Live for something, have a pur-

And that purpose keep in view.
Drifting like a helmless vessel,
Thou canst ne'er to life be true.
Half the wrecks that strew life's

If some star had been their guide,

light have now been riding safely, But they drifted with the tide, —Whitaker.

PIQUANT MAIN DISHES

A tasty bit of tart jelly, applesauce,

neys, adds much to the

enjoyment of a meat

dish. Besides the zest

which such novelties

afford, the mineral salts

for the protein of the

Ham Baked in Grape

spiced fruit or one of various chut-

meats.

Juice.-We all like ham baked in

cider and served with cider apple-

sauce, but sometimes a good cider

is not present and grape juice makes

a most tasty variety. Take a thick

slice of ham, or a whole ham or

shoulder may be roasted as one de-

sires. If whole, select a ham which

is not too fat. Scrub well, as usual.

Place it over the fire in cold water

and bring to a simmer until partially

ham as it is further cooked in the

oven. While the ham is simmering

drop three pieces of stick cinnamon

and a half dozen cloves with the same

number of peppercorns and a piece

of bay leaf into the kettle with the

the water, then drain and skin. Place

in a baking pan and insert cloves

sprinkling brown sugar thickly over

of grape juice with an equal quantity

of water, poured over it in the roast-

ing pan. Bake in a slow oven for two

ours, basting often. The ham should

absorb all the grape juice, except

that which with the fat is used in

making the gravy. For added piquancy

add a tablespoonful of sharp vinegar

Roast Beef With Pears .- Prepare

juice before placing in the pan.

Serving Pomme de Terre.

The common potato, so indispens-

ed with more con-

should be regard-

sideration. Choose

a potato that

when cooked will

be dry and mealy,

otherwise even the

best of cooks cannot make it pal-

able and so often poorly cooked.

atable. Put the vegetable to cook, if

to be mashed or served plain, in a ket-

tle or saucepan and cover with boll-

ing water. Cook until tender, drain,

shake over the fire, and if to be served

as plain boiled potatoes, shake a bit

Escalloped Potatoes .- Peel as many

potatoes as will be needed and slice

very thinly. Arrange the layers of po-

tatoes in a buttered wish, adding salt

and a light dusting of pepper over

pinch of sugar. Repeat until the dish

is full. Beat a small egg, add three-

fourths of a cupful of cream and turn

into the pan around the edges. Bake

until the potatoes are tender enough

Sweet Potatoes With Pineapple,-

Boll six good-sized potatoes until they

are beginning to be tender. Drain.

egg and pour over the potato dish.

Bake until the potatoes are tender, in

to be pierced with a toothpick.

of salt over them and serve.

to the gravy as it cooks.

neat rows over the fat side,

For a ten pound ham use a pint

Let the ham cool slightly in

Mountains as Protection

The weather bureau says a town surrounded by nearty mountains is not so likely to be injured by winds as it would be if these mountains did not exist. Winds often are very strong in mountain passes or gaps, but severe storms do not particularly favor ralleys, except where the valleys lie in the general direction the storm would take if there were no hills or valleys there.

Traveling Book

Few traveling-books are better than a good anthology of poetry in which every page contains something complete and perfect in itself. The brief respites from labor which the seffimmolated tourist allows himself cannot be more delightfully filled than with the reading of poetry, which may even be got by heart .- Aldous Huxley, in "Along the Road."

Man's Proper Outlook

There is no true and constant gentleness without humility; while we are so fond of ourselves, we are easily offended with others. Let us be peroften think of our own infirmities, and we shall become indulgent toward those of others.-Francois De La Mothe Fenelon.

Affection

It was an ancient king who exclaimed he had no stronger garrison than the affections of his people. So with all men in positions of leadership. They cannot command real loyalty through fear. They cannot command respect by force. The only loy-alty that has value is the loyalty inspired by affection.-Exchange.

She Knew It

A little miss of four years was sitting on her aunt's lap, when suddenly the aunt leaned down and gave her a big hug, saying: "My, but you're sweet!" The little miss complacently raised her big blue eyes to her auntie's face and replied: "That's what they all think.'

