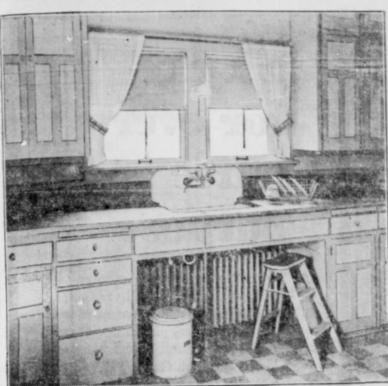
HANDY ARRANGEMENT OF A FARM KITCHEN



Corner of Kitchen Showing Sink and Cupboards,

It is always interesting to take a look into somebody else's kitchen and what convenient arrangements have been made for doing the work easily. Here is a corner of a farm kitchen in Illinois, the home of Mr. and Mrs. C. H. Nichols of McHenry county. The needs of a large family have been kept in mind in remodeling this kitchen along the lines advised by the home advisor. Plenty of surface was needed for preparing to all help to make this kitchen one of serve meals to a number of people, so | exceptional neatness and convenience.

(Prepared by the United States Department | a long work-shelf was built, into which of Agriculture.) | the sink was fitted. Splendid light at the sink was fitted. Splendid light at the sink and work-shelf is given in the daytime by the double window above and at night by the weil-placed elec-

tric light. Closets for dishes and food supplies are located on each side of the sink, while drawers and cupboards are arranged for storing kitchen linen and utensils. A stepladder that can be used to sit on, a sanitary garbage pail and an inlaid linoleum floor covering.

low temperature. Do not add water

or cover the skillet. From time to

time pour off excess fat se that the

chops broll, not fry. If preferred.

with very thick chops, after searing.

slip a rack under them in the skillet

and finish the cooking in a moderately

hot oven (375 degrees to 400 degrees

By either method, double loin chops

(one and one-half to two inches thick)

require 25 to 30 minutes; single toin

chops (three-fourths to one inch), ten

to fifteen minutes. Double rib chops

require thirty to thirty-five minutes;

single ribs, ten tò fifteen minutes.

Shoulder chops (three-fourths inch

thick) require ten to fifteen minutes.

Last of all, serve lamb chops piping

not. Have all the rest of the meal

ready and dished at the moment the

chops are done, and serve the cnops

on a hot platter, seasoned with salt,

pepper, and melted butter, and gar-

nished with parsley or watercress.

The individual plates should also be

Care and Cleanliness Need

ed in Curing Pork.

(Prepared by the United States Department) of Agriculture.)

States Department of Agriculture.

"One hundred pounds of meat," he

says, "can be cured with three pounds

of salt or twelve pounds of salt and

widely varying amounts of sugar and

saltpeter, but unless carefulness is in-

cluded, the resulting product will be

neither economical nor palatable. The

boys complain considerably nowadays

about the fussy crankiness with which

grandpa puts the meat in cure, but

grandpa learned his lesson in the hard

school of experience, and he knows

that unless meat is put down with

care, refined almost to the degree of

crankiness, the result will be unsatis

Mr. Warner also calls attention to

the fact that the home butcher should

select the animals for slaughter with

a view to the weight and quality of

meat desired. Where lard and sausage

are the products desired, very large

and very fat hogs will serve, but

when shoulders, hams, and loins are

the weight of the animal. A trimmed

am will weigh about 7 per cent of

the live weight of the hog, the bacor-

strip about 5 per cent. If one desires

10-pound hams the hogs should be

butchered at about 140 to 150 pound-

weight. If the family can make eco

nomical use of 20-pound hams the

The backbone cut is appetizing but

if the meat is to be canned it is much

more convenient to split through the

center of he backbone, which makes

t comparatively easy to bone the loin

To Clean Windows.

If you tapped to have an old

hamois skin you can perferm the get

erally dreaded task of washing the

windows with ease. First, wash the

chamois thoroughly with warm water

in which some household anumonia

has been added. Then, using about a

unif cupful of vinegar to three quarts of

lukewarm water, wash the glass very

clean. Wring out the channols and

wipe off the surplus moisture. This

process will make your windows as

BIG INGREDIENT

CAREFULNESS IS

elaborates this point.

factory.'

