LATTICE POTATOES GOOD WITH COLD MEAT



Cold Roast Beef With Lattice Potatoes and a Piquant Salad.

(Prepared by the United States Department | or special cutter is needed to make of Agriculture.)

In spite of the fact that there are said to be at least fifty different ways of preparing potatoes, many families know them only as boiled, mashed, baked, or creamed. Frying potatoes in deep fat is not nearly so difficult as many people believe, and lattice potatoes, shoe-string potatoes, French frys, and potato chips, are all different forms in which potatoes may be cooked at home in deep, hot fat. This gives them the delicate brown color and crisp texture that makes them so welcome whenever served.

The grooved board, covered with a piece of tin with a cutting edge, for making lattice potatoes, can be bought almost anywhere kitchen wares are sold. It is not expensive. Shoe-string potatoes can also be cut on this board, or with a knife. A knife is generally ling as an accompaniment to cold meat used for cutting potatoes into strips | and salad on the day when there are for French frying. A vegetable slicer | guests for lunch or supper,

potato chips.

In whatever form the potatoes are

TWO DELICIOUS PINEAPPPLE PIES

Always Festive Sort of Confection for Company.

(Prepared by the United States Department of Agriculture.) Pies, "kivered" or "unkivered," are

always popular for dessert, aren't they? You can use pineapple filling for either kind, says the bureau of home economics. If you want a onecrust pie, save your egg whites and make a meringue for the top. This is always a festive sort of ple for a company dinner, and it takes very little extra time or trouble to make the meringue. The two-crust ple needs no eggs.

Pineapple Meringue Pie.

4 cups crushed 2 eggs.
drained, canned 1 cup pineapple
pineapple.
tbs. cornstarch. 1 tbs. lemon juice 2 tbs. butter. ¼ cup sugar. ½ tbs. salt.

Mix the cornstarch, sugar and salt and add to one-half cupful of the pineapple juice which has been heated in a double boiler. Stir until the mixture thickens and add it to the remaining juice and the well-beaten yolks of the eggs. Cook for one minute, add the butter and the drained pineapple. Pour this filling into a prebaked ple crust. Make a mer'ngu of the well-beaten whites of the eggs and four tablespoonfuls of powdered sugar, and pile lightly over the filling. Bake in a very moderate oven until the meringue becomes golden

brown. Two-Crust Pineapple Pie.

drained, canned 2 tbs. cornstarch 1/2 tsp. salt. 1/4 cup sugar. cup pineapple

Heat one-half of the pineapple juice in a double boiler. Mix the cornstarch, sugar and salt, and add them to the hot juice, stirring until thickened. Mix this with the remaining juice, the butter, the drained pineapple and the lemon juice. Pour this into a pastry lined tin, moisten the rim, lay on an upper crust, and press the edges together to hold in the filling. Cut a slit in the crust to allow the steam to escape. Bake in a moderate even about thirty to thirty-five minutes, or until golden brown.

Many Housekeepers Like Hot Rolls for a Change

Many housekeepers who do not regularly make bread like to have a few hot rolls once in a while. A very good roll of dainty texture can be made if part of the flour is replaced by riced potato, and potato water is used as the liquid. Here are the directions, furnished by the bureau of home economics:

1 cup potato wa-4 cups flour. 1½ tsp. salt. 2½ tsp. lard. ¼ cup diced potato, ½ yeast cake dis-solved in the lukewarm po-

tato water. Sift 31/2 cupfuls of flour with the salt. Rub in the lard with the tips of the fingers; then add the liquid and the potatoes. Mix well and add the remaining one-half cupful flour if required. Knead the dough until It springs back into place when pressed with the fingers. Grease the bowl and the surface of the dough, cover. and let rise until double in bulk Grease muffin tins and place in each pan three small pieces of the dough. to make a clover leaf roll. Let them rise until again double in bulk. Bake for about twenty-five minutes at a temperature of about 375 degrees to 400 degrees Fahrenhelt, When golden brown, remove from the oven and serve at once.

cut, they should be rinsed in cold running water and soaked for two or three hours in cold water to remove as much starch as possible, says the bureau of home economics. Dip the pleces from the water and pat them with a clean dry cloth to absorb as much moisture as possible. Heat a kettle of deep fat hot enough to brown a small piece of bread in sixty seconds. Fry about a cupful of pleces at a time. Remove them from clean absorbent paper, and sprinkle with salt.