A New World!

"When I walk out of my house into my garden," wrote Alexander Smith, "I walk out of my habitual self, my every-day thoughts. . . . Its gate gives entrance to another kingdom, with its own interests and annals and incidents. It is a place of escape and peace."

In a Quandary

Absent-Minded Naturalist-Now, let me think-have I been so foolish as to bring these clubs instead of my collecting equipment, or have I been idlotic enough to come here instead of going to the golf links?

Wrong Idea of Sin

More should be written about the pleasures of virtue. The old theology gave the impression that sin is delightful and that those who forego it give up what is most thrilling in life.-American Magazine.

The Moon Debunked

As good proof as any that the moon it cannot be true because God made the moon two days before he made cows.-Capper's Weekly.

Publicity Can Do a Lot

After all publicity without something back of it never accomplished a great deal in this world. At the same time it can do a lot for a worthwhile proposition .- Atchison Globe.

Up to Dad

Another advantage to having father play with the children is that it becomes father's duty to explain why the new skillet was being used as home plate in the baseball game,

Vegetably Speaking

"Life's a game of shellin' peas," says Bill Benz, the neighborhood philosopher, "and the good sports are willin' to take podluck."-Farm and

Nope

The weather makes us tired and disgusted at times. But would it be any better if men instead of the Lord controlled it?-Atchison Globe.

Doesn't Look Its Age

Scientists at the University of California, after a geologic survey of Colorado, Utah and Arizona, claim the world is 75,000,000 years old.



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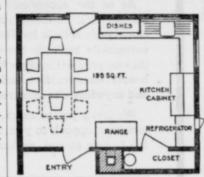
MAKING BEST OF LARGE KITCHEN

Made Convenient Without Structural Changes.

(Prepared by the United States Department of Agriculture.) Space saving is the aim of the mod-

ern architect, who has produced various types of compact and convenient small houses. In some of these an idea is borrowed from the old-fashioned large, rambling farmhouse where it was customary to eat all but formal meals in the kitchen. The convenience of serving meals close to the place where they are prepared is recognized in the popularity of the "dining alcove" or "breakfast nook," as it may happen to be called.

The large kitchen, however, may be made equally convenient without structural changes, if some of the equipment is rearranged. The dining table can be placed by itself on one side of the room, and all the work centers brought together in proper relation to each other on the other side suaded that nothing is due to us, and Farmers' Bulletin 1513-F, "Convenient then nothing will disturb us. Let us Kitchens," by the bureau of home economics, shows several ways in which such changes in arrangement



Kitchen and Dining Room Combined-This Arrangement Is as Compact as Possible in a Large Kitchen.

can be made, and the floor plan given herewith suggests one such grouping of work centers. Each part of this kitchen is well lighted by two windows, and almost all of those sitting at the dining table may look at a pleasant view through a window, rath er than face the sink and work table. A folding screen might be used to cut off the strictly utilitarian part of the

In such a kitchen the work of the ousewife will be appreciably reduced. All advantages of the extra alcove are obtained, and there is room for seating several additional persons when the farm work necessitates extra hands, as at threshing or harvesting

Gooseberry Jam for Use in Tarts or for Eating

When gooseberries are in season, it is a good idea to make a few jars of jam for use in tarts or for eating with crackers and cream cheese. The bureau of home economics gives the following directions for making it:

4 pounds goose- 4 pounds sugar

Remove the stems or the "top and tails" from the gooseberries. Wash is not made of green cheese is offered them well, then crush and cook until by a little McPherson girl. She says fairly tender. Add the sugar and continue cooking until thick. If the berries are ripe and not so acid threea cool place.

CURRANT JELLY IS EASILY MADE

None Better Liked When Served With Meat.

(Prepared by the United States Department of Agriculture.)

