Wall Paper in America

Wall paper was imported by the early settlers of the Colonies. first factory for making wall paper was established in this country in 1790 by John B. Howell at Albany, N. Y., but the second one did not appear until 1810. During this period the wealthy people were in the habit of importing their wall paper from England and France.

Soil Nourishment

Phosgene is used in dye making, in the form of farm manure, nitrogenous fertilizers and green manuce crops, like clover and soy beans. Phosphorus may be added by applying phosphate fertilizers or farm manure. Potassium may be added to a soil in the form of farm manure, crop residues and potash fertilizers.

India's Plague of Beggars

It has recently been stated that at the latest twelfth-year fair at Madras, the road from the city to the bathing place-a distance of two and a half miles-was lined with religious beggars, sitting shoulder to shoulder. Each had an attendant sitting in front soliciting alms for his master.

William Penn's Colony

On April 25, 1682, William Penn proposed to his colonists that they make their own laws. His promise to the colonists was: "You shall be governed by laws of your own making and live a free, sober and industrious people."

Education in France

all French children from six to thir- intensify, and may then be served teen; those who do not attend the government schools are obliged to prove that they receive proper tuition either in private school or at home.

Link With the Past

A shark's tooth was unearthed in a garden at Hillingdon, between Uxbridge and Ickenham, Middlesex, England. When sent to the British museum it was identified as belonging to the Middle Eocene period.

Baseball Uniforms

The first baseball team that wore uniforms was the Knickerbockers of New York in 1851. The first to wear the present-day uniform with short pants was the Cincinnati Reds in 1868.

Duralumin

The chemical properties of duralumin are as follows: Copper 3.5 to 4.5 per cent; manganese, .4 to 1 per cent; magnesium, .2 to .75 per cent; aluminum, 92 per cent, minimum.

Why Seek Great Riches?

"Great riches," said Hi Ho, the sage of Chinatown, "bring great responsibilities. A few yen will buy luxury. Millions of them purchase care."-Washington Star.

Crime World's Loss

Had Houdini placed his marvelous abilities to evil uses he would have been the gravest menace ever known to organized society.—American Mag-

The Only Exception

Francisco Chronicle.

Don't "Bark" Over Phone

Don't "bark" over the telephone.

do not talk calmly over the telephone. -Atchison Globe.

Agricultural Definition *Co-ordination in agriculture" means that after you dig for worms you discover you have spaded the garden .-Detroit News.

A Magnet Then

It is easy for a man to locate relatives, near and distant, after he has become a hero.-Des Moines Tribune-

Tip to Snobs

Equality may not always be possible, but brotherhood always is-American Magazine.

Calloused Hands

Calloused hands can be caused from play as well as work.-Atchison Globe.

Patents Not Utilized

Only 1 or 2 per cent of the articles patented are ever commercialized.



HOW TO MAKE CHOCOLATE ICE-BOX CAKE



Making Sponge Cake to Be Used for the Ice-Box Cake.

(Prepared by the United States Department of Agriculture.)

Chocolate ice-box cake is made of sponge cake with a chocolate custard mixture spread between the layers. It is put in the refrigerator overnight Primary education is compulsory for | to give the flavors time to blend and with whipped cream or icing as a dessert. To make the sponge cake, which is the basis of ice-box cake, the bu reau of home economics gives the following ingredients and directions: Sponge Cake.

> 3 tbs. cold water 1 cup sugar 1 cup sifted soft- ½ tsp. salt wheat flour ½ tsp. lemon juice

> Separate the 'egg yolks from the whites and beat the yolks well. Gradually beat in the sugar, using a dover egg beater. Add the water and continue the beating until the mixture is very thick and light. Sift the dry ingredients and then fold them into the egg and sugar mixture. Then fold in the stiffly beaten whites of the eggs and add the flavoring. Grease a tube pan slightly, pour in the cake batter, and bake from 45 to 50 minutes in a moderate oven at a temperature of 325 degrees Fahrenheit.

