

Osnaburg for Closet Is in Favor and Inexpensive

(Prepared by the United States Department of Agriculture.)
In furnishing a room which has either one very large closet or two closets, an idea may be borrowed from the small modern apartment. Many of these apartments consist chiefly of a large day-time living room which is turned into a bedroom at night by extending a davenport and opening a closet door, revealing a dressing nook within. A closet of this kind must have room for a chiffonier or chest of drawers with a mirror, and places to store all the little accessories that are usually visible in a bedroom. A good drop light is needed. If the closet is big enough, there may be a pole at one side for garments on hangers. Or, as in the case of this room photographed by the United States Department of Agriculture, the room may have another closet for outer clothing.

Convenient wall bags or pockets for shoes and hose line the doors of this closet. They are hung on curtain rods top and bottom to keep them in place and make them easy to take down for washing. Behind the bureau other pockets take care of miscellaneous small articles that are needed at the dressing table. These wall bags are made of osnaburg, to match the draw curtains and upholstery covers used in the room. Osnaburg is a strong washable cotton fabric recently come into wide use for household furnishings. It is easily laundered, inexpensive, and if not desired in natural color, can be dyed. In the South it has long been known for many practical uses.



A Closet May Conceal a Dresser or Chest of Drawers.

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Meat Sandwiches.

An infinite variety of meat sandwiches can be made—beef, lamb, ham, chicken, tongue, fresh roast pork, pork tenderloin, etc. The meat may be sliced thin and placed between buttered bread or minced and mixed with mayonnaise or salad dressing.

MORE VARIETY IN SCHOOL LUNCHES

Sameness About Material Carried Daily.

(Prepared by the United States Department of Agriculture.)

There is apt to be a discouraging sameness about the lunches the children carry to school. Why not make sandwiches of different kinds of bread once in a while? Use whole wheat, rye, or steamed brown bread sometimes in place of the usual white bread; or raisin, nut, or date bread, all of which are good with cheese filling or no filling at all. Or orange bread, made with chopped cooked orange peel. For a change omit sandwiches and include biscuits, rolls, or corn bread, or oatmeal or bran muffins. A piece of cheese, hard-cooked egg, or a chicken drumstick may take the place of sandwich filling. The center of a roll may be hollowed out and filled with chopped meat or cooked fish seasoned with mayonnaise. A small bag of crisp potato chips is liked occasionally, and, not too often, a piece of pickle.

Salad fillings, including a leaf of lettuce and any preferred dressing, always help to make ordinary sandwiches more moist. Bacon and lettuce, ground peanuts mixed with cream, cooked meat cake in thin flat slices are other good fillings suggested by the bureau of home economics to vary the sliced cold meat that appears so frequently.

Be sure to season all sandwiches with sufficient salt, and keep a small salt shaker with the lunch basket. Cut the bread evenly, but not too thin, and spread it carefully on both sides so that the butter forms a coating that prevents the filling from soaking through. Don't get the edges smeared with butter. Butter should be creamed before it is spread on bread for sandwiches, but it should not be melted, as that makes it soak into the bread.

Make Pineapple Sauce for Cottage Pudding

A new combination to many people is a cottage pudding with a hot pineapple sauce poured over it. Any preferred recipe for cottage pudding may be used. The baking should be timed so that the dessert will be just done when it is time to serve it. The sauce can be kept hot in the double boiler. As this sauce is made from canned pineapple, this is an excellent cold weather dessert. The bureau of home economics has tested the proportions given below:

- 1 No. 2 can (about 3/4 tsp. salt)
- 2 cups pineapple) 1 lbs. butter
- 1/4 cup sugar 1 lbs. cornstarch

Drain and press the juice from the crushed pineapple. Mix the cornstarch and the sugar and add it to the juice. Cook this mixture in the upper part of a double boiler over the direct flame until the sauce thickens. Stir constantly. Place the upper part of the boiler over the lower part, cover, and cook the sauce for ten minutes. Remove from the fire, and add the butter, salt, and pineapple, and mix well. Serve over cottage pudding.

The KITCHEN CABINET

(© 1928, Western Newspaper Union.)

'Tis beautiful to leave the world awhile
For the soft visions of the night,
And free, at last, from mortal care
and guile,
To live as only in the angels' sight,
In sleep's sweet realm so cozily
shut in,
Where, at the worst, we only
dream of sin.
—John G. Saxe.

MORE ABOUT LAMB

The breast of lamb is one of the most tasty cuts when properly cooked and served. It is especially well flavored as it contains a large amount of extractives.



Stuffed and rolled then roasted it is a choice main dish. Stewed peas it is a most wholesome dish.

Cover with strips of bacon, season well and add one-half cupful of water and bake three-fourths of an hour. Served with potatoes baked with it and basted with the pan fat, one may have a whole meal in the baking dish.

Scrambled Lamb.—Cut up two cupfuls of leftover lamb, beat four eggs and add four tablespoonfuls of milk. Mix and scramble in butter in a hot frying pan. Serve with French fried potatoes piled around the lamb on a hot platter.

Scotch Broth.—Cook a well cut-up lamb shank in one and one-half quarts of water. Season well with salt when the meat is first put on. Add two cupfuls of diced potatoes, one cupful of diced carrots, one-half cupful of carrots put through the meat chopper, two onions sliced. Cook until the vegetables are tender, strain and cool if the fat is to be removed, or it may be served with the vegetables.

