down and partake of the provision. Even after the bread had been blessed by the Lord and distributed by the disciples, they would have famished with hunger had they not partaken of the food. Unless the people receive Jesus Christ and the salvation which He has provided they shall eternally starve. The Lord has done His part. The disciples are under solemn obligation to do their part and the final responsibility rests upon the people.

Obedience

Obedience is the secret. Not slavish obedience, but sympathetic, loving, eager obedience. May the law of boldness be to me welcome as the light, sweet as the flowers, more to be desired than much fine gold!—W. L. Watkinson.

A Brother's Keeper

A genuine brother's keeper is more concerned with his brother's peril than his own pleasures.—Christina Ob-server.

Adrift With Humor

IN THE VERNACULAR

Sydney Shields, well-known actress, has an old negro mammy from the South in her employ. The other day a colored man appeared at the door seeking work. The woman met him and the following was the conversation between the two:

"I don't reckon you-all knows of nobody what don't want to hire nobody to do nothin', does you?"

"Yes, indeed, I doesn't."

Jealous

"Oh, goody!" cried little Lols on seeing the cake her father had brought home. "Let's eat it now." Mother said no, it was to be saved for the anniversary. Lols started to cry, sobbing out that she did not want it saved for Annie.

"Annie!" queried her mother. "Annie who?"

"Annie Versary," was the tearful reply.—Boston Transcript.

LEARN TO LOVE



He—Surely you could learn to love me just a little?
She—Well—maybe Thursday evenings—that's the only evening in the week I'm not always dated up.

Stories and Tales

There are stories to tell,
When are tales to withhold.
When a girl is a belle
Should she always be told?

His Game

"Jack Hobbs is making whirlwind love to Ethel Bins."

"Yes, Jack is one of those word-changing fans, and he's trying to change the name of Bins to Hobbs in as few moves as possible."

Greater Than Niagara

Fozzleton (at Niagara Falls)—Now, there is the greatest water power in the world.
Bozzleton—What do you mean, the greatest water power in the world? What about a woman's tears?

SHOWING RESULTS



Mrs. Gabb—I've been using beauty clay for my complexion.
Mrs. Stabb—Yes, I've noticed how muddy it looks.

Sweater Beguiles

Car, hat and masha
Bar fur coat styles;
'Tis a sweater gaudy
That now beguiles.

Grumpy Gauge

Liza—Are you satisfied with your new employers?
Jane—Yes; they are refined people. I started work this morning and they have only grumbled five times.—Path-finder.

Something Gained

"Anything in the mail?" asked unpopular Senator Spug.
"Sixteen anonymous letters."
"Well, we won't have to answer them, anyhow."

Distressing Error

Friend—Why do you look so sad?
Cashier—The auditor found a big mistake in my accounts.
Friend—Did he report it?
Cashier—Report it? I had to share with him!

Put Next

Madge—Did the hostess put you next to Jack Wilder at the dinner last night?
Marie—She did; she told me all his dreadful past.

FARMER'S WIFE GETS STRENGTH

By Taking Lydia E. Pinkham's Vegetable Compound

Schoolfield, Va.—"My mother had taken Lydia E. Pinkham's Vegetable Compound and I decided to take it for my own troubles and found great relief. I was hardly able to stand on my feet sometimes and now I feel better than I have for several years. I credit the Lydia E. Pinkham's Vegetable Compound with my present good health. I have taken five bottles of it and I am now able to do all my housework and sewing, feed my chickens, milk the cow and tend the pigs, and feel fine."—Mrs. J. C. BARNLEY, Box 219, Schoolfield, Virginia.



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Helpless

"These are hard times. Why, I heard of a man the other day who couldn't raise money even on government bonds."

"Indeed! What was the reason?"

"He didn't have the bonds."—Montreal Star.

Fast Traveler

The swiftest of all land creatures is the ostrich, it having been known to attain a speed of 60 miles an hour, according to an answered question in Liberty.

Modern Miracle

"What rent do you pay?" "I don't pay it." "What would it be if you did pay it?" "A miracle."

The BABY



Why do so many, many babies of today escape all the little fretful spells and infantile ailments that used to worry mothers through the day, and keep them up half the night?

If you don't know the answer, you haven't discovered pure, harmless Castoria. It is sweet to the taste, and sweet in the little stomach. And its gentle influence seems felt all through the tiny system. Not even a distasteful dose of castor oil does so much good.

Fletcher's Castoria is purely vegetable, so you may give it freely, at first sign of colic; or constipation; or diarrhea. Or those many times when you just don't know what is the matter. For real sickness, call the doctor, always. At other times, a few drops of Fletcher's Castoria.

The doctor often tells you to do just that; and always says Fletcher's. Other preparations may be just as pure, just as free from dangerous drugs, but why experiment? Besides, the book on care and feeding of babies that comes with Fletcher's Castoria is worth its weight in gold!

Children Cry for Fletcher's CASTORIA