Of the many good tart jellies which may be served with meat, there is none better liked than currant jelly. This jelly is especially easy to make because currants as a rule have so much pectin that a very brief cooking will give the jelly test-that is, the juice will sheet from the spoon, and one seldom has a failure. These directions for making currant jelly are furnished by the bureau of home economics:

Select firm fruit, wash it thoroughly, and remove the leaves but not the stems. Crush the fruit to start the juice and then heat it quickly. Cook, stirring constantly, from five to eight minutes, until the skins of the fruit are white. Strain through a thick cloth or three or four thicknesses of cheesecloth. Do not squeeze the bag, but press lightly to start the flow of juice as it cools. To each cupful of current juice add one and one-fourth cupfuls of sugar. Stir until the sugar is dissolved, then bring quickly to the boiling point in a pan large enough to allow the quantity of juice used to boil rapidly. As a rule just boiling up once will give the jelly test, that is, the juice will sheet from the spoon. Remove the juice from the fire as soon as the jelly test is reached. Have ready hot sterilized jelly glasses and after removing the scum pour the jelly carefully into the glasses, taking care that the jelly does not drop on the inside of the glass near the top. Cover the glasses with cheesecloth. When the jelly has set cover with paraffin, rotating the glass so that a rim of the paraffin reaches the top of the glass. When this layer has hardened pour over it another layer of paraffin. Cover with the jelly glass tops or with paper. Label and store in a cool dry

Reliable Recipe Given

for a Plain Spice Cake Every housekeeper likes to have at least one reliable recipe on hand for a plain spice cake, which always seems popular at luncheon, for school lunch boxes, or to serve the afternoon visitor with a cup of tea. Here is a recipe vouched for by the bureau of home economics:

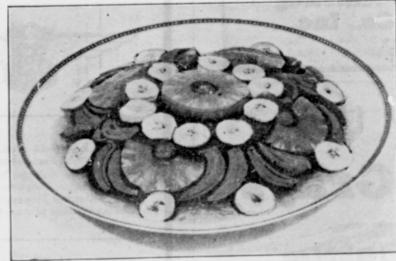
1 to 1½ cups sugar 1 tsp. salt 4 cup butter 1 to 1½ tsps. cin-% cup butter 3 eggs 3 cups flour 3 cups flour ½ tsp. nutmeg % cup coffee ¼ tsp. cloves 3 tsps. baking pow- 1 tsp. vanilla.

Cream the butter and sugar, add the eggs, one at a time, and beat Mix and sift the dry ingredi-Add them to the liquid mixture. ents. Add the vanilla. Bake either in a loaf or in layers. Ice with vanilla frosting.

Appropriate Dessert

A shortcake of any description is so hearty a dessert that a somewhat lighter meal than usual should precede it. When there is a scant portion of potato or rice, some recooked meat to use up, or a meatless meal to con- the juice of half a lemon and half a out the money changers from the sider, strawberry shortcake is an ap- cupful of seedless raisins, simmer unpropriate dessert. It should never be planned as the end of a long, heavy and simmer ten minutes. Serve tongue be used. Pour into hot sterile glasses dinner, when the appetite has been on platter; sauce separately, or jars and seal, label and store in fully satisfied before the sweet course is reached.

FRUIT GELATIN DESSERT FOR SUMMER



Dessert for the Summer Evening Meal Should Be Cool.

(Prepared by the United States Department | may be combined with each ounce of of Agriculture.)

Cool looking foods for the summer evening are more tempting, as a rule, than those which come steaming in to the dining-room and suggest the trying sensations of the middle of a hot day. It may be necessary for practical reasons to have hot meat and vegetables, although the hearty course may easily be converted into a salad. Dessert, however, should be as cool and simple as posible, and prepared early in the day. Not only is it then out of the way, but there is time to chill it thoroughly and in that way make it more acceptable as a hot

weather dish. Nothing could be more tempting than a fruit gelatin for dessert. It must be made several hours before it is wanted to give the gelatin time to stiffen. The bureau of home economics gives the following combination of ingredients, but other fruits may be used in season. Allow one tablespoonful or ounce of gelatin for each three cupfuls of material to be stiffened, during warm weather. In winter time, ed mixture will slip out easily. Serve more liquid and fruit, up to one quart, with plain or whipped cream,

