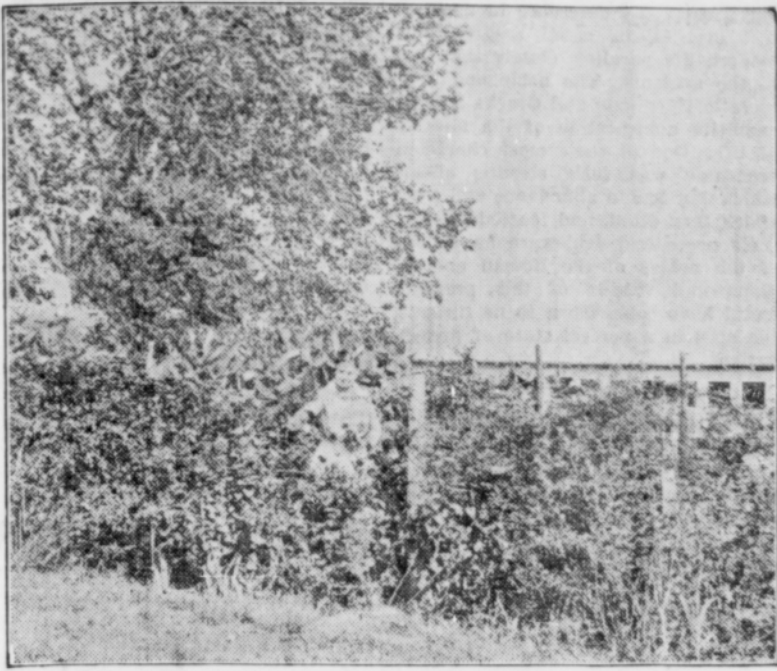


SCREEN UNATTRACTIVE VIEW WITH PLANTS



A Planted Screen for the Poultry House.

One of the first things to be done to beautify the exterior of a farmstead or of any house is to screen unlovely objects or undesirable views. Extension workers, directed by the United States Department of Agriculture and the various agricultural colleges, have been encouraging for a long time the planting of quick-growing vines and annuals, as well as shrubs and other permanent ornamental plants, to shut off unattractive spots. Such places as the poultry house or barnyard, kennels, privy, tool-house, ice-house, or any of the other small buildings that seem to crop up like mushrooms to meet the many needs of the farm and its activities, may well be subordinated to a glimpse of something grow-

ing and of a more pleasant nature. Mrs. D. M. Gregg, of Harrisonville, Mo., has planted flowers and vines along the high fence outside her poultry houses, not only rendering them less noticeable, but providing her with many charming flowers during the season. Some good plants for the purpose that can still be started in many parts of the country are: Castor bean, sunflowers of various kinds, and cosmos, which yields its gay-colored flowers until late in the season; sorghum, broomcorn, and even common corn, and such vines as the kudzu, moon, or morning glory. For a permanent screen some of the shrubs and taller perennials might be used.

CLUBS ASSIST IN COMMUNITY WORK

Most Often Consists of Improving Public Houses.

(Prepared by the United States Department of Agriculture.)

A number of counties in Virginia have carried a "community project" during 1927 as a part of their home demonstration program. Many interesting results have been reported to the United States Department of Agriculture. Most often the community work consisted in establishing or improving some public building used frequently by farm women or by the community as a whole.

For example, the Elton Home Demonstration club, in Amherst county, decided to improve the library, with its attached kitchenette used for large community gatherings, and the library grounds. The club contributed a \$20 gold piece won the preceding year for the best county record, and each member gave a dollar, while a Lynchburg business man interested in home demonstration work added \$25. Husbands, sons, and brothers helped with the work, but the women did their share, too. The old platform formerly used as a porch for the library was torn down and replaced with a concrete and rock porch which adds greatly to the appearance of the building. The windows were screened, the kitchenette was equipped, shrubs, flowers, and evergreens were planted, and the library was painted.

Several other home demonstration clubs report such accomplishments as getting the road to the school repaired, helping establish the hot lunch system, making playgrounds out of rough areas, or equipping the playground with apparatus like slide boards and swings, and contributing to the cost of putting running water in the school.

In Brunswick county the Edgerton club undertook to help set out trees along its main highway. A county cemetery was taken care of by members of the Beulah club, in Henrico county. The women put gravel on the walks and cut the grass.

