

FAVOR MILK WITH OUT-OF-DOOR LUNCHEES



Even at Picnic Parties Milk is Important.

(Prepared by the United States Department of Agriculture.)
Let the children lunch out of doors frequently in the good weather of the next few months, suggests the United States Department of Agriculture. If you do not have a convenient eating porch, you can set a table for them right out in the yard. There they can have the regular foods that would be given for a meal at this hour indoors, including the milk they all need. Liquid foods like milk and soup are easier for children to manage at a table than in picnic fashion, although there is much to be said for the simple picnic lunch of sandwiches and fruit on summer days. Whatever sort of lunch is served, milk should be included for the children. Every growing child needs at least a pint of milk a day and may take as much as a quart.

POPULAR TYPE OF ROMPER FOR BABY

Use of Two Materials Gives Garment Dressy Air.

(Prepared by the United States Department of Agriculture.)
Here is a romper liked by many mothers for little runabouts between a year and a half and three years old. The flared cut at the sides and the use of two materials give the garment a somewhat more "dressy" air than the severely plain play suits



A Good Type of Romper of Two Materials—Front View.

of dark materials often needed for mornings spent at the sand pile. A romper of this kind is appropriate at any time of day. The one in the illustration was made by the bureau of home economics to bring out certain points in the construction of rompers of this general type. Several pattern companies show designs similar to this one, which can be adapted to one's needs.

The length from the hip to the leg bands should be given attention. If the rompers are not short enough at the sides they will hang down over the child's knees and prove a great annoyance to him. At the same time sufficient length must be allowed through the crotch. In the illustration



Back View of Child's Romper, Showing Placing of Buttons at Side and Back.

tion the material is folded between the legs, while the leg openings are sloped upward to make the sides of the bloomers short. Fullness is provided in the width of the garment instead of in its length. The leg bands must be loose so that they can slide

toward the hip when the child stoops or climbs. Measurements for them should be taken on the child's thigh about five inches above the kneecap. It is a common mistake to make them too broad for comfort. Inch bands are satisfactory. Elastic leg bands are never advised.

The bloomers and bands of trimming are made of fast-colored print in this case, and the upper part is white. Any firm white cotton material such as broadcloth, cotton poplin, fine cambric, madras or lightweight satene, are good fabrics for the purpose. Plain chambray or broadcloth matching of the colors in the print may be used instead of white.

There are four, instead of three, buttons on the belt of the drop seat. These are placed near enough to the underarms for the child to reach when he learns to dress himself. The lower part of this romper may be made separate from the upper, buttoned to it both front and back. Two pairs of bloomers to one top would insure a maximum of cleanliness with very little trouble.

Scalloped Potatoes and Liver Always Favored

Since people have begun to realize the value of liver in the diet as a source of iron and vitamins, new ways of serving it are always acceptable. This recipe from the bureau of home economics makes a dish that can be cooked while the housewife is doing something else, and that can be sent to the table when ready, thus saving two serving dishes—always a help when the homemaker must not only cook but wash the dishes.

3 white potatoes, sliced thin
1/2 lb. liver, sliced
1/2 cup diced salt pork
2 tps. salt
2 tbs. flour
1 tsp. grated onion
1 1/2 cups milk

Cook the diced salt pork until crisp. Place a layer of thinly sliced raw potatoes in a greased baking dish and salt and flour lightly. On the potatoes lay some of the slices of liver and part of the crisped salt pork. Add more potatoes and continue until all ingredients are used. The top layer should be of potatoes. Put the onion into the milk and then pour over the contents of the baking dish. Cover and cook for one hour, or until the potatoes are tender. At the last remove the cover and allow the potatoes to brown.

Steamed Dried Apricots Make Very Good Pudding

Dried apricots have many uses before the season for fresh fruits returns. A very good steamed pudding can be made with them. The bureau of home economics has tried the recipe and found it excellent.