PRINT DRESS BEST FOR MORNING WEAR

Home at Small Cost.

(Prepared by the United States Department of Agriculture.)

In every wardrobe there should be summer morning wear. These can be made at home at small cost from children's lunches, picnics, afternoon if the colors chosen and the designs is the better kind to make. The recipe be worn on the street or at business gredients are supplied by the bureau in warm weather. Printed zephyrs, of home economics. Note to parents: The world's first batiste and dimity are some of the boy went to the bad—and it wasn't best fabrics to choose for the crisp, 11/2 tsp. salt the fault of the neighbor's brats .- San dainty, cool effect one desires no matter how high the thermometer

climbs. The illustration, taken by the bureau of home economics, shows a model made of printed zephyr with a full-Lots of business is lost by people who



Simple House Dress of Cotton Print.

gathered skirt, attached to a plain, basque-like waist, with short sleeves. Collars, cuffs and pocket tops are made of two shades of organdles matching two colors in the print, and bound with bias white lawn binding. Such a dress presents few difficulties of construction to the home sewer, and is easily washed and ironed.

Fruits for Shortcakes

When strawberries are over, other fruits may be used for shortcakes, throughout the season. In fact, in lightly greased baking sheet, allowing winter time when less fresh fruit is obtainable very good shortcakes can be made of prunes, dates, figs, raisins, for eight to ten minutes or until the dried peaches or apricots.

(% pound) % cup sugar Melt the chocolate in the double

When the cake is cool, split into

three sections, beginning at the top.

Place the bo'tom section of the cake

in the tube pan, and pour over it half

of the chocolate custard mixture made

by the recipe below. Then put the

next section in place and pour in the

remainder of the chocolate. Cover

with the top layer. Set the cake in

the ice box overnight, or for several

hours. When ready to serve turn onto

a platter and sprinkle with powderel

sugar, or fill the center with whipped

cream, or cover with chocolate icing.

Chocolate Custard Mixture.

pint milk 4 eggs 4 cake unsweet- 4 cup butter ened chocolate 4 tsp. salt (4 pound) 4 tsp. vanilla

pint milk

oiler. Add the sugar, salt, and milk. Mix well. Separate the eggs. When the milk is hot, pour the mixture into the lightly beaten yolks. Cool until thickened, stirring constantly. Add the butter, beat until well mixed, and fold this custard mixture into the stiffly beaten whites of the eggs. Stir in the vanilla. Chill before pouring over the sponge cake.

YEAST NUT BREAD COMES IN HANDY

Garment Can Be Made at Favored for Slicing for Children's Lunches, Etc.

A yeast-raised nut bread is moister several easily laundered dresses for and keeps better than one leavened with baking powder. For slicing for charming cotton printed fabrics, and tea and other uses, yeast nut bread of the dresses are suitable, they can and directions for handling the in-

> 1½ tsp. salt 2½ tsp. lard ½ tsp. lard tbs. sugar 1 cup chopped walnut meats

½ to 1 yeast cake 1 cup potato wacup riced po-

Mix 31/2 cupfuls of the flour with the nuts. Dissolve the yeast in 1/4 cupful of the lukewarm potato water. If the dough is to stand overnight use 1/2 cake of yeast. If the dough is made for quick rising, use 1 cake yeast. To a hot oven (about 400 degrees Fahren- paprika and serve. heit) and after twenty minutes reduce oughly before storing.

anilla Wafers Served With Drinks in Summer

To serve with iced tea, grape juice, orangeade, or any other cooling drink on the porch this summer, you will want some easily made cookies or small cakes. Nothing could be nicer for this purpose than vanilla wafers, which are made more easily than ordinary cookies because they do not have to be rolled and cut out. They are also excellent for serving with afternoon tea, or with ice cream or punch at parties. The following recipe from the bureau of home economics

has been carefully tested: 1/2 tsp. salt 2 tsp. vanilla 2 tbs. milk % cup butter ½ cup sugar ¼ cups flour 2 tbs. tsp. baking pow- 1 egg

