

USE RHUBARB FOR GOOD TART JELLY

Useful When Young and Tender and of Mild Flavor.

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

When very young tender rhubarb of mild flavor is in season, some of it can be used to make good tart jelly. It will be necessary to add pectin, either homemade, or commercial, to the rhubarb juice, to make a firm product. There are two kinds of pectin, apple and lemon, and the latter is the better to use with rhubarb. Select rhubarb stalks with very little green color. Red skin may be added, to improve the color of the jelly. The jelly should have a bright red color, and an acid, but otherwise mild flavor. If made with lemon pectin it should be clear and transparent; if made with apple pectin the color and appearance may not be



Making Rhubarb Jelly.

so attractive, though the flavor and texture should be fairly good. The flavor of old rhubarb is apt to be strong; when it is to be used, the addition of one or two pieces of lemon or orange peel to the stems as they cook is an improvement.

Wash and trim stalks of rhubarb, being careful not to remove the pink skin. Cut into half-inch pieces and place in a granite pan. Add one cupful water for each pound of rhubarb. Cook until tender, then strain through four thicknesses of cheesecloth. There should be about one and one-quarter cupfuls of juice for each pound of rhubarb.

Add six tablespoonfuls of lemon pectin extract and one and one-quarter cupfuls of sugar for each cupful of rhubarb juice, and boil. The ordinary jelly test cannot always be depended upon in the case of rhubarb, particularly if the stalks are not very young and tender, because there are certain gummy substances present which cause the hot juice to sheet from the edge of the spoon, but which do not assist in making a jelly.

CHOP SUEY MAKES EXCELLENT DISH

Tasty Combination Closely Resembling the Real Dish.

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A great many people like the Chinese dish called chop suey, but because of the difficulty of getting certain of the ingredients, except in very large cities where there are a good many Chinese, they do not attempt to duplicate the dish at home. The bureau of home economics has worked out a very tasty and appetizing combination of foods obtainable almost everywhere that closely resembles the real chop suey in flavor, and makes an excellent "one-plate" dinner or luncheon. It can also be used as a novelty for evening refreshments where something substantial is wanted, or for gatherings such as church suppers or community meetings, where a little discussion of an unusual dish helps to get people started in a sociable manner. Soy sauce, the only strictly Chinese ingredient called for, is sold by many grocers in bottles as Worcestershire sauce is sold. Indeed, if it proves quite impossible to get the soy sauce about half as much Worcestershire sauce may be used with good effect, although the flavor will be somewhat altered. Here are the directions for making the chop suey:

- 1 lb. lean pork
- 2 cups shredded onion
- 2 cups celery shredded
- 1 green pepper, shredded
- 2 cups meat broth
- 2 cups sliced Brazil nuts or Jerusalem artichoke
- 4 tbs. soy sauce
- 2 tbs. fat
- 1 to 1 1/2 tsp. salt, depending upon amount of salt in sauce
- 1 tsp. cornstarch
- 1 tbs. cold water

Cover the pork with hot water and simmer until tender. When cool shred the meat, brown lightly in a skillet in one tablespoonful of fat. Remove the meat and add the pepper and onion with the rest of the fat and cook for three or four minutes. Add the celery, salt, meat broth, cover and simmer for five minutes. Mix the cornstarch and water until smooth and stir into the mixture. Then add the nuts or artichoke. Add the soy sauce in sufficient quantity to give the desired flavor, and more salt if necessary. Serve with hot flaky rice.

Good Linoleum

Linoleum is one of the best and most serviceable of all coverings for floors in kitchens, pantries and bathrooms, and is being more and more widely used in combination with textile rugs in all the rooms of the house. It wears well, is easily cleaned, is impervious to grease and water spots, and has a smooth resilient surface comfortable to walk and stand on.

There are three general types of linoleum on the market, according to the United States Department of Agriculture: Plain, inlaid, and printed. The plain, as the name implies, has no design and gives the floor an unobtrusive flat appearance that is restful and pleasing, and the good grades are extremely durable.

THE KITCHEN CABINET

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A laugh is just like music,
It refreshes all the day,
It tips the peaks with light
And drives the clouds away;
The soul grows glad that hears it,
And feels its courage strong—
A laugh is just like sunshine,
For cheering folks along.—Anon.

DAINTY TIDBITS

There are so many tasty bits of food, called fancy dishes, which may be prepared at home with very little work and not much expense.

Loganberry Frappe.—Boil together one-half cupful of water and one and one-half cupfuls of sugar. Strain the juice of one can of the finest loganberries and mash through a sieve. Add the juice of half a lemon and the strained juice to the sugar sirup. Stir well and strain through a sieve again. Cool and pack in a mold placed in ice and salt for three hours. Serve in tall glasses with whipped cream for garnishment.

Pear and Chocolate Mousse.—Take one cupful of cooked pear pulp, add one cupful of sugar and a tablespoonful of lemon juice and a bit of grated rind. Melt two squares of bitter chocolate to one cupful of whipped cream, add the pear pulp, a bit of salt, mix well with one-half cupful of pear juice and pack in ice in a mold. Let stand three to four hours. The sugar is best added to the cream after whipping, as it holds up better.