1/2 lb. dried apricots
1 cup water
1 cup flour
1/4 cup butter
1/4 cup sugar
2 eggs
2 tps. baking powder
1/2 tsp. salt
1 or 2 tbs. apricot juice, if needed

Soak the apricots overnight in the water. Drain and cut them into small pieces with scissors. Cream the butter and the sugar, add the beaten eggs, and the flour in which the salt and baking powder have been sifted. Stir in the apricots. If the batter is a little stiff add one or two tablespoonsfuls of the liquid in which the apricots were soaked. Partially fill a greased mold and steam for two hours. Serve hot with liquid or hard sauce.

Children Need Cereals

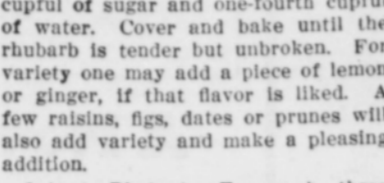
Cereals play a very important part in the food of children, according to the United States Department of Agriculture. Whether served as bread, as breakfast food, with meat, or as dessert, they can be depended on for a large part of the fuel that every active child needs. Milk and other protein foods, vegetables and fruits, all the building and regulating materials needed, but unless they are used in unduly large proportions they do not furnish enough fuel, and cereals are excellent for supplementing them and rounding out the diet in this respect.

THE KITCHEN CABINET

(Ed. 1928, Western Newspaper Union.)
To be serene amid a losing fight,
To meet with equal courage dark or light,
To bate all sham, and with persistent might
To do brave deeds as in a master's sight,
This is to learn life's lesson reach the height.
—Charles Allen Dousson

HOW TO USE RHUBARB

When stewed and properly sweetened, rhubarb makes a most delicious sauce, but when baked it is even better. Place in a covered baking dish a pound or pint of rhubarb cut into inch lengths and unpeeled. Add one cupful of sugar and one-fourth cupful of water. Cover and bake until the rhubarb is tender but unbroken. For variety one may add a piece of lemon or ginger, if that flavor is liked. A few raisins, figs, dates or prunes will also add variety and make a pleasing addition.



Spiced Rhubarb.

For each three pounds of rhubarb add one teaspoonful of cinnamon, one-half teaspoonful each of cloves and allspice and one-fourth teaspoonful of nutmeg. Tie in a thin muslin bag. Place one-half cupful each of vinegar and water and two pounds of sugar in a preserving kettle, add the spice bag and simmer for fifteen minutes. Then add the rhubarb cut into inch lengths and one package of seeded raisins. Simmer until thick. Put into glasses and seal as usual.

Rhubarb and Pineapple Sherbet.

Combine one cupful of crushed pineapple with one cupful of stewed rhubarb, adding the juice of one lemon and one orange. Make a sirup with one cupful of water and one and one-half cupsful of sugar; when thick cool, stir in the fruit, add one-half cupful of pineapple juice and turn into a two-quart freezer. When partly frozen add one stiffly beaten egg white and continue freezing. If wished fine grained, add another cupful of water or pineapple juice and water and strain the fruits.

For preserves and preserves one-third of berries of any kind with two-thirds of fresh rhubarb, makes a most delicious combination and makes the product much less expensive when berries are high in price.

More Ordinary Foods.

On a cool morning this will make a most acceptable breakfast dish:

Mock Souffle.

Boil one pound of lean fresh pork in salted water until very tender. When cool cut the meat very fine, strain the broth, cool and remove the fat. Reheat the broth—one quart of it—in a double boiler; when boiling stir in three-quarters of a cupful of corn meal, cook over the heat for a few minutes then over water for an hour, stirring occasionally. Now add the meat, two teaspoonfuls of salt, one-quarter of a teaspoonful of pepper, celery salt and sage. Cool in greased baking powder cans. Slice, dip in seasoned flour and fry brown in a hot frying pan. Nice with cabbage salad or apple sauce for luncheon.

Monastery Pie.