Barbecued Lamb.—Cut cold roasted lamb into thin slices and reheat them in a sauce made as follows: Two tablespoonfuls of butter, one-half tablespoonful of vinegar, one-third cupful of currant jelly and one-fourth teaspoonful of mustard.

Roast Leg of Lamb.—Rub salt, pepper and onion all over the meat. Insert small slices of clove of garlic in the meat, using one clove. Place in a hot oven and sear the meat on all sides. Add one-half cupful of water. Slice two tomatoes and one onion and place around the lamb with six or eight potatoes. Roast in a hot oven, basting the vegetables often with the meat. Serve very hot with the pan gravy.

Mint sauce is always good to serve with lamb. Chop one-fourth cupful of mint, add a teaspoonful of powdered sugar and pour over a tablespoonful of boiling vinegar. Serve with the roast.

Uses for Leftover Turkey.

There is not, as a rule, much reason to study leftovers for turkey, when the prices for the bird are so high. However, when one does not have enough at the festive board to "lick the platter clean," here are a few suggestions:

Turkey Bombay.—Cut the turkey meat into half-inch pieces. Heat one tablespoonful of fat, add one tablespoonful of minced green pepper and two minced onions; brown five minutes then add one-half cupful of chopped apple, one cupful of uncooked rice, two cupfuls of consommé, one-half cupful of strained tomato juice, one teaspoonful of pepper, and one-eighth teaspoonful of salt. Add two cupfuls of turkey meat, mix well and place in a casserole, bake 45 minutes. Remove and add to the hot mixture two beaten egg yolks and two tablespoonfuls of grated parmesan cheese. Mix lightly, put all in a greased mold and steam 25 minutes. Unmold and serve hot with reheated gravy.

Creole Turkey.—Make a sauce using the following: Take one tablespoonful of fat, add two green peppers and one medium sized onion finely chopped; cook for three minutes. Add one can of tomato soup and one tablespoonful of flour. Season with one teaspoonful each of salt and sugar; when well blended add six small skinned mushrooms sliced, one-half teaspoonful each of chives and parsley. Place a row of turkey slices overlapping each other on a flat baking dish, moisten with a little melted butter and heat thoroughly. Garnish the platter with celery and pimento strips.

Turkey Country Style.—Trim off all the meat from the turkey, leaving it in as large pieces as possible. Put the bones and skin in a saucepan, add one carrot, two potatoes and two small onions all cut into quarters. Cover with two quarts of water, any leftover gravy and cook well covered for an hour or more. Strain off the broth, leaving the vegetables. Thicken the broth with two tablespoonfuls each of butter and flour cooked together. When the thickened broth comes to a boil, season with salt, pepper and cayenne and pour into a deep dish. Add the chopped parsley and celery, vegetables and turkey and serve.

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Improved Uniform International

Sunday School Lesson

(By REV. P. H. FITZWATER, D.D., Dean Moody Bible Institute of Chicago.)
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Lesson for December 30

REVIEW—PAUL, THE WORLD CHRISTIAN

GOLDEN TEXT—For me to live is Christ.
PRIMARY TOPIC—Stories of Paul's Life.
JUNIOR TOPIC—What Paul's Life Teaches Us.
INTERMEDIATE AND SENIOR TOPIC—The Secret of Paul's Greatness.
YOUNG PEOPLE AND ADULT TOPIC—The Life and Achievements of Paul.

Two methods of review are suggested.

1. The application of the principles to modern everyday life. This can only be applied to adult classes. As sign a week ahead the task of finding in each lesson a vital application to the current interests of life. The following are offered as examples:

Lesson 1. The bearing of Christian doctrine upon magical arts.

Lesson 2. How to love everybody.

Lesson 3. The standard of Christian giving.

Lesson 4. The measure of pastoral responsibility.

Lesson 5. How to overcome the drink habit.

Lesson 6. Brotherhood in Christ the way to abolish war.

Lesson 7. The civil rights of a Christian.

Lesson 8. Prayer, the index of the genuineness of the Christian's life.

2. Make a summary of the facts of each lesson and study the leading teaching thereof.

Lesson for October 7. Paul boldly preached the gospel at Ephesus in the synagogue and in the school of Tyrannus. God accompanied his preaching with miraculous deeds.

Lesson for October 14. The inflexible test which determines the reality of spiritual gifts is one's conception of and attitude toward Jesus Christ. The best of the Spirit's gifts is love, within the reach of all.

Lesson for October 21. The source of Christian generosity is the grace of God. God's gifts are reckoned by the degree of willingness.

Lesson for October 28. Paul, knowing that false teachers would arise in the church at Ephesus, called the elders of the church together that he might instruct them how to meet the difficulty. The ground of the charge he gave them was that the church had been purchased with the blood of Jesus Christ.

Lesson for November 4. The believer in Christ is a citizen as well as a Christian, loyal to the state as well as to the church.

Lesson for November 11. The believer is in the world but not of the world. He sustains a relationship to God which is absolute devotion to Him, a relationship to his fellow-believer which is genuine love, and a relation to the unbeliever which is to do good for evil, live honestly before them and be at peace with them.

Lesson for November 18. In order to remove prejudice from the mind