Salted Peanuts Are Not Difficult to Prepare

Peanuts may be salted in the same way as almonds or other nuts. They are not difficult to prepare, and one may have a fresh supply at any time by salting them at home. The recipe is from the bureau of home economics: Loosen the skins of fresh, unroasted peanuts by placing them in water at a temperature of 85 degrees C. for 4 minutes. Slip the skins off, spread the nuts in a thin layer on cloth or clean paper, and let them dry for 24 to 48 hours at room temperature. Prepare a kettle of cooking oil for deep-fat frying, place the nuts in small lots in a wire basket, and cook them for 7 minutes at a temperature of 150 degrees C. They should then be uniform golden brown, tender, and crisp. As soon as the nuts are removed from the oil, place on absorbent paper to take up the surplus fat, and sprinkle them with salt while still warm.

Homemade Sweet

A quickly made home sweet may be had when berries are in season. Firm berries, such as whole strawberries, black raspberries, blackberries and also pieces of pineapple, or other fairly firm fruit are excellent when dipped in white icing or fondant, if they may be served within three or four hours. Here is a suggestion for "a little something" to serve with lemonade or grape juice at a club meeting.

COOKING CHICKEN WITH VEGETABLES

One of Most Delicious Ways of Preparing Is En Casserole.

(Prepared by the United States Department of Agriculture.)

One of the most delicious ways of preparing a fowl that has passed its first youth is to cook it en casserole with vegetables. Even the oldest rooster can be completely disguised if served in this way. The long, slow, moist cooking in the covered dish makes even the drumsticks tender, while the flavors of the chicken and vegetables form a delicious blend.

The bureau of home economics gives the following directions for preparing fowl en casserole with vegetables:

- 5 pounds fowl
- 3 carrots
- 1 onion
- 2 stalks of celery
- 1 green pepper

Cut the fowl into portions convenient for serving. Slice or chop the vegetables into very small pieces. Dust



Making Chicken Casserole With Vegetables.

the pieces of chicken with flour and brown them delicately in a small quantity of fat. Place them directly in the casserole. Then pour the chopped vegetables into the frying pan and let them absorb all the browned fat left from the chicken, and put them in the casserole, add enough hot water to keep the materials from sticking to the dish, place the cover in position, and cook for 3 to 4 hours, or until the fowl is tender. Just before serving, remove the pieces of fowl, add a cup of milk which has been blended with 1 1/2 tablespoons of flour, and cook for 10 minutes. Pour this sauce over the chicken or replace the chicken in it and serve from the casserole with flaky boiled rice or plain boiled potatoes.

Food Attracts Ants

The surest way to keep a house free from ants is to leave no food lying about on shelves or in open places where they can reach it, says the United States Department of Agriculture. Ants go where they find food, and if the food supplies of the household are kept in ant-proof metal cans or in ice boxes, and if all food that may happen to be scattered by children or others is cleaned up promptly, the ant nuisance will be slight. Cake, bread, sugar, meat and like substances are especially attractive to the ants and should be kept from them.



(©, 1928, Western Newspaper Union.)
Amid the clamor of the street
The fancy often fills
With far off thoughts; I live again
Among the streams and hills.
—William A. Dunn.

COMMON GOOD THINGS

Who is there who does not enjoy a slice of well-baked ham? To be enjoyed it should be tender and of fine flavor.

Hot Roast Ham, Cider Sauce.—Soak ham in cold water, scrape and scrub well, then put into a kettle with one-half cupful each of chopped onion, carrot, two sprigs of parsley and four cloves. Cover with cold water, bring to the boiling point and simmer for three hours, or until tender. The last hour of cooking add one quart of cider. Allow the ham to cool in the liquor. Remove the skin, stick with cloves and rub with brown sugar and mustard, then bake one hour in a hot oven.

Cider Sauce.—Melt three tablespoonfuls of butter, add four of flour and two cupfuls of the ham liquor. Bring to the boiling point, add four tablespoonfuls of cider and a dash of pepper.