To one cupful of soft bread crumbs add one pint of milk and one tablespoonful of butter. Let stand in a double boiler one hour over heat, stirring occasionally; now add three-fourths of a cupful of finely cut cheese; beat until melted and smooth, add one-half teaspoonful of salt, a dash of cayenne, two tablespoonfuls of minced sweet pepper, one tablespoonful of grated onion and three well-beaten eggs. Turn into a buttered baking dish, set in a pan of water and bake until browned and set. Serve hot as a main dish with tomato sauce.

Raised Doughnuts.

Scald one pint of milk, add one cupful of sugar, one-half cupful of butter and when slightly cooled, one beaten egg and cinnamon and nutmeg—one-fourth teaspoonful each. When the mixture is lukewarm add one-half of a yeast cake softened in lukewarm water and bread flour to make a dough stiff enough to knead—about six cupsful. Mix this at night. In the morning cut down, let rise again and roll out as much of the dough as will be needed for the meal, let rise and cook in deep fat; put the rest in the ice chest and fry when needed. This will keep two or three days.

Country Club Gnocchi.

To one-half cupful of yellow corn meal add one pint of chicken stock, and one-half cupful of milk, boiling hot. Let boil up, then cook over water for an hour, stirring occasionally. Season with one teaspoonful of salt, a little grated onion and a dash of cayenne pepper. When done it should be somewhat thicker than breakfast cereal. Add a well-beaten egg after taking from the heat, beating rapidly. Cool in buttered dish, making an inch layer. When cold cut into rounds, place in a buttered baking dish, cover with one and one-half cupsful of rich white sauce, cover with buttered crumbs or grated cheese and brown quickly in a hot oven. Bouillon cubes or any meat stock may be used if one lacks the chicken stock.

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Improved Uniform International

Sunday School Lesson

(By REV. P. B. FITZWATER, D.D., Dean Moody Bible Institute of Chicago.) (Ed. 1928, Western Newspaper Union.)

Lesson for May 27 THE WICKED HUSBANDMEN

LESSON TEXT—Mark 12:1-12; 13:1-37.

GOLDEN TEXT—Jehovah knoweth the way of the righteous; but the way of the wicked shall perish.

PHIMARY TOPIC—Some Wicked People Punished.

JUNIOR TOPIC—The Wicked Husbandmen.

INTERMEDIATE AND SENIOR TOPIC—Playing Fair With God.

YOUNG PEOPLE AND ADULT TOPIC—The Misuse of National Privilege.

1. Demanding the Fruit of His Vineyard (Mark 12:1-12).

1. The man (v. 1).

The certain man who planted the vineyard is God Himself.

2. The vineyard (v. 1).

This means Israel (See Isa. 5:1-7, Jer. 2:21, Ps. 80:8).

The Lord went to particular pains to make this nation separate. He bestowed peculiar favors upon it.

3. The husbandmen (v. 1).

These were the rulers and teachers of Israel, even members of the Sanhedrin. They were the spiritual guides of the people.

4. Servants sent for the fruit of the vineyard (vv. 2-5).

These were the various prophets whom God sent to the nation. The maltreatment and rejection of the prophets are fully set forth in the Scriptures.

5. The well-beloved son sent (vv. 6-9).

The son here is the Lord Jesus Christ, God's only and beloved Son. He came into their midst.

6. Their punishment (v. 9-12).

Jesus now asked them for their own verdict upon such villainous ingratitude. He took the place of a judge and pronounced judgment upon them on the basis of their own verdict. They not only rejected the kingdom, but the Son who was King; therefore the kingdom was taken from them and given to a nation bringing forth the fruits thereof.

II. The Son of Man Coming in Glory (13:1-37).

This is part of the well known Olivet discourse. It gives a prophetic view of the course of time from its utterance just before the crucifixion to the second advent of Christ. Two great facts are before us in this prophetic utterance, the destruction of Jerusalem and the second coming of Christ. The one was near, having taken place within forty years of the crucifixion of Christ; the other is still future. The order of events as outlined are:

1. Moral condition of the world during Christ's absence (vv. 1-13).

This pictures the present age and the result of preaching the gospel. In this age many shall come saying, "I am Christ and shall deceive many." There shall be wars and rumors of wars. Nation shall be pitted against nation and kingdom against kingdom, with earthquakes in divers places, accompanied with famine and pestilence. The witnesses of Christ shall be persecuted and arraigned before rulers and kings. Brother shall betray brother to death and the father the son. Children will rise up against their parents and cause them to be put to death. The preachers of the gospel shall be hated for Christ's sake.