Fruit Gelatin, 2½ tbs. granulated Juice 4 lemons gelatin
½ cup cold water 2 cups sliced 1 cup boiling water % cup sugar % tsp. salt 1 cup peach juice

1 cup pineapple Soak the gelatin in the cold water for five minutes, add the boiling water, sugar, and salt, and stir until all are dissolved. When cool add the fruit juices, place this mixture in a bowl surrounded by ice water, and stir now and then. As it begins to congeal, wet and chill a mold, and put in a thin layer of the gelatin mixture. When this bas set, arrange a portion of the sliced fruit into small pieces, combine with the rest of the gelatin mixture, and fill into the mold. Place in a cold place for five or six hours to stiffen. When ready to serve, invert a plate over the mold and turn it upside down. Insert a knife along one edge of the gelatin, and the mold-

peel and cut into slices. Drain the juice from a can of sliced nineapple. Put a layer of potato into a baking 4 slices canned pineapple 2 bananas, so dish, then a layer of the pineapple, scraped dusting with seasoning of salt and bits and sliced of butter. Cook the pineapple juice until reduced to a sirup, add a beaten

> a moderate oven. Potato Nests .- Mash sufficient potatoes to fill custard cups or ramekin dishes. Season well with cream, salt and butter and fill the cups, leaving a hollow in the center. Into this break an egg, sprinkle with salt, add cheese and a small piece of butter. Chopped nuts instead of the cheese may be used and peanut butter in place of the ordinary butter. Put into the oven long enough to set the egg and lightly brown the tops.

Necie Maxwell

Improved Uniform International

esson

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

Lesson for June 24

REVIEW-JESUS THE SAVIOR

GOLDEN TEXT-Choose you this day

PRIMARY TOPIC—Jesus Teaches low to Listen. JUNIOR TOPIC—Learning to Listen. INTERMEDIATE AND SENIOR TOP-IC—Jesus our Lord and Savior. YOUNG PEOPLE AND ADULT TOP-IC—The Son of God With Power.

For senior and adult classes a good method of review will be to study the which they contain principal facts and give the leading make a good balance teaching of each lesson. The following suggestions are offered:

Lesson for April 1. Before going to the cross Jesus endeavored to make clear to the disciples the reality of His divine personality and the meaning of His suffering and resurrection. Correct knowledge of Christ's person and work is essential to give poise to the disciples in the tragic hours of life.

Lesson for April 8. The resurrection of Jesus Christ was announced by an angel and He tender. Do not cook as long as boiled was afterwards seen by many witnesses. Conviction concerning Christ's resurrection is absolutely necessary to effectively witness for Him.

Lesson for April 15. In order to revive the drooping spirits of the disciples Jesus was transfigured before them. 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. In this transfiguration is given a foregleam of the com-

ing kingdom. Lesson for April 22. Jesus as a son was faithful to His parents. He had a high regard for the true home. In this lesson He sets forth the truth concerning marriage which is the foundation of the home. Those who are actuated by His spirit will recognize marriage as the ideal

the roast as usual for the oven and, law of life. Lesson for April 29. when nearly finished, place around it Jesus' answer to the question of the halves of canned pears dipped in rich young ruler concerning what he flour; baste well and cook until brown. should do in order to inherit eternal Bananas, too, are excellent used as life shows that the one thing absoa garnish in this way; add a bit of lemon juice or roll them in lemon lutely necessary is supreme love to God and that we should be willing to

part with everything for His sake. Beef Tongue With Sultana Sauce .-Lesson for May 6. Soak a smoked or pickled tongue over-While Jesus was resting in the shadow of the cross, the disciples night in cold water. Place in fresh cold water, add half a lemon thinly were disputing as to who should be sliced, a bay leaf, three or four cloves, half a onion, six peppercorns. greatest. The leading lesson is that true greatness is expressed in willand a small chili pepper. Simmer uningness to give oneself in service to til tender, remove from the liquor, skin and trim neatly and set aside others. while the sauce is being made. Re-

Lesson for May 13. Jesus entered Jerusalem and ofduce the liquor by boiling. Melt two tablespoonfuls of butter, add two ficially presented Himself to the tablespoonfuls of flour, cook to a Jewish nation according to prophecy. paste then add three cupfuls of the Jesus exercised His kingly authority liquor which has been strained: add in cursing the fig tree and driving

til smooth and thick; add the tongue Lesson for May 20.