Serve at once while hot and crisp. The attractive form of lattice potatoes, as well as their color and crisp texture, makes them unusually pleas-

PASS CLOSET FROM DINING ROOM SIDE

Illustration Shows a Convenient Way of Arranging.

(Prepared by the United States Department of Agriculture.)

A glass-doored closet of any sort in the dining room is ornamental only when choice dishes, seldom used, are attractively displayed in it. Such a closet is rather like a curio cabinet, taking up more space than most homes can spare. Chinaware in constant use must be in and out of the closet for every meal, and the shelves where it is stored are intended for service, not for decorative purposes. When half empty such shelves are better concealed behind opaque wooden doors than visible through glass.

A two-way or pass closet in the connecting wall between the dining room | chopped celery and a grating of and kitchen is a great convenience, especially on the kitchen side, but it should be planned so as not to detract from the appearance of the dining place to harden. Always rinse the room. If it has glass doors on both sides, undesirable glimpses of the



Side of Handy Pass Dining Room Closet.

kitchen are possible from the dining room side, as well as the uninteresting view of the odds and ends of chnia remaining on the shelves.

The illustration, taken by the bureau of home economics, shows an excellent way of building a pass closet with an ly add one quart of milk, two tea-This door is cut in two at the level of the sink and serving counter, so that shire sauce. Add one cupful each of only one-half need be opened at a time for taking dishes out or passing soiled heat. dishes through to the kitchen. The Luncheon Pepper Pot.-Take one shelves run entirely through the wall quart of clear strong soup, add one and on the kitchen side can be reached pint of water, four tablespoonfuls each the dishes have been washed they can and celery. Cook until the vegetables be put into this closet without the work- are tender, season highly with salt er taking an unnecessary step. When and cayenne. Divide the portions into in Christ. the door is closed on the dining room four soup bowls or casseroles. Have side no dishes are visible.

Spiced Beef Tongue. Thoroughly scrub one smoked beef tongue, but do not peel off the outside skin and roots. Place in a kettle with two cupfuls of vinegar, one cupful of brown sugar, one tablespoonful of salt. two sticks of cinnamon, half a package of pickling spices tied in a bag. two tablespoonfuls of chili sauce, one clove of garlic, and water sufficient to cook. Boll until tender. Remove from the kettle and allow the tongue to cool before removing the roots. Trim off nicely and set in the refrigerator to become thoroughly cold before slicing This is delicious served on thin slices of rye or white bread or used as a main luncheon dish.

Improved Uniform International

These trees that stand here, readv for 'he winter,
Had not one voice to cry, We
love You, God!
And yet, who else has proved affection better

Than they who drew rich splen-dor from dull sod?

-Violet Alleyn Storey.

TUNA FISH DISHES

Tuna fish, called the "turkey of the sea," is so well liked that the follow-

ing dishes will add to the way of serving it. Tuna Fish and Caullflower, Scalloped.-Prepare a white sauce of two tablespoonfuls each of butter and flour, one teaspoonful of salt, with one and one-half cup-

fuls of milk. Cook until smooth and thick. Take one cup ful of flaked tuna fish and two cup fuls of cooked cauliflower and add the white sauce. Pour into a greased baking dish, sprinkle with one-fourth cupful of buttered crumbs and two tablespoonfuls of cheese. Bake twelve minutes in a hot oven.

Tuna and Crab Meat au Gratin .-Prepare a white sauce with four tablespoonfuls of butter, three tablespoonfuls of flour, salt and pepper to the fat when golden brown, drain on taste and one and one-half cupfuls of mllk. Cover the bottom of a greased baking dish with a thin layer of the white sauce and a layer of crab meat. cover with white sauce, then a layer of tuna and continue, alternating layers until the dish is filled. Cover with one-fourth cupful of parmesan cheese, then crumbs and bake twelve minutes.