Cream the butter and sugar, add the well-beaten egg, the milk, and the sifted dry ingredients, then the vanilla. Drop by half-teaspoonfuls on a room to spread. Bake in a moderate oven (about 350 degrees Fahrenheit) l edges are golden brown,

Why does the road wind ever

away Till we cannot see the end? Why do we climb and climb each

day-Where does it lead, good friend? Where can it lead but up and away? Why need we see the end if we work and sing and climb

And live and love, good friend? —Grace S. H. Trine. SALADS IN VARIETY

The foundation of aimost all salads is good lettuce. It should be washed and wrapped in a



which the salad is to be served should be chilled, then when the salad proper is placed on the lettuce it will be especially appetizing.

Potato 3alad .- Use small new potatoes; wash and boil in salted water with the skins on. Remove the skins, dice when cold. To each pint of potatoes add one-fourth teaspoonful of chopped chives or grated onion, one large or three small pickled beets diced, three sardines separated into small pieces, with the skin and bones removed; three hard-cooked eggs cut into slices and enough mayonnaise dressing to moisten, about a cupful. Chill and serve on lettuce.

Hartley Salad .- Soak two tablespoonfuls of gelatin in one-fourth cupful of cold water for five minutes. Peel and dice one cucumber. Drain a quart can of pineapple and cut the slices into dice. Heat the pineapple juice to the boiling point and pour it over the gelatin, stir until it is well dissolved, adding enough water to make three cupfuls. Mix with onefourth of a cupful of sugar, one-fourth cupful of lemon juice, the diced cucumber and one-half cupful of pecan meats. Place in molds in the refrigerator and 'et stand overnight, Serve unmolded on lettuce.

Sweetbread and Mushroom Salad .chill; remove the membranes and ened His pain. break into pieces. Prepare threefourths of a pound of fresh mush- Lord (vv. 24, 25). rooms, simmer in salted water for lettuce. Garnish with strips of pi- down to watch Him die (Matt. 27:36).

Chicken Chowder .- Try out two with salt and pepper and cover with water or chicken broth, simmer until 4. Between two the potatoes are tender, then add two slightly with chicken fat and flour well blended, add some thick cream and serve.

Vegetable Ways.

Spanish Onions, to save others.

Stuffed .- Select large even-sized onions, one for

the remainder of the liquid add the each serving. Use a grapefruit knife salt, potatoes, sugar, and fat. Then to scoop out much of the center of stir in gradually the nuts and flour, each, leaving a shell to hold the filling. and the yeast, and knead the dough | Cook the centers and the shell until until elastic. Add the remaining 1/2 tender. Chop the center portions very cupful of flour if necessary. Place fine and saute in butter until a light the dough in a lightly greased bowl brown. Add to the chopped portion and grease the surface of the dough. one-fourth cupful of coarsely chopped Cover tightly and keep in a warm walnut meats, one-half cupful of place until the dough has doubled in bread crumbs, one teaspoonful of salt, bulk. Knead the dough lightly, form one-eighth teaspoonful of pepper and into a loaf, put it in a greased bread six teaspoonfuls of grated cheese. Fill pan and press the dough with the the onion shells with this mixture, arknuckles to force it into the corners. range in a baking dish, sprinkle with Cover and again put in a warm place buttered crumbs and cheese and bake to risc until double in bulk. Place in until brown. Dust generously with

