

HARD-COOKED EGGS IN WHITE SAUCE GOOD



Appetizing Way of Serving Eggs.

(Prepared by the Bureau of Home Economics, United States Department of Agriculture.)
There are many appetizing ways of serving eggs after they have been hard cooked. One of the best liked is to reheat them in a white sauce, either cut in halves lengthwise, or with the whites and yolks separated. In this case the whites are often cut up into small pieces and mixed with the sauce, while the yolks are pressed through a potato ricer and sprinkled over the entire dish. Eggs served in this way are sometimes called "goldenrod eggs."
The bureau of home economics gives these directions for preparing goldenrod eggs for a lunch or supper dish:
Allow one and one-half eggs for each person. Cook the eggs at the simmering point for 30 minutes. This can easily be done in the upper part

of a double boiler. Plunge the eggs in cold water and remove the shells. Reheat the whites, cut into small pieces, in a white sauce, and pour over slices of crisp buttered toast at serving time. Allow one cupful of sauce to each four eggs. A tablespoonful of chopped green pepper or minced parsley may be added. To make the white sauce, blend two tablespoonfuls of butter with one and one-half tablespoonfuls of flour, add gradually one cupful of milk and stir until thick. Season with one-fourth teaspoonful of salt and a little pepper or paprika.
Arrange the toast, covered with the whites in the sauce, on warm individual plates or on a warm platter. Sprinkle the rice yolks over the top of each portion and serve immediately. Parsley may be used as a garnish

CLEANING IN A SYSTEMATIC WAY

Eliminates Much of Extra Work Heretofore Necessary.

(Prepared by the Bureau of Home Economics, United States Department of Agriculture.)
Systematic care of the various rooms of the house and their furnishings will eliminate much of the extra cleaning work that used to be considered necessary in the spring of the year. Certain changes in the house may for a week or two increase the actual number of places and furnishings to which attention is given, but this will not mean a general uncomfortable upheaval. For example, when the furnace is out for the season and all dusty ashes are finally disposed of, it is possible to air, freshen, and put in order the entire cellar—a task which would have been a waste of time earlier in the winter. If reasonable neatness has been maintained in the basement at all times, this job is not particularly hard.
It used to be the custom to take down all the window curtains in the house toward the latter part of the spring, launder and put them away for the summer, leaving the windows bare



Dust and Remove Pictures and Brics a Brac.

and glaring. For a few weeks at first the bright spring sunshine is very pleasant, and because of it the house seems fresher and cleaner. Later, however, when the sun becomes unbearable, shades have to be lowered in place of the curtains that have been put away. Shades shut out both light and air. The modern way is to use very simple, easily washed curtains and keep them up the year around, laundering them as often as they need it. In very formal homes sometimes two sets of draperies are used—heavy ones for winter and gay, light-weight curtains for summer.

There seems little excuse for having bedroom or lower floor closets full of unused articles so that they are not cleanable when the room is cleaned. In apartments or small houses where storage space is limited, the top part of a closet can usually be devoted to storing boxes of out-of-season clothing and other articles.

When it comes to the actual weekly care of any room, the bureau of home economics has a few suggestions: Have a definite plan. Dust and remove small pictures and bric-a-bracs from the room or place in a pile and cover. Pin draperies up unless they are to be taken down for cleaning. Dust and cover furniture, mirrors, and pictures before beginning to sweep. Both sweeping and dusting should be done so as to remove as much dust as possible, not to scatter it. Radiators or registers should be cleaned, also the grate, stove, or fireplace. Then work from the top of the room downward.

THE KITCHEN CABINET

(By 1228, Western Newspaper Union.)
We are not sent into the world to do anything into which we cannot put our hearts. We have certain work to do for our bread and that is to be done strenuously; other work to do for our delight and that is done heartily; neither is to be done by halves or shifts, but with a will; and what is not worth this effort is not to be done at all.—John Ruskin.

TEMPTING TIMBALES

Timbales, little drums, were when first made always filled with sweet food as pastry filled with some sort of sweet cream or custard. Now they are better known as entrees or savories.

The white sauce used is the usual combination and is almost invariably used with chicken, ham, veal, lamb, tongue, fish, game or cheese, as well as vegetables, or a combination of foods. The main material, whichever is to be used, is chopped fine or pounded in a mortar to make it like paste. Vegetables are cooked, then put through a sieve. Those timbales of meat and vegetables are well liked and economical. Use one-half cupful each of meat and vegetable pulp, make a thick white sauce using two tablespoonfuls of flour to four of butter and when cooked add one cupful of milk; cook gently until smooth and well blended. Season with salt, pepper, onion juice, mace and a bit of tomato catsup. There should be just enough of the white sauce to moisten the mixture; next fold in a beaten egg to each cupful of material and add more seasoning if needed. The seasoning is a most important factor in any food. Pour the mixture into well-buttered timbale molds, stand these in a pan of hot water and bake until firm in a moderate oven. Cover with a heavy white paper lightly buttered if the oven seems too hot.