Almond Acorns.—Blanch the desired amount of almonds and dry well. Dip each tip, coating them two-thirds of the way up in sweet melted dipping chocolate. Dip them immediately into chopped pistachio nuts and place on waxed paper to dry.

Chocolate Prunes.—Wash and soak overnight large fine prunes. Bring to the boiling point, remove and drain. Remove the pits and allow the prunes to dry. Fill each prune with a salted pecan meat and dip in melted chocolate. Let stand until well dried, then wrap in waxed paper.

French Dates.—Stone large dates and steam them for five minutes. When cool stuff them with fondant. Cut pistachio nut meats into halves and press two or three pieces into the fondant of each date so that the meats show.

Danish Hash.—There should be to begin this dish a cupful of rich brown gravy left over from the day before. Take one cupful each of diced cold boiled potatoes, apple, cold meat and onion to taste. Heat a tablespoonful of lard in a frying pan and brown the onion; add potatoes and apples, then add the meat with gravy enough to moisten. Cover and cook until ready to serve—about three-fourths of an hour.

Delectable Dishes.

Try serving the good old wholesome onion in a different way. The following is quite different:

Onion Dumplings.

—Cook large white onions until tender, drain and scoop out the centers, chop some pieces of cooked ham, add a few bread crumbs and enough mushroom catsup to moisten and fill this stuffing into the onion. Make a mixture as for baked dumplings, cut into squares, put an onion into each, wrap and pinch the edges and bake until the dumpling is brown: Serve with a tomato sauce.

Fried Parsnips.—For those who do not care for sweet vegetables this dish is most acceptable to those who enjoy parsnips. Slice in shoe-string sized pieces, or short lengths, keeping the pieces even in size, wash well and use just the water that clings to them from the washing. Place over an even heat in a heavy aluminum pan with two tablespoonfuls of butter to a pint of the parsnips. Stir often while cooking and toward the last remove to lower heat. Brown well, season with salt and serve. The flavor of the vegetable is preserved in this manner of cooking and is particularly delectable.

Pot Roasted Chicken.—There should be cherished in every family a heavy iron Scotch kettle with an iron cover. One may cook coarse cuts of beef so that they melt in the mouth, in such a utensil. Place a spoonful of butter and lard in the kettle, add the chicken cut up or if small, in halves; cover and cook slowly, adding a few drops of water as it dries and perhaps a little more butter. When thoroughly brown add a cupful of boiling water and simmer until tender. To make the gravy remove the chicken and thicken the sauce with flour. When of the required thickness add one-half cupful of cream and a bit of brown coloring if the flour was not well browned. Serve the chicken with the gravy.

Mushroom Timbales.—Cook one cupful of chopped fresh mushrooms in a tablespoonful of butter for three minutes, add one-half cupful of bread crumbs and another tablespoonful butter, cook two minutes, add one-half teaspoonful of salt, one cupful of milk, two slightly beaten eggs and pour into buttered timbal molds. Cook in water until the mixture is set. Unmold and serve with a cream sauce.



WHY HE LEFT

"What is there about me that interests you so much?" asked the caller, irritably.

"I was just looking at your ears," remarked five-year-old Flossie. "Well, what's the matter with them?" demanded the caller. "Nothing that I can see," replied the kid, "but mamma said they must 'a been burning up the day you didn't come to the club, but they don't even look scorched, do they?"

Then She Woke Up

It was a lecture about modern women—by one of them.

"Do you know," she cried to her audience, "that our present style of sensible clothing has reduced accidents on trains, trains and busses by at least 50 per cent?"

She paused to let this sink in, when a male voice from the rear boomed forth:

"But why not do away with accidents altogether?"

HEADING FOR COURT



Hubby (savagely)—If this can't be called quarreling, what shall we call it?

Wife (stalking off)—Let's call it quits.

Citizen's Privilege

To be a citizen is great.
Assuring a position proud.
If I can't be a candidate,
At least I'll holler with the crowd.

Good Advice

Producer (interrupting singer at voice trial)—Does that end the first verse, miss?
Singer—Well, I've got to where it says "Refrain."
"Good! Please do as it says!"

Lots of Time Yet!

Mabel—I simply must buy Doris a birthday present before it's too late.
Harry—Oh, that clock is 15 minutes fast!

A NATURAL ADVANTAGE



Rabbit—I never had any trouble with arithmetic at school.
Turtle—No wonder. I always heard that rabbits multiplied very rapidly!

Laugh Heartily

It takes a lot to cheer me up
When I am in a hole,
But that's a time I sure could smile
Should I see a bank roll.

On a Diet

Steno (to impudent office boy)—Well, what's on your little, narrow mind now?
Boy—You always make me think of Friday.
Steno—And why?
Boy—No meat.

Wealth

Heck—Wouldn't you like to be rich enough to do as you please?
Peck—To be happy I'd have to be rich enough to do as my wife pleased.