Lima Beans With Prunes.-Soak the temperature to 375 degrees Fah- one cupful of lima beans overnight renhelt. Bake the bread in all for and in the morning parboil them until forty-five to sixty minutes. Cool thor | their skins break. Soak one-half pound of prunes in water to cover, overnight, pit and cut into halves. Pare six potatoes and cut into lengthwise slices. Select a two-pound neckplece of beef, sear it in three tablespoonfuls of fat, put into a deep scotch kettle, with the beans, prunes and potatoes. Add a tablespoonful of salt, a teaspoonful of chili powder, one-fourth cupful of molasses and three cupfuls of water, using all the prune water that they were soaked in. Cover and cook in the oven three

Salad Surprise .- Select small, deeply colored canned pimentoes, drain and rinse the cups well in cold water, then let them marinate in french dressing for an hour. Meanwhile cut a slice of canned pineapple into small shreds, shred two or three stalks of ters. Moisten with french dressing bold as a lion.-Marsh, and fill the cups. Set them into gem pans to fill. Serve on lettuce and garnish each with a sprig of mint or water cress.

Neceie Maxwell

Improved Uniform International

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

Lesson for June 17

THE CRUCIFIXION

LESSON TEXT-Mark 15:16-47. GOLDEN TEXT—God commendeth His own love toward us, in that, while we were yet sinners, Christ died for us. PRIMARY TOPIC-Jesus Died for

JUNIOR TOPIC-Christ Died for Our INTERMEDIATE AND SENIOR TOP-IC-Why Jesus Chose the Cross, YOUNG PEOPLE AND ADULT TOP-IC-The Meaning of the Cross.

1. Jesus Crowned With Thorns (vv. 16-20).

After Pilate had scourged Jesus he delivered Him to be crucified. 1. The crown of thorns (vv. 16, 17). Knowing that Jesus had been condemned for claiming to be Israel's king they clothed Him with purple and crowned Him with a wreath of thorns. The crown of thorns typified the curse which He bore for man's sin (Gen. 3:17, 18).

Their salutation (v. 18). They said, "Hail, King of the Jews."

This they did in derision. 3. Their mock worship (vv. 19, 20). They smote Him on the head with a reed, taunted Him and went through a performance of mock worship.

II. Jesus Crucified (vv. 21-41). 1. They led Him away to the place of crucifixion (vv. 21-23).

At first they compelled Him to bear His own cross, but when physical weakness made this impossible, they compelled Simon, the Cyrenian, to bear it for Him. It is beautiful to note that the son of this Cyrenian came to believe on Jesus (cf. Rom. 16:13). In all probability his being compelled to bear the cross was the means of his own salvation.

Christ's face was so marked by the thorns and cruel blows that "there was no form or comeliness" (Isa. 53:2). Soak one medium sized pair of sweet- All this He endured for us. He drank breads in cold salted water for fif- this bitter cup to its very dregs, but teen minutes. Boil in slightly acidu- refused to drink "the wine mingled lated water until firm. Remove and with myrrh," which would have dead-

2. Gambling for the clothing of the

Having nailed Him to the cross they five minutes, drain and arrange on gambled for the seamless robe under lettuce when cool. Add mayonnaise the very cross on which He was dying to the sweetbreads and place all on and in their heartless cruelty they sat

3. The superscription (v. 26). It was customary to place over the slices of fat salt pork and cook with victim on the cross the name and two sliced onlons five minutes in the crime of the offender. Though Pilate fat and scraps. Add six medium- did this in mockery to vex the Jews, sized potatoes cut into dice, dredge the title was absolutely true. He was

4. Between two thleves (vv. 27, 28). This added to His shame. His cupfuls of coarsely diced cooked fowl, identification with the two robbers was one cupful of cooked celery and one the fulfillment of the Scripture "and quart of milk. When boiling thicken he was numbered with the transgressors" (Isa. 53:12).

5. The dying Savior reviled (vv.

This reviling was engaged in by the Nowadays we are urged to cut down passersby, the chief priests and the on proteins and eat more of the suc- thieves who were crucified with Him. culent vegetables as well In this nameless agony and shame as those of woody fiber. they taunted Him by bidding Him The latter are needed in come down from the cross, derisively our diet to add roughage. Here are a few sugges cannot save." He could not save Himself and others, so He chose to die

> 6. Darkness upon the land (v. 35). This was at noonday. So shocking was this crime that nature threw around the Son of God a shroud to hide Him from the gaze of a godless company.