LAMB CHOPS FINE PROPERLY COOKED

Few Simple Points Must Be Kept in Cook's Mind.

(Prepared by the United States Department of Agriculture.)

"Why can't we have chops at home that taste like those in So-and-So's chop house?" complains the head of the family every once in a while, when caricatures of lamb chops are set be . fore him at the home dinner table. He can't complain what is wrong with the way the chops were cooked. His wife firmly believes that the wonderful chops she has heard about are en tirely imaginary, or else she thinks that the restaurant has some special sort of grill or stove or other apparatus that she does not possess for cooking chops. While it is true that lamb chops broiled over live coals do have a very fine flavor, jucy golden brown chops can be cooked in a gas or electric broiling oven or even in a skillet, if a few simple points are kept

in mind. First of all, never buy lamb chops that are cut too thin. Single chops. whether from the loin, ribs, or shoulder, should be at least three-fourths



Pan Broiling Lamb Chops.

of an inch thick-better still, an inch. Many people always have their chops cut double-that is, from one and onehalf to two inches thick.

Second, have all the chops cut in uniform width, so they will cook in the same length of time, and so that each person served will get the same

amount of meat. Third, have the fell removed. The flavor will probably not be affected one way or the other by the presence of the fell, but the appearance of the chops will be improved without it Double loin chops may be boned, rolled, and wrapped in bacon. Rib chops are often "Frenched" by trim-

ming the rib ends bare. Fourth, broll lamb chops if possible. either by direct heat or in a heavy uncovered skillet. To broil by direct heat, lay the chops on a cold greased rack and place over live coals or un der an electric grill or the flame of a gas oven. If a gas oven is used. have the chops two or three inches below a moderate flame. Sear them on both sides. Place double rib chops fat side up at first so that they will also sear along that edge. After sear ing, lower the flame and finish the cooking at reduced temperature. Turn the chops occasionally, but do not prick the brown crust. If more con venient, after searing double chops (one and one-half to two and one-half inches thick) under the flame, transfer the broiler to a moderately hot oven (375 degrees to 400 degrees F.) to fin

ish the cooking. To pan broll, tay the chops in a heavy, sizzling hot skillet, sear quick ly on both sides, and also turn thick chops on edge so as to brown the fat Then reduce the heat, turn the chops frequently and finish the cooking at clear as crystal.

For the fallen and the weak.

They are slaves who will not Hatred, scoffing and abuse

Rather than in silence shrink From the truth they needs must

Think. They are slaves who dare not be In the right with two or three. —James Russell Lowell.

MORE SALADS A simple salad which is especially appetizing and easy to prepare is:

Lettuce, Peanuts With French Dressing.-Use tender green leaf lettuce as it contains more of the vitamines than the blanched head lettuce. Shred with the fingers enough lettuce for the family, sprinkle with freshly roasted peanuts which have been rolled and broken. Serve with

a French dressing, using three tablespoonfuls of oil to one of lemon juice vinegar.

Ginger Ale Salad .- Soak two tablespoonfuls of granulated gelatin in one-half cupful of cold water for five minutes, then dissolve over hot water. Add one-fourth cupful of ginger ale. Combine three-fourths of a cupful of diced canned pineapple, threefourths cupfuls of chopped grapefruit, one-fourth cupful of seeded malaga grapes, one-third cupful of shredded almonds, a few grains of salt and paprika and three-fourths cupful of ginger ale. Add the gelatin mixture, sir thoroughly and pour into individual molds which have been rinsed in cold water. Chill thoroughly, unmold and serve on lettuce leaves, garnished with mayon-

Salad Mousse .- Whip three cupfuls of cream and combine lightly with one cupful of stiff mayonnaise. Dissolve one teaspoonful of granulated gelatin in two tablespoonfuls of boiling water and stir carefully; add this to the cream and mayonnaise a little at a time, stirring well. Then fold in one and one-half cupfuls of mixed fruit, which may be pineapple, cherries, oranges or other combinations. Pack the mixture solidly in a wellchilled mold and cover with greased paper, the greased side up. Adjust the cover and bury in ice and salt, using one part salt to four parts ice. Allow to stand for four hours, unmold on crisp lettuce and serve with mayonnaise and browned crackers.