Dinner Rolls.—To one and one-half cupfuls of scalded milk add two cupfuls of butter, three-fourths of a teaspoonful of salt and one tablespoonful of sugar. When lukewarm add one yeast cake dissolved in two tablespoonfuls of warm water. Add three cupfuls of flour, beat well, cover and set to rise in a warm place. Cut down, cover and let rise twice, then knead on the board, adding only flour enough to keep from sticking. Shape into round biscuits, then roll on the board, from the center, forming rolls. Arrange on a buttered sheet, cover, let rise and bake. The careful covering of rolls while rising keeps them moist, and the crust then formed when baked will be thin and tender.

Codfish Balls.—Wash and pick up one cupful of salt codfish. Wash and peel two heaping cupfuls of potatoes cut in small pieces. Use a half pound of fish for this amount, put fish and potatoes on to cook until soft, mash and drain, add two tablespoonfuls of butter, one egg well beaten, pepper and salt if needed. Take up by spoonfuls and fry one minute, or until brown in smoking hot fat.

French Ambrosia.—When you have stale cake of any kind left over, to six slices add one-half cupful of grated coconut, two cupfuls of orange juice and pulp, two tablespoonfuls of powdered sugar. Let stand until well chilled and the fruit juice all absorbed. Cut oranges into halves and scoop out the fruit for this dessert.

Ways With Fish

Fish, one of our most easily digested protein foods, is usually plentiful in almost any locality. The canned fish takes the place of fresh when that is not obtainable.

Steamed in Milk.—Take two fish steaks of one pound each, season well with salt and pepper and dust with flour. Place in a dripping pan with one and one-half cupfuls of milk and put into a hot oven. Meanwhile cut two large mild onions into thick slices and saute in fat until brown, keeping the slices unbroken if possible. After the fish is baked for ten minutes, cover with the slices of browned onions and lay a strip of bacon across the onions, using six slices. Return to the oven and continue baking until the fish is well done.

Spanish Fish.—Tie one and one-half pounds of fish in a cheesecloth, drop into seasoned water, boiling hot, and cook until tender. Remove the fish and reserve the stock. Melt two tablespoonfuls of butter, add one medium sized onion and one-half of a green pepper minced, two table-spoonfuls of flour after the vegetables have been well cooked. When a smooth paste, add the fish stock, one table-spoonful of mayonnaise. Simmer ten minutes then add the fish, broken into small pieces. Serve hot.

Fish Salad, Molded.—Soak one table-spoonful of gelatin in one-fourth cupful of cold water to soften, then add to one cupful of hot salad dressing, stir in two cupfuls of cooked fish and pour into a mold to harden. Serve unmolded with the following sauce: Beat one cupful of heavy cream until stiff, slowly add one-fourth teaspoonful of salt and three tablespoonfuls of vinegar; add one cucumber chopped and drained just before serving.

Fish Steaks.—Dip fish steaks into milk then into crumbs. Cut six slices of bacon into dice and dot over the steaks. Bake twenty minutes in a hot oven. Season and serve with any desired sauce.

Fish a la King.—Simmer one-half cupful of minced green pepper and the same of celery, and one table-spoonful of pimento in one table-spoonful of butter until tender; add one table-spoonful of flour and stir in gradually one cupful of milk, season well and add two cupfuls of cooked fish flaked. Heat thoroughly and serve on toast well buttered.

Neenie Maxwell

Improved Uniform International Sunday School Lesson

(By REV. F. H. FITZWATER, D.D., Dean Moody Bible Institute of Chicago.)
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Lesson for July 22

PAUL'S EARLY MINISTRY

LESSON TEXT—Acts 9:19-30; 11:25, 26.
GOLDEN TEXT—And straightway he preached Christ in the synagogues that he is the Son of God.
PRIMARY TOPIC—Paul Begins to Work for Jesus.
JUNIOR TOPIC—Paul's First Work for Jesus.
INTERMEDIATE AND SENIOR TOPIC—Saul Champions an Unpopular Cause.
YOUNG PEOPLE AND ADULT TOPIC—Years of Growing Experience.

I. Saul Preached Christ in Damascus (vv. 19-22).

1. Saul's fellowship with the disciples (v. 19).

After Saul was baptized he remained certain days with the believers in Damascus (v. 19). How beautiful to think of the transformation which took place—the one who was so passionately bent on their destruction was now enjoying fellowship with the disciples.

2. Straightway preaching in the synagogues (v. 20).
Saul, like every one who is really converted, begins to tell of the newly found Savior. As soon as he is saved he goes to save others.