Tuna Fish with Caper Sauce .-Place the tuna fish, using one large can, in a double boiler with two tablespoonfuls of butter. Heat thoroughly. Prepare a white sauce with three tablespoonfuls of fat and two of flour with one and one-half cupfuls of milk. Season with salt and pepper, add one hard cooked egg chopped fine and three tablespoonfuls of capers, also chopped. Turn the heated fish out on a hot platter and sprinkle with minced parsley. Pour the hot sauce over the fish and serve at once. Any boiled fish such as cod, haddock or halibut may be substituted for the una.

Tuna Fish and Rice Loaf .- Soak two tablespoonfuls of gelatin in one half cupful of cold water for five minutes; add three cupfuls of water in which five beef cubes have been dissolved. Set aside to cool. Flake one large can of tuna fish and add to one and one-half cupfuls of cold cooked rice and one-half cupful of onion. When the gelatin mixture has begun to set add the fish and rice and pour into a mold in a cold mold before filling-with cold water

Some Soups.

Cuts suitable for soup meat are the shank, plate and neck of beef, or shank, or breast pieces of lamb



and veal. Wipe the meat with a damp cloth and cut into small pieces. Have the bones sawed in small pieces. Saute part of the

meat in some of the fat, then add to the remainder with the bones. Cover with cold water and allow one quart to each two pounds of meat. Let stand one-half hour before putting over the heat. Cook slowly at the simmering point for six hours. The last two hours of the cooking add a small onion, a stalk of celery and two carrots, a bayleaf, three peppercorns, one teaspoonful of salt and a few dashes of pepper. Remove the bones; if desired to remove fat cool and then reheat.

Creamed Vegetable Soup .- To one quart of soup stock add one quart of boiling water, one cupful each of diced carrots and turnips, one-half cupful of rice and cook until tender; only a little liquid should remain. Melt three tablespoonfuls of fat and add four tablespoonfuls of flour, then slowordinary door on the dining room side, spoonfuls of salt and a little pepper with one teaspoonful of worcester cooked string beans and peas and re-

by a person standing at the sink. When of shredded carrot and green pepper ready four rounds of toast on which has been melted a thin slice of cheese Lay one on each casserole, then place n ponched egg on each, dust with pep per and salt and dot with butter

Serve at once. Onion Soup au Gratin .- Take three cupfuls of strained meat stock, add one cupful of tomatoes. Slice four onions in a casserole and brown in two tablespoonfuls of fat in a slow oven. Add the stock and cover with six slices of toast-bread and on top of each place a cube of cheese. Place under the broiling flame to melt and brown the cheese slightly. Serve hot with grated cheese on top.

Neceie Max well the highway of God.

Lesson for December 16

PAUL AND HIS FRIENDS

LESSON TEXT—Acts 20:36-38; Rom. 16:1-4; Phil. 2:25-30; Philemon. GOLDEN TEXT—A friend loveth at PRIMARY TOPIC-Paul Writes &

JUNIOR TOPIC—Paul's Letter to INTERMEDIATE AND SENIOR TOP-IC—Paul as a Friend,
YOUNG PEOPLE AND ADULT TOP-IC-The place of Friendship in the Christian Life.

1. Paul Praying with the Ephesian Elders (Acts 20:36-38).

This incident reveals the real spirit of fellowship which had developed between Paul and the elders of the church at Ephesus. Knowing the seriousness of his mission to Jerusalem and the probability that he would never see them again, he asked these elders to meet him at Miletus, that he might give them the proper instructions so as to enable them to meet the issues which confronted them. Before leaving them he knelt down and prayed with them.

II. Concerning Certain Ones at Rome (Rom. 16:1-4).

1. Phoebe commended to the Christians at Rome. Phoebe was a Christian woman from the church at Cenchrea who was making a visit to Rome. Her business is not defined, but it was such that he could ask the Christians not only to receive her, but to render to her the proper assistance therein.