2. The days of the tribulation (vv. 14-23).

In this time the Antichrist will appear according to the prophecy of Daniel. So severe will be the persecution that except the Lord shorten the days no flesh could be saved, but for the elect's sake the days shall be shortened.

3. The great advent (vv. 24-31).

This shall be preceded by great physical disturbances in the world. The moon shall be darkened, the stars of heaven shall fall. "Then shall they see the Son of Man coming in the clouds with great power and glory and He will gather His elect from the uttermost parts of the earth and heaven."

4. Instructions in view of the coming of the Lord (vv. 32-34).

The day and the hour of His coming are unknown to man. In view of this uncertainty we should watch and pray.

III. Warnings.

Running through the thirteenth chapter is the exhortation to take heed. In teaching the lesson it would be well to gather them up in their order.

1. Take heed against deceivers (v. 5).

2. Take heed to yourselves (v. 9).

3. Take heed against the time of the Lord's coming (v. 33).

The one command to all is "watch."

The Cross and Discipleship

The cross is the pattern of service and suffering for the disciples of Christ. The great demand of Jesus was and is for people who can suffer. It is of no use trying to get the cross out of discipleship. They go together, and will, until the world has been redeemed.—Charles Brown.

An Active Faith

Belief is the acceptance of a map. Faith is the taking the voyage.—Rev. J. H. Jowett, D. D.

Nellie Maxwell

Community Building

Moral Tone Affects Value of Property

The morals of a community have a definite and material effect on real estate values, according to Thomas-Cradock Hughes, assistant district attorney of Kings county, New York. He said:

"Let the general moral tone of a neighborhood drop and invariably there is a subsequent depreciation of property values. The landlord subconsciously reverts to this principle when he inquires not only as to the prospective tenant's ability to pay rent but also as to his character and reputation."

"We have seen," Mr. Hughes said, "several striking examples of this in New York city. An old residential neighborhood of conservative people, where values are established and normal, becomes the site of a night club, whose reputation is not exactly savory and which caters to a lawless patronage. The mere installation of equipment of the jazz palace, such as a band and possibly a bar, points the finger of disrepute at the section. If there be any raids by federal authorities, the fact becomes widely known and the market for adjoining property is practically destroyed. If there are a number of such establishments within a small area, their proprietors will profit at the expense of every other near-by property owner."

Negative Economy in the Spraying of Paint

People who make an earnest effort to economize often go to foolish lengths. Quite aside from the fact that they deprive themselves unnecessarily of things which there is no call for their doing without, they often defeat their fundamental purpose. For real economy is frequently practiced by the intelligent spending of money rather than by withholding it.

Of high rank among the many items of negative economy stands the easy practice of deferring improvements or expenses of upkeep. The time to scrap antiquated methods and obsolete machinery is when the pinch of necessity demands increased production at lower costs. The time to maintain the highest standard of upkeep is when money is scarce and replacement costs high.

Yet the average property owner will, at such times, defer every possible upkeep expense. One item which often goes to the foot of the list is painting—partly because many consider paint a beautifier and a luxury, partly because a slight delay has no apparent effect on a building.

Too often we forget that the thin film of oil and pigment protects a structure against weather and wear.

House Fashion Change

Have you ever thought of fashion in connection with home building? The fashions do change in buildings just as in clothing, although not as rapidly perhaps.

Fashions change in furniture, in plumbing and lighting fixtures of the home; fashions change in automobiles; and in fact in almost everything that we buy.

With rare exception, every man who builds a home should consider the resale value of the property. There are many factors which may make it necessary for him to sell. With resale in mind, or with protection of investment in mind, it would be unwise to build a home that was not in fashion.