The cry from the cross (vv. 34-36).

When God laid upon Christ, His Beloved Son, the world's sin and turned His face from Him, there went out the awful cry of anguish, "My God, my God, why hast thou forsaken me?" 8. He dismissed His spirit (v. 37).

When the price of our redemption was fully paid, Jesus dismissed His spirit. No one took His life away from Him. He gave it up. 9. The rent veil (v. 38).

This symbolized the giving up of His life (Heb. 10:20).

10. The Centurion's confession (v. 39). He said, "Truly this man was the

Son of God." 11. The lingering group of women (vv. 40, 41). They who had lovingly ministered

where they could bury His precious Jesus' burial (vv. 42-47). Loving hands now took the precious body and laid it in Joseph's new tomb. This man, who did not consent to the foul treatment of the Lord, now

risked his reputation and by his ac-

tion makes a bold confession of the

to Him in life were waiting to see

Fear God

If we fear God we need never fear the devil, for he is a conquered foe. celery and one-fourth cupful of al- Into Christ's victory let us enter by monds, mix and add one-half cupful faith, and in the boldness of the Lion of seeded green grapes cut into quar- of the tribe of Judah we shall be as

Saintliness

No Christian man has my right to attempt to create saintiness of character by hiding himself from the activities of every-day life.-G. Campbell Morgan.



TOO RECKLESS

"Darling," a young bride whispered, who had gone to the bank with her husband to draw the down-payment on an automobile, "hadn't I better put it in my stocking?"

"I should say not!" was the reply. "That't too much money to be carried in plain sight."-Montreal Star.

NINE LIVES



First Fisherman-1 thought I'd killed that fish, but it's still alive. Second Ditto-Don't you see it's a catfish, man?

Abuse of Power

High place with privilege is fraught.
He talked an hour or more,
And made us wonder if he ought
To be, perchance, a bore.

The Rich One "I don't know why you won't have aything to do with Luis. Such a handsome man. And in addition, such fine prospects."

"I haven't heard about that," "Oh, yes; he, has a bachelor uncle who is a beggar in New York."-Path-

It's Wise to Be Wise

A man told his son that two things were necessary for success. "And what are those?" the boy asked.

"Honesty and sagacity." "What is honesty?"

"Always keep your word." "And what is sagacity?" "Never to give your word!"

A Matter of Credit Featherstone-I wish you would come and help me select some trou-

sers, old man. Ridgway-I don't believe my taste is any better than yours. Featherstone (hopefully)-No, but

your credit is .- West Sussex Gazette. Value

Mae-Do you think \$5 is too much to charge for a kiss at our bazaar? John-No, I don't think so. People expect to be cheated.

SWEEPING REMARK



Miss-I don't believe Mrs. Brown ever brushes out her house. Mister-I wouldn't say that-it's too sweeping a remark.

Traveler's Note

Sometimes I go from here to there, With exercise of patient care; And then I always persevere In getting back from there to here. Not Necessary

captain gave you leave? Did you ask for it? The New Deck Hand-I didn't need.

Traveler (on boat)-You were sick

the first few days of the trip and the

Reason for Wealth

to ask.

Mrs. Brown-Do you think they are rich? Mrs. Jones-Of course they are rich; they're still using last year's

Not Very Hungry

Tramp--Lady, could you give a poor fellow a bite to-Farmer's Wife-Out there is the woodpile and the ax, Tramp-Pardon me, lady, but I'm so subject to splitting headaches.

An Apt Pupil

"My wife's learning the plano, and my daughter the violin."

"And you-what are you learning?" "To suffer in silence."-Gutlerrez (Madrid).