He asks that the Christians greet Priscilla and Aquila (vv. 3, 4). The ground upon which this greeting was urged was their own loyalty to himself.

III. Concerning Apaphroditus (Phil.

Not being able to revisit the church at Philippi, Paul sent his friend Apaphroditus to minister to them.

IV. Paul Writes to Philemon. Philemon was a member of the church at Colosse. Onesimus, his slave, wronged him; perhaps stole from him and fled to Rome and there came under Paul's influence and was converted. Paul sent Onesimus back to Philemon with this letter. This is one of the most tender and beautiful letters ever written and the first antislavery petition ever penned.

1. The salutation (vv. 1-3). His aim was to touch Philemon's heart; he, therefore, refers to himself as a prisoner and links Philemon to himself as a fellow-laborer in the gospel of truth.

Philemon's reputation (vv. 4-7). (1) His faith and love toward the Lord and all the saints (v. 5).

His earnest desire was that this faith bear fruit in Christ Jesus. (2) His ministry to the saints (v.

Philemon generously ministered of his substance to the poor saints. 3. Paul's request (vv. 8-16).

He requested Philemon to receive back Onesimus, the runaway slave, as a brother in Christ.

(1) Beseeches instead of commands (vv. 8-10). Though conscious of his right to enjoin, he pleads as a prisoner of Jesus Christ, for love's sake.

(2) He pleads on the grounds of grace (vv. 11-14). He admitted that Onesimus had been unprofitable, had forfeited all claim upon Philemon, and that on grounds of justice his plea might well be rejected, and yet, because Onesimus was begotten in his bonds (v. 10), was in a real sense part of his own suffering nature (v. 12), he ventured to suggest that he should be accepted.

(3) Paul desired that Onesimus be received back, not as a slave, but as a brother in Christ (vv. 15, 16). Here is the real fugitive slave law. Paulnever attacked slavery, though it was contrary to Christianity and therefore hateful to him, but emphasized the principles which destroyed it. The wise thing to do is to get men and women regenerated and thus transform society, instead of seeking

change by revolution. 4. The basis upon which Onesimus

was to be received (vv. 17-21). The debt of gullty Onesimus to be put to the account of Paul and the merit of Paul to be put to the account of Onesimus. This is a fine illustration of the atonement of Christ. Whatever wrongs we have committed, debts incurred-all our shortcomings are debited to Him. Jesus Christ, on behalf of the whole universe, said to God, "Put that to my account." Onesimus was taken back, not as a runaway slave, but as a beloved brother

5. Paul requests lodging (vv. 22-25). He expected a speedy release from imprisonment and purposed to sojourn with Philemon. What a welcome he must have received!

What They Realize

Children may not understand all the readings used nor thoughts expressed in the family worship hour, but they do feel that this is a time when the whole family enters a holy place. God is made real, and family life is made a part of His plan and a thing within His care.-The Mainland Messenger.

Good Company

There is always good company on



THE LONG AND SHORT OF IT

"Name this child," said the minister, preparing to baptize the twins,

The proud father threw out his chest, "George Theodore Andrew John Lincoln Carnegle Jones!" The minister gasped.

"And the other?" The meek, nervous mother in a scarcely audible voice answered:

Crescendo.

"Maude."

An absent-minded planist bought an automobile, and, after the salesman had given him two lessons, decided he

could run it without assistance. When he awoke in the hospital the first thing he said was: "I thought that was the loud pedal I pressed with my right foot."

"It was!" said the purse with a

USING HER VOICE



Mae-I always lower my voice when I ask hubby for money. Amy-And raise it if you don't get

Mary's Lamb. Mary had a little lamb
And had it trained just so;
It paid whever Mary went,
To dinner or the show.

More Suitable, Lady in Department Store-May I

e some trunks, please? Luggage Salesman-Do you prefer the plain ones, madam, or shall I show you some of our new metal-trimmed indestructible, camp or running-board

Lady-Just plain ones, I guess. My husband wants to wear them in swimming.-Grocers' Journal.