3. The people amazed (v. 21).
They knew that the very one that had been the ringleader in persecuting the Christians in Jerusalem, and had come to Damascus for the express purpose of bringing them boun to the chief priests, was now passionately advocating that which he had so vehemently sought to destroy.

4. The Jews confounded (v. 22).
Saul retired into Arabia for three years. During this time he was taught the full truths of his ministry.

II. Saul Escapes From the Jews (vv. 23-25).
He used the Scriptures with such skill that the Jews could not answer him. Finding that the argument was against them, the Jews took counsel how they might destroy Saul. So intent were they upon killing him that they watched the gates of the city day and night that they might take him. When this became known to the disciples, they let him down from the wall by night in a basket.

III. Saul Visits Jerusalem (vv. 26-29).
This journey to Jerusalem was in strange contrast with the one from Jerusalem to Damascus. The one was as a leader of an important expedition under the authority of the Jewish officers with the prospect of a place of distinction in the council of the Jewish nation. Now he is an outcast, disowned by his countrymen, and fleeing for his life.

1. Suspected by the disciples (v. 26).
The believers at Jerusalem had not heard fully about Saul's conversion. They knew nothing of his sojourn in Arabia, and his preaching at Damascus after his return. Therefore they regarded him as a spy.

2. Barnabas' confidence in Saul (v. 27).
Barnabas was a man filled with the Holy Spirit (Acts 11:24), therefore able to discern the reality of Saul's conversion. He was in reality a "Son of consolation" and in this instance showed his kind spirit.

3. Saul in fellowship with the disciples (v. 28).
They went in and out together. Peter received him in his home where he abode fifteen days (Gal. 1:18).

4. Saul disputes with the Grecians (v. 29).
He was not content merely to visit with the brethren. He spoke boldly in the name of the Lord Jesus Christ.

IV. Saul Sent to Tarsus (v. 30).
A conspiracy was formed against Saul. When the brethren knew of it they sent him to Tarsus. Saul's life was in danger everywhere except among the Gentiles. He now is back at the place of his birth. The first a d best place for one's testimony is in his home. Saul's conversion was typical of the conversion of the Jewish nation. Their eyes will be opened by a personal revelation of Jesus Christ to them, and when they accept Him as their Savior and Messiah, they will go forth as witnesses to the Gentiles.

V. Saul Teaching at Antioch (11:25, 26).
The work at Antioch so prospered in the hands of Barnabas that he went to Tarsus for Saul to help him in the work. Saul returned with Barnabas and ministered for a whole year. The disciples were first called Christians at Antioch. This name resulted from Paul's teaching, instead of being given in derision, as is frequently taught.

God's Program

The program of God is not concerned with time. With Him a thousand years are as a day. We are too short-lived to criticize His providence. In the rolling years He has wrought wonders, but a short sight fails to see it.—Methodist Protestant.

Refunder From God

The superfluous blossoms on a fruit tree are meant to symbolize the large way in which God loves to do pleasant things.—Beecher.

LIFE'S LITTLE JESTS



SATIRICAL LADY

"So you want a divorce, Rastus?"
"Yes, suh, judge, yo' honah—Ah sho'ly does."
"What's the trouble?"
"Count oh ma wife makin' an ironical remark."
"An ironical remark?"
"Yes, suh—she says if you don't go to work, I'll hit you in the face wid dis flatiron."—Florida Times-Union.

Willing to Wait

A man was convicted for stealing a horse.
"Yours is a very serious offense," the judge said to him, very sternly. "Fifty years ago it was a hanging matter."
"Well," remarked the prisoner, "in fifty years' time it mayn't be a crime at all."

WHAT HE FELL ON



"What's wrong, old man? You seem to have fallen on evil days?"
"Nothing so soft—fell on the sidewalk just now."

Both Stubborn

Old Married Friend—Now remember, dear, the outcome of your first quarrel establishes a precedent. Don't give in.
Young Wife—I won't. But, do you know, I think some one must have given Jack the same advice.

Made Him an Athlete

"Yes," said one man to another, "I realize that motoring is a great thing. I used to be sluggish before the motoring craze, but now I'm spry and energetic."
"I didn't know you motored."
"I don't—I dodge."