Ham Mayonnaise Timbales.—Cut the ham into very small pieces, using shears, add mayonnaise to moisten. Soften a tablespoonful of gelatin in three-quarters of a cupful of cold water; use this quantity for two and one-half cupfuls of meat. Melt the gelatin over water and add to the meat, season with salt, cayenne, onion and a few drops of tarragon vinegar. Use five tablespoonfuls of mayonnaise for the above amount of meat. Cool until the mixture begins to thicken, before adding the meat. Decorate the molds with sliced olives, capers or cooked egg whites. Place in molds and then place them in ice water to chill. Serve unmolded on a paper-covered plate, garnish with olives, beet rings, or green peppers cut into various forms.

Mint Jelly With Peas.—Prepare a mint jelly with gelatin, using fresh mint with a lemon jelly. Color slightly with green, cool and when congealing add one and one-half cupfuls of tender June peas and one-half cupful of celery. Turn into a wet mold or molds and chill. Serve on lettuce with French dressing.

Mousses and Frappes.
There are so many delectable frozen dishes which may be prepared with little work and there is no better finish to a good dinner than some one of these dishes.

Mousses and frappes are very decorative and their color and shape can be enhanced by the serving. Use plates or glasses of delicate and contrasting color. Garnishes of candied fruit, mint leaves dipped in egg white and then in powdered or granulated sugar, whipped cream and various fresh fruits all add to the beauty of the dish.

Apricot Mousse.—Take one can of apricots, juice and fruit, mash through a sieve and add one-half cupful of sugar. Mix thoroughly and add one-half pint of whipped cream very slowly to the apricot mixture. Add a bit of salt and a few drops of almond extract. Pack in molds or mold and let stand for three and one-half hours. Use ice and salt for packing—equal measures of each. If frigid air is used prepare the day before or at least six hours before serving.

Apple Sauce Mousse.—Season one cupful of thick cooked apple sauce with a bit of grated lemon peel, sugar to taste and a teaspoonful of butter. Preserved ginger and the sirup may be used if desired in place of the lemon. Cool, chill and freeze in three parts of ice to one of salt, stir until mushy, then pack to ripen.

Banana Frappe.—To four large bananas add one-half cupful of orange juice and the juice of one lemon, a pinch of salt and sugar to taste. Mash the bananas and add the fruit juices and one cupful of thick cream well whipped. Pack in ice and salt for three hours.

Pineapple Mousse.—Melt one small package of marshmallows in a little cold water, set over hot water until well blended. Whip one pint of cream until stiff, add the marshmallows and one can of shredded and drained pineapple. Mix well and pack in ice and salt for two hours. Garnish with cherries and cream.

Grape Mousse.—Whip one pint of cream until stiff, add one large glass of grape jelly and beat until thoroughly blended. Pack in ice and salt for four hours. This will serve six.

Nellie Maxwell

Improved Uniform International Sunday School Lesson

(By REV. P. B. FITZWATER, D.D., Dean Moody Bible Institute of Chicago.)
(By 1228, Western Newspaper Union.)

Lesson for April 15

TRANSFIGURATION AND SERVICE

LESSON TEXT—Mark 9:2-29.
GOLDEN TEXT—He that abideth in me, and I in him, the same beareth much fruit; for apart from me ye can do nothing.

PRIMARY TOPIC—Jesus Shows His Glory.
JUNIOR TOPIC—Jesus Shows His Glory.
INTERMEDIATE AND SENIOR TOPIC—What Faith and Prayer Can Do.
YOUNG PEOPLE AND ADULT TOPIC—The Meaning of the Transfiguration.

When Christ announced His death which was to take place on the cross, the disciples were unable to see how victory could issue from death. Jesus took with Him Peter, James and John into the mountain.

Two men from the upper world were sent to converse with Jesus about His approaching death at Jerusalem—the very thing about which the disciples refused to talk. The transfiguration is therefore a foregleam of the coming kingdom.

I. Jesus Christ Glorified on the Mountain (vv. 2, 3).

He took the disciples "by themselves" and was "transfigured before them." This shows that the purpose of the transfiguration terminated upon the disciples and not on Christ. Christ's rebuke of Peter for his unwillingness to hear concerning His death apparently for a time estranged the disciples from Him. To heal this breach an unusual transaction was required. His shining raiment was typical of that glory which shall be manifest when Christ comes back to the earth. His appearance on the mountain typifies His visible appearance on the Mount of Olives (Zech. 14:4, 9).