Too Crowded. She-Shall we fly across the Atlan ic on our vacation this summer? He-No; let's go somewhere away

NOT TEMPERATURE FALL



Son (guilty)-Dad, the thermometer

Dad-How many degrees, son? Son-I wasn't speaking of the tem erature, sir.

A Rare One.

His Mistake.

He-Say, girlie, let's get married nd take a long honeymoon. She-Hove you enough money? He-No, but aren't you the girl that as left all that cash?

She-No. He-Oh, my goodness, I beg your pardon.

Out of the Frying Pan. "Doesn't Joe ever get tired of his vife's continued sufkiness?"

"I think not. He says when she's good natured she sings." Also a Riot of Color.

They were watching a gorgeous "Did you ever see such a wonder

ful display of color?" exclaimed the poetic one. "Nowhere, except on a flapper's face," replied the other,

In the Year 2000.

Inhabitant of Mars-Who's that lady 've seen you with lately? Earth Dweller-That's no lady, that's my mechanical, electric-driven com bination housekeeper and playmate.

ENDS COLDS



No Mother Can Be Happy Unless Babies Are Safe

From Rhode Island a mother writes: "I have always given my children Glessco for coughs and colds and cer-tainly would never be without it."

What a glorious feeling of security to know that croup can be relieved without vomiting, colds broken up, coughs stopped, and whooping cough eased and lightened almost instantly by this famous physician's prescription—Glessco. Every baby and growing child is safeguarded when Glessco is in the home. Every doctor—every trained nurse—has long known of its marvelous properties. You, too, should never be without Glessco—get it now from your druggist or general store. Contains no opiates.

DR. DRAKE'S

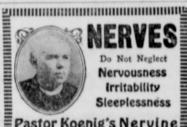
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Children." Findlay, Ohio (8)

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effects. They relieve the system of constipa-tion poisons which cause that dull and aching feeling. Remember they are a doctor's pre-scription and can be taken by the entire family. All Druggists 25c and 75c Red Packages.

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Use Hanford's Balsam of Myrrh Money back for first bottle if not suited. All d



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Canary Islands, Casablanca, Rabat, Capital of Morocco, Spain, Aigiers, Malta, Athens, Con-stantinople, Is days Palestine and Egypt, Italy, Riviera, Cherbourg, (Paris). Includes hotela, guides, motors, etc. Norway-Mediterranean, June 29, 1929; 3600 up



FLORESTON SHAMPOO-Ideal for use in hair soft and fluffy. 50 cents by mail or at drug-gists. Hiscox Chemical Works, Patchogue, N. Y.

Historic Gas Plant With the advent of artificial gas into New Orleans, fires in the historic natural gas plant flickered out after more than 93 years of continuous burning. Before the Civil war slaves tended the fires in the gas house and the old corporation carried on its books the item of \$53,000 of "live assets," or slaves. The massive ornamental iron gate, to discourage breaks for liberty, still swings in place.

Attend the Party

In Spite of Cold! Don't despair some day your social calendar is full, and you awake with a miserable cold. Be rid of it by noon! You can, if you know the secret: The queerest girl I've met
Is pretty Anna Mary Jane MacBeth.
Who does not think her nose
Needs powder every time she takess
breath.—Cincinnati Enquirer.

You can, if you know the secret:
Pape's Cold Compound soon settles any
cold, yes, even one that has reached
deep in the throat or lungs.—Adv.

Practical Proposition Sultor-When I am away from Alleen I plumb the uttermost depths

of despair. Her Father-Huh! Get a more practical and profitable job of plumbing and I'll let you have her .- Boston Transcript.

Garfield Tea Was Your

Grandmother's Remedy



For every stomach and intestinal ill. This good old-fashloned herb home remedy for constipation, stomach ills and other derangements of the system so prevalent these days is in even

greater favor as a family medicine than in your grandmother's day. SCHOOL FOR MEN

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