Artistic Temperament

Meek Artist (indicating cobweb)—Er—Mrs. Jones, have you noticed this?
Resourceful Charwoman—Indeed I 'ave, sir, but I thought as 'ow, you being an artist, you'd be annoyed if I destroyed such a work of art.

MADE HIM SEE RED



First Wife—My husband becomes murderously angry when I paint my lips.
Second Wife—Evidently makes him see red.

Total Stranger

First Actress—Don't you know that actor?
Second Ditto—Not from Adam. We've never even denied a story that we'll wed!

The Main Thing

Mrs. Arthur—Are you going to send Harold another \$100? Don't you know he's flunked in two subjects this month?
Mr. Arthur—Of course, but didn't he make the football team?

A Run for Her Money

Woman Shopper—See here, young man, there's a ladder in these stockings.
Fresh Clerk—Well, what do you expect for 75 cents, a marble staircase?

Intent on Business

"Are you interested in airplanes?"
"Only as an observer," answered Senator Sorghum. "The aviator vote out our way isn't big enough as yet to be worth going after."—Washing-ton Star.

Caught in His Own Net

Cop—You're pinched for speeding. Any excuse?
Victim—I'm the judge and am in a hurry to get to the office to fine a lot of speeders.



THERE is nothing that has ever taken the place of Bayer Aspirin as an antidote for pain. Safe, or physicians wouldn't use it, and endorse its use by others. Sure, and several million users would have turned to something else. But get real Bayer Aspirin (at any drugstore) with Bayer on the box, and the word *genuine* printed in red:



Nanford's Balsam of Myrrh Since 1846 Has Healed Wounds and Sores on Man and Beast. Money back for first bottle if not suited. All dealers.

Splendid Results in Good Health Campaign

No diphtheria deaths in 1927 puts Cambridge, Mass., at the head of the list in diphtheria prevention, of all the cities with populations more than 100,000 in the United States. Only once in the last five years, according to the American Medical association, has any city gone a year without a single death from diphtheria. The previous diphtheria record breaker was Duluth, Minn., in 1925. Seven cities with more than 100,000 inhabitants, had no typhoid deaths last year, the medical association's statistics show. New Haven, Conn.; Springfield, Mass.; Yonkers, N. Y.; Paterson, N. J.; Richmond, Va.; Canton, Ohio; Kansas City, Kan., make up the typhoid honor roll, which is the largest known since studies of typhoid death were started in 1913.

Last Resort

Professor Jordan was bewailing the fact that cultured reading is apparently on the decline. All reading, he declares, and is inclined to blame it on the movies.

"I do not consider the trashy magazines as reading," he continued, "but even these, I am told, have lost a great many former admirers. As for the younger generation, it apparently does not even know how to read."
"Only the other day, I said to a small friend of mine, 'Johnny, what have you been reading lately?' To which the urchin replied in surprise: "'Me reading? Gosh, I haven't been sick!'"

Cotton Statistics

The Department of Commerce, which has been investigating the possibility of finding new uses for cotton, has discovered that there are already 1,000 uses for the 135 base fabrics made wholly or in part from the staple. Some 150 different articles made of cotton are used on farms, 100 in households, 43 by railroads and 20 in industry, yet per capita consumption has gained only slightly in the last decade.

Bugle That Ended War

The principal museum of Wenden in Wetsphalia contains a treasure in the form of the bugle that sounded the end of the war. It was blown by German Staff Bugler Zebrowsky on the eve of November 7, 1918, to announce to the allies the passage into their lines of the German emissaries, who were coming to sign the armistice.—Chicago News.

Generosity

"Is he kind-hearted?"
"Generous to a fault. He stops at a cheap hotel so he can tip the bell-boys."

The divorce rate is highest in the southwestern states, including Louisiana, Arkansas, Oklahoma and Texas, a statistician asserts.

In a Pinch, Use ALLEN'S FOOT-EASE

For Tired Feet It Can't Be Beat. At night when your feet are tired, sore and swollen from much walking or dancing, sprinkle two ALLEN'S FOOT-EASE powders in the hot bath, gently rub the sore and inflamed parts and relief is like magic. Shake Allen's Foot-Ease into your shoes in the morning and walk all day in comfort. It takes the friction from the shoe. For FREE Sample address, ALLEN'S FOOT-EASE, Le Roy, N. Y.

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