Norwegian Salad. - Separate the whites and yolks of three hard-cooked eggs. Chop the whites fine and stir lightly into one cupful of red shredded cabbage and one shopped green pepper, with one-half cupful of diced celery. Add the mashed egg yolks to one-third of a cupful of French dressing and pour over the cabbage mixture. Arrange on a bed of lettuce and garnish with mayonnaise. Stuff stoned dates with a small cream cheese which has been softened with cream and arrange the dates around the

salad as a border. Tuna and Apple Salad .- Peel, core and dice four small apples. Sprinkle with the juice of one lemon. Add flaked tuna from a seven-ounce can, add one and one-half cupfuls of diced cleanliness are fully as essential as celery, mix well with a fork, then chill. When ready to serve, garnish the salt, sugar, and saltpeter. K. F. with rings of green pepper. Serve Warner, meat specialist, of the United

with mayor A Chapter on Chowders.

A chowder is such a good appetizing and nourishing dish that one may have a large variety; they take a large place among the important and economical dishes.

If one lives near the seashore where salt fish are plentiful, the chowder is an almost daily food. Inland, where

fresh-water fish may be had freely, it is not too well known. But even in places where neither are to be obtained we still have dried, smoked and canned fish which make very good chowders. Then, too, we have the vegetable chowders with none of

these, as the following: Corn and Celery Chowder .- Dice one-fourth pound of salt pork and put into a frying pan. When the fat begins to try out add two onlons chopped fine, cook until the onlons desired these will be in proportion to are tender and the pork is brown. Cut one head of celery into half-inch lengths and cook in just water enough to cover. Add the celery and water, one quart of milk, two cupfuls of diced cooked potatoes to the pork and onlons. When boiling hot add one can of corn, reheat and serve with split crackers, buttered and

weight of the hog may run up to 300 browned. Clam Chowder .- Clean and . pick over one quart of clams. Heat to the boiling point and chop. Strain the liquor. Cut one and one-half inch cube of salt pork into dice and try out, add one sliced onion, two tablespoonfuls of chopped celery and one tablespoonful of chopped green pepper. Cook until a light brown. Parboll four cupfuls of cubed potatoes, then brown in the fat. Add the chopped clams and two cupfuls of boiling water and cook ten minutes. Add a quart of milk and eight milk crackers cut into half. Melt two tablespoonfuls of fat and stir in one tablespoonful of flour, cook and add to the chowder; add just before adding the clam broth, as it is apt to

curdle the milk. Neceie Maxwell

Improved Uniform International

Lesson '

Lesson for December 2 PAUL BEFORE HIS JUDGES

LESSON TEXT-Acts 24:1-26:32, GOLDEN TEXT—I was not disobe-ent unto the heavenly vision. PRIMARY TOPIC—Paul on Trial. JUNIOR TOPIC—Paul on Trial. JUNIOR TOPIC-Paul on Trial. INTERMEDIATE AND SENIOR TOP-—Paul on the Witness Stand. YOUNG PEOPLE AND ADULT TOP IC-Paul Defends His Life Work.

1. Paul Before Felix (24). The accusation against him (vv.

This was made by Tertullus, perhaps a Roman lawyer employed by

the Jews. (1) A pestilent fellow (v. 5). This would indicate a fellow utterly base and corrupt-a plague.

(2) An inciter of rebellion, a loyer of sedition (v. 5). This they hoped would bring him into conflict with the Roman power. (3) That he was ringleader of a

sect (v. 5). This was designed to throw contempt and suspicion upon the Christians. (4) That he had profaned the

temple (v. 6). 2. Paul's defense (vv. 10-21).

(1) His frankness and courtesy (v. 10). He gave recognition to the fact that Fellx had been ruler long enough to be able to judge justly, as the habits and ways of the Jews were familiar to him.