Under the parable of the husbandmen who betrayed their trust, Jesus shows the Jews to be guilty of persecuting the prophets and of murdering the Son of God. Man's whole duty is summed up in one word-supreme and undivided love of God.

Lesson for May 27.

Jesus is coming in glory and will enter into judgment with those who have been unfaithful. It is incumbent upon all to watch so as to be ready when He comes.

Lesson for June 3. Though Jesus was the very Son of God, possessing all power, He was at the same time a real man and craved human sympathy, therefore He took with Him His disciples to the garden of Gethsemane

Lesson for June 10.

Because Jesus took the place of the sinner, He was despised and rejected of men. The treatment of Jesus reveals the awful wickedness of the human heart. They chose Barabbas ineach layer, dot with butter and add a stead of Christ.

Lesson for June 17.

On the cross Jesus made the supreme sacrifice for the sins of the world. When the price of redemption was fully paid Jesus dismissed His spirit, thus showing that He had all

Being Christians

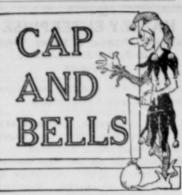
"Daniel purposed in his heart." That's the trouble with a great many many people; they purpose to do right, but they only purpose in their heads, and that doesn't amount to much. If you are going to be Christians, you must purpose to serve God away down in your hearts. "With the heart man believeth unto righteousness."-D. L. Moody.

Arrows of the Holy Ghost

Deep convictions of sin will not spring from rational consideration. No man can work them in his own soul; they are the arrows of the Holy Ghost, And when He sends them they stick fast.-Berridge.

The Way

If you ask the way to the crown-'tis by the cross; to the mountain-'tis by the valley; to exaltation-'tis he that humbleth himself .- J. H.



POOR GEORGE

"So you are going to set up housekeeping as soon as you're married? I thought you had made up your mind to board."

"Yes, but George is equally determined to have a house of our own." "And so you are going to keep house

in order to please George?" "No, I'm going to keep house so that George will be glad to board."

RACY STORIES



"I won \$100 on the races yesterday.' "I'd thank you to keep your racy stories to yourself."

Earliness

The early bird, as all affirm, Is to rejoicing stirred. But how about the early worm That feeds the early bird?

Trouble With Watch Patron-My watch which I bought

from you has stopped. What is the matter with it? Jeweler-It is a victim of what the doctors call "cachexia." Patron-What in the world does ca-

chexia" mean? Jeweler-It means run down.

Backseat Wisdom

A young married woman who was learning to drive a car became somewhat confused over the details and exclaimed: "But how can I think of what to do?"

"Oh, just imagine that your husband is driving," was the instructor's re-

Pride

joinder.

Husband-Now, why did you buy such a big shirt? Wife-Oh, I didn't want the clerk to know that I married such a little

Words

Father-This thing can't go on. Daughter-What are you talking Father- Your new dress.

PUZZLED



Bird-I don't see how you fly-you haven't any wings or any feathers!

Goodly Outside

How many people as they pass Will smile as they deceived The most agreeable, alas, Are those you can't believe!

Avoiding Troubles

"Do you think that riches bring happiness?" "Yes." answered Senator Sorghum,

"If a man can keep his dollars occupied strictly in business and prevent them from fooling around in polltics."-Washington Star.

Good Reason

"Why so happy?" "I've been to the dentist." "That's no reason for being happy." "Yes, he was out."

Strategy

First Clubman (after midnight)-Good heavens! I've just remembered that I haven't my latch key with me. Second Clubamn-Won't your wife get up and let you in?

First-I'll make her. I'll scratch on the door and whine and she'll think her pet dog has been locked out.

Many Competitors

Mollie-Jack is a boy in a hundred. Doris-Does he know he's competing with so many?