The fashion in homes today is swiftly turning toward the permanent type.

Praise for County Fair

No institution in existence, considering the time and money expended, affords more educational and recreational value than a well equipped, intelligently directed and economically managed county fair, said George Harman, secretary-treasurer of the State Association of Kansas Fairs.

Like the church and the school, Mr. Harman asserted, the county fair could not be expected to pay a money dividend, but it brought big returns "in a better community, more intelligent farmers and stock raisers, more enthusiastic and energetic boys and girls who must soon become the men and women of the farm—the producing class without whose intelligent labors the entire world would soon die of starvation."

Home a Tangible Asset

Look about you today and note the vast sections of "good old mother earth" which, in your time, have been transformed from idle waste land into populous districts, dotted with the homes of persons who, at the beginning, had but a few hundred dollars to invest. But, being unable to deny the call to independence, they did invest. And today they possess the most tangible of all assets, a home and land about it.

Beauty in Fences

There is a most favorable impression imparted to anyone who sees a home surrounded by a well-constructed fence. It indicates that the owner of the house is a substantial citizen, even though the house be a humble bungalow or a pretentious mansion.



A Few Little Smiles

LIKE RETURNS
Sam—What're you doin' now, Jed?
Jed—Runnin' a tractor plow fer ol' Dave Hopkins.
Sam—What does he pay you?
Jed—Twenty-eight dollars a month.
Sam—Pretty durned poor pay.
Jed—Wal, I'm doin' some pretty durned poor plowin'.—Ladies Home Journal.

JUST SO



First Monk—I'm gonna open a store.
Second Monk—More monkey business, eh?

Folly

The laughter falters for awhile,
And sorrowing draws near;
As reckless Folly seeks a smile,
But only gains a tear.

Lost Both

"Poor Mabel! She quarreled with Jack over her pet dog, and he declared she must either give up the dog or him."
"Well?"
"Well, in a fit of anger she said she'd give up Jack, and he had hardly left her before the dog got killed by an automobile."

They Didn't

M. S. relates that a wife who was inclined to be jealous took her husband shopping with her and while buying a dress she noticed him gazing admiringly at a passing mannequin.
"You never looked at me like that," she reproached him.
"You never looked like that," he snapped back at her.

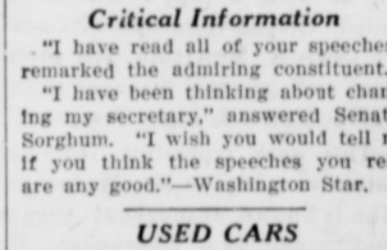
Neglected Talent

"Tommy, which is the way to the Theater Royal?"
"Small Boy—How do yer know ma name's Tommy?"
"I guessed it."
"Well, guess the way to the Theater Royal then!"

Critical Information

"I have read all of your speeches," remarked the admiring constituent.
"I have been thinking about changing my secretary," answered Senator Sorghum. "I wish you would tell me if you think the speeches you read are any good."—Washington Star.

USED CARS



"Need any help, neighbor?"
"Yes, thanks! Got a screwdriver? I came away without all of my tools."

Turning the Tables

A little lamb in Wall street frisks, On profits hopes to cram;
But Wall street, by some clever twists, Soon frisks that little lamb.

Inspection Open

"I have come up," remarked the landlord to the delinquent tenant, "to see if you're going to pay your rent."
"All right look around awhile," replied the man who was always hard up.

Pitcher Was Knocked Out

"What has happened now?" demanded his girl.
"The pitcher was knocked out."
"You never told me it was a prize fight. I thought it was a ball game."

That Would Do It

Lawyer—If you expect to be acquitted, your wife will have to weep a little during the trial.
The Accused—That's easy. Just tell her I'm going to be acquitted.—Stray Stories.

The Amateur Orator

Mike—Did ye ever speak before a large audience, Pat?
Pat—Fairly large, I did.
Mike—And what did you say?
Pat—Not gully.