(2) The charges made (vv. 11-20). The charge of sedition denied (vv. 11, 12). The falsity of this he showed by the fact that the time was too short. Besides, his conduct showed

the contrary. b. The charge of heresy (vv. 14-16). This he made by a confession and a denial. He admitted that he was of this "way," which they called heresy, but denied that Christians were schis-He showed that his actions matic. were clearly in keeping with the Hebrew religion, that he worshiped the same God (v. 14), fully believed in the same Scriptures (v. 14), and had the same hope of the resurrection of the dead.

c. The charge of sacrilege (vv. 17-21). This he refuted by saying that he had come all the way from Greece to worship at the feast (v. 17), and had brought alms for his nation.

3. Felix trembles before Paul (vv.

Wicked as Felix was, Paul's manner won his favor, though he did not release him. His sentence was "indulgent imprisonment," which kept him free from his enemies while under Roman protection. When brought before Felix, Paul reasoned of righteousness, self-control and judgment to

come. Felix trembled. II. Paul Before Festus (25:1-12). More than two years had elapsed since the trial before Felix, but Jewish hatred did not abate. As soon as Festus, the new governor, went to Jerusalem, he was besieged with accusations against Paul. His accusers desired that he be brought to Jerusalem for trial, intending to lie in wait and kill him on the way. Festus refused their request but agreed to give them an opportunity to go down to Caesarea to accuse him. They were unable to prove anything against him. Festus, willing to please the Jews, proposed to send him to Jerusalem for trial. Seeing that it was impossible to get justice before Festus, Paul made use of his right as a Roman

citizen and appealed to Caesar. III. Paul Before Agrippa (Acts

25:13-26:27). 1. The occasion (25:13-27). This was the visit of Agrippa and Bernice to Festus. Upon their arrival they expressed a desire to hear Paul. Paul's defense before Agrippa

(26:1-27). He introduced his defense (vv. 1-3) by expressing his delight in now telling his case to one who could follow his line of argument, for Agrippa was an expert in questions concerning the

He then indicated his manner of life (vv. 4-12) by showing that he had lived in the strictest accord with the most rigid sect of the Jews. He then indicated his supernatural conversion (vv. 13-15). After his conversion he was commissioned by Christ (vv. 16-18). As soon as he had received his commission he rendered obedience (vv. 19-23). Seeing how thoroughly in earnest Paul was, Festus interrupted him and attempted to account for his enthusiasm by attributing it to the ravings of an unbalanced mind. Despite this, he made his appeal to Agrippa (vv. 25-27). He courageously appealed to Agrippa's knowledge of the work of Jesus and of the prophets. Agrippa was so impressed by Paul's appeal that he declared he was almost persuaded to be a Christian.

Will Hear God's Voice

You can always be sure to hear God's voice at Calvary.-Doctor In-

Lifted Up

And I, if I be lifted up from the earth, will draw all men unto Me .-

True Strength True strength lies not alone in what one does, but in what one refrains | you've heard this one. from dolug.-Selected.



TEST OF THE EDUCATED MAN

"The educated man," says Dean Inge of England, "is a man with certain subtle spiritual qualities which make him calm in adversity, happy when alone, just in his dealings, and rational and sane in all the affairs of

But how, we would query of the good dean, does he act when company calls along about bedtime?

True Enough.

Some one remarked to Shaw, on see ing a lot of wealthy loungers hanging around a London hotel, "These rich people get me! What's the use of having money if you don't know how to enjoy it?"

"But why fret about it, old chap," returned Shaw. "Are you any better off? What's the use of knowing how to enjoy money if you haven't any?"

GOOD IN ANY ROLL



"That actor does preity well in

that role.' "A ham actor ought to do pretty well in any roll."

A Full Record.

"Though many things she's left undone
Since we've been wed,
I don't believe," said he, "she's left
A thing unsaid."

A Good (K) night. "Don't you think that if I had lived in the olden days I would have made a good knight?" asked the young man who had bored her for hours describ-

ing a moving picture he had seen. "I don't care so much what you would have been then," observed the girl, wearily, "but you might try to

Just a Neighbor.

Art Student (boastingly) -I've studied under Gildo, the famous painter, for years.

Friend-But he doesn't seem to recognize you. "Perhaps, but I still have the apart-

ment below him!"

A HUNG JURY



Hubby-Well, the great murder ise ended in a hung jury. Wifie-Great heavens, did they hang the jury and let the murderer go free?