II. Peter, James and John Represent Israel in the Flesh in Connection With the Kingdom (v. 2).

Christ is peculiarly the King of Israel. According to Ezekiel 37:21-27, the Israelites are to be the central people in the kingdom. This people shall be gathered from among the nations and united as one in that kingdom, in their own country.

III. Moses and Elias Appeared in Glory With Jesus (vv. 4-13).

These men in the glorified state are typical of the state of the saints in glory. Moses, who was once denied an entrance into Palestine, appears now in glory representing the redeemed of the Lord who shall pass through death into the kingdom. Multitudes of the Lord's own who have fallen asleep shall be awakened at Christ's coming and pass into the kingdom. Elias represents the redeemed who shall pass into the kingdom through translation. Some shall be living upon the earth when the Lord shall come, and they, without dying, shall be changed and thus pass into the kingdom (I Cor. 15:50-53; I Thess. 4:14-18).

1. Peter's proposal (vv. 5, 6).

So definitely was the method of the kingdom unfolded before Peter that he proposed to erect tabernacles for Christ, Moses and Elijah. It is true that the unveiling of the majestic person of Christ and the panoramic display of the kingdom somewhat disconcerted Peter; yet he grasped its central meaning and proposed to celebrate the advent of the kingdom which had been prefigured in a tangible way.

2. The divine voice out of the cloud (vv. 7, 8).

God declared Jesus to be His beloved Son in whom He was well pleased. If one would know what is pleasing to God, let him study Jesus, who perfectly did His Father's will.

3. Jesus' charge (vv. 9-13).

He charged them that they should tell no man concerning the things which they had seen until He had risen from the dead.

IV. A Demonstration of the Purpose of the Establishment of the Kingdom (vv. 14-29).

When they descended from the mountain of transfiguration they witnessed a great multitude in a state of perplexity. The immediate cause of this state was the grievous condition of a young man possessed with a demon (v. 18). The father of the young man had appealed to the disciples to cast the demon out, but they were unable to do so. When they brought him unto Jesus, the foul spirit was rebuked and came forth. This young man's state is representative of the nations who are oppressed by the Devil. Just as this young man was grievously oppressed, causing him to cast himself into the fire and into the waters, so the nations today in their perplexity are doing the things which will result in their own destruction. The Devil will be peculiarly active in the oppression of men and nations in the last days.

Getting Salvation

If we are going to get salvation, we have got to get it upon God's terms and not upon our own; and that is why I fear that a good many people will not get it—simply because they can't have their own way about it.—D. L. Moody.

Sailing to Glory

We do not sail to glory in the sea of our tears but in the red sea of a Redeemer's blood.—Christian Monitor.



ONLY PART OF IT

Fred, six, in school his first day was asked by his teacher what his father's occupation was. Fred did not know, so the teacher told him to find out and tell her next day. That night Fred's mother explained to him that his daddy was a telegrapher.

Next day Fred told his teacher his daddy was some kind of "grafter." He couldn't remember the whole word.—Capper's Weekly.

Asset and Liability

"So you want to marry my daughter?"
"Yes."
"Do you know much about business?"
"Not much."
"Do you know the difference between an asset and a liability?"
"No."
"Well, you will after you marry my daughter."

SATISFIED



He—How about you and me getting married?
She—No, I think I'll make my present husband do for another year.

In Turn

A hero worked himself to death. The public was quite vexed. Fame for a moment held her breath; Then simply hollered "Next!"

There's a Profit

Aby—These vatches are too cheap. They must cost you more.
Levy—No, Aby, I just sell them at cost price.
Aby—But that's not business. Vere's your profit?
Levy—Repairing them.

Getting Even

"I don't understand your letting young Perkins marry your daughter. I thought you were enemies."
"Yes. And now he will have my wife as his mother-in-law."

COULDN'T HELP IT



Father—Daughter, I told you to keep away from that young scoundrel.
Daughter—And I did, but he didn't keep away from me, so what could I do?

A Dream of Avarice

All patiently he saved his pay And said in tones elated, "I may get rich enough some day To be investigated!"

Shrewd

Householder (to persistent salesman)—This is the third time you have called about an electric washing machine. How many times do you want me to refuse you?
Salesman—Well, madam, I think twice is sufficient.

Slap! Slap!

Mae—I like the way you dance. My boy friend is so jealous I have to dance with only plain-looking boys.
John—I follow the same plan.

Loomed Large

Lady (at theater, to man in seat behind)—I hope my hat is not worrying you.
The Man—It is worrying me a lot—my wife wants one like it.—Paris Journal Amusant.

An Ideal State

White—They say that broadcasting has now passed the infant stage.
Black—If my neighbor's infant would pass the broadcasting stage everything would be perfect.



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