Fair Warning

Mistress (to departing maid who has asked for a reference)—Of course Mary, I shall have to tell Mrs. Brown about your unbecoming temper.
Mary—Glad to have you, mum, I'll make her mind her p' and q's.

Evolution

The Snob—The Fitz-Smythes come of very old stock.
The Cynic—Yes. Their family tree goes back to the time when they lived in it.

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 April 22

JESUS AND THE HOME

LESSON TEXT.—Mark 10:1-16. GOLDEN TEXT.—Honor thy father and mother, which is the first commandment with promise.

PRIMARY TOPIC—Jesus Loves Little Children.
JUNIOR TOPIC—Jesus Wants Children to Come to Him.
INTERMEDIATE AND SENIOR TOPIC—Being a Christian at Home.
YOUNG PEOPLE AND ADULT TOPIC—The Christian Family.

In this scripture we see Christ as a teacher.

1. Concerning Marriage (vv. 1-12). The question touching divorce, which the Pharisees temptingly put to Christ, brought forth teaching which exhibits marriage in its true light.

1. Marriage should not be degraded by divorce (vv. 1-5). Divorce was not instituted by God. God ordained the marriage relation and intended it to be indissoluble. Moses did not originate it or authorize it, but suffered, limited and regulated it. The reason Moses even suffered it was because of the hardness of the hearts of the people. The existence therefore and practice of divorce indicates the coarseness and perverseness of man. The real cause is sin. There is no more real evidence of the blighting effects of sin in the world than the increasing number of divorces.

2. Marriage God's primal law (vv. 6-8).

The ideal law of life for the subjects of Christ's kingdom is marriage. This is proven by the fundamental fact of sex. "God made them male and female" (v. 6). The union of the male and female natures is physical, mental and spiritual. In marriage the male and female natures are, mutually complemented. "They twain shall be one flesh, so that they are no more twain, but one flesh." God's plan is that man should not be without the woman or the woman without the man (I Cor. 11:11).

3. Marriage has God's sanction (v. 9).

When God created Eve and brought her to Adam He performed the first marriage ceremony and declared that man should leave father and mother and cleave unto his wife. "What therefore God hath joined together, let no man put asunder."

4. Marriage of the divorced forbidden (v. 10-12).

The marriage relation should only be broken by death and sin. In response to the request of the disciples for further information He declared:

(1) "Whosoever shall put away his wife and marry another commiteth adultery against her."
(2) "If a woman shall put away her husband and marry another she commiteth adultery."

11. Concerning Children (vv. 13-16)

The union of the male and female natures, according to God's primal law of marriage, lays the foundation of family life. The normal issue of such a union is children. In connection with the divine law of marriage it is fitting that Jesus should set forth His estimate of children and show His interest in them. Christian men and women will regard children as the property of the Lord and will esteem it a high and holy privilege to train them for Him. Observe:

1. Children brought for the touch of Jesus (v. 13).

It is incumbent upon all parents to seek for their children personal contact with Jesus.

2. The parents rebuked by the disciples for bringing their children (v. 13).

They seemed to think that attention to children was beneath the dignity of Christ.

3. Jesus' reply (vv. 14, 15). He was displeased—really indignant at their words. He is displeased today over those who are hindering their children from coming to Him.

(1) "Suffer the little children to come unto Me and forbid them not, for of such is the kingdom of God" (v. 14). The kingdom belongs to the children.
(2) "Whosoever shall not receive the kingdom of God as a little child shall not enter therein" (v. 15). Those who count themselves morally helpless, and cast themselves upon Jesus Christ, the King, really enter the kingdom.

4. Jesus' action (v. 16). Life took the children up in His arms, put His hands upon them and blessed them. Christ is the Savior of children. Where Christ's spirit rules, childhood is sacred and children have great care.

God Is at the Door

God is knocking at the door of nations today for more recognition and more spiritual power. And the fact is that He is on the outside. When nations spurn this knock from the hand of the Almighty, it is a sure thing that they will crumble into the dust.—Oscar Burkholder.

Need of Faith

Draw nigh to God and He will draw nigh to you. Act faith if you do not feel it.—Alexander Whyte.



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Modern Suite

Evidently it has remained for California to give the world a new style in architecture. At the recent convention in Detroit, the Georgian, Elizabethan, Roman, Queen Anne, etc., had been discussed as to their relative merits for various parts of the country.

"All very fine," finally interrupted the Californian, "but out our way, we're introducing an entirely new style, to suit our own self-evident needs—a garage for three cars, with a built-in living-room."



Don't Neglect Your Kidneys!

You Can't Be Well When Kidneys Act Sluggishly.

DO you find yourself running down—always tired, nervous and depressed. Are you stiff and aching, subject to nagging backache, drowsy headaches and dizzy spells? Are kidney excretions scanty, too frequent or burning in passage? Too often this indicates sluggish kidneys and shouldn't be neglected.

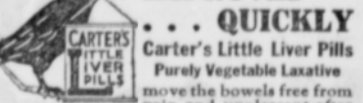
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