Inventor's Triumph.

I eat my peas with honey, I have done it all my life They do taste kind of funny, But it keeps them on the knife.

Real Sensation.

"Well, what's the most startling piece of news in the paper this morning?" sarcastically asked the wife of her husband, who had read all through

the breakfast and ber chatter. "An account of a man who is suing his wife for divorce for not talking enough," he snapped.

The Paradox of Pessimism. Andy-Ironsides is a hypochondriac

Mac-What's a hypochondriac? Andy-A person who feels better when he feels worse.

Synonymous Terms.

The Porter-Lady in No. 4 wants me to tell her when she reaches her "desolution." I reckon she means

The Conductor-Her ticket reads to Torpor City, where I used to live. It's all the same.

Explanation.

Wife (at top of stuirs)-Explain yourself. Where have you been till

this hour? Husband-My dear-er-stop me if



Makes Life Sweeter

an anti-acid. Keep their systems sweet with Phillips Milk of Magnesia! When tongue or breath tells of acid condition-correct it with a spoonful of Phillips. Most men and women have been comforted by this universal sweetener-more mothers should invoke its aid for their children. It is a pleasant thing to take, yet neutralizes more acid than the harsher things too often employed for the purpose, No household should be without it.

Phillips is the genuine, prescriptional product physicians endorse for general use; the name is important. "Milk of Magnesia" has been the U. S. registered trade mark of the Charles H. Phillips Chemical Co. and its predecessor Charles H. Phillips since 1875.

of Magnesia

Human "Bombs."

Target practice with men acting as "bombs" is popular among English aviators. Large targets with bulls, inners and outers, are drawn on the ground, and the object is to drop into the center. When each pilot has attained the position he considers nearest correct, he signals to a companion, equipped with parachute, who immediately leaps clear of the machine and tries to score a bullseye.

Large, Generous Sample of Old Time Remedy Sent Free to Every Reader of This Article

More than forty years ago, in a small way, good old Pastor Koenig began the manufacture of Pastor Koenig's Nervine, a remedy recommended for the relief of nervousness, epilepsy, sleeplessness and kindred ailments. The remedy was made after the fermula of old German doctors. The sales were small at first, but soon increased, and another factory was added to meet the increasing demand. Today there are Koenig factories in the old world, see what kind of a good-night you can make now."

and Pastor Koenig's Nervine is not only sold throughout the United States.

but in every land and clime.

The manufacturers want every reader of this free offer to try the old remedy at their expense. send a large, generous sample to every one who mentions this article.

Try it and be convinced. It will

only cost you a postal to write for the large, generous sample. Address: Koenig Medicine Co., 1045 North Wells street, Chicago, Illinois Kindly mention your local paper.

Do You Get It!

Overheard on a platform in the Pennsylvania Dutch country, as a freight train went by: "Veen de littie red car comes along, de train's ali any more, ain't, Mom?"-The Outlook.

W. J. Wykart of Creston, W. Va., has a land turtle with two perfect heads on separate necks. It eats and drinks with one or both heads at once.



WHAT DR. CALDWELL LEARNED IN 47 YEARS PRACTICE

A physician watched the results of constipation for 47 years, and believed that no matter how careful people are of that he matter now careful people are of their health, diet and exercise, constipa-tion will occur from time to time. Of next importance, then, is how to treat it when it comes. Dr. Caldwell always was in favor of getting as close to nature as possible, hence his remedy for consti-pation, known as Dr. Caldwell's Syrup Pepsin, is a mild vegetable compound. It can not harm the system and is not

It can not harm the system and is not habit forming. Syrup Pepsin is pleasant-tasting, and youngsters love it.

Dr. Caldwell did not approve of drastic physics and purges. He did not believe they were good for anybody's system. In a practice of 47 years he never saw any reason for their use when Syrup Pepsin will empty the bowels just as promptly.

as promptly.

Do not let a day go by without a howel movement. Do not sit and hope, but go to the nearest druggist and get one of the generous bottles of Dr. Caldwell's Syrup Pepsin, or write "Syrup Pepsin," Dept. BB, Monticello. Illinois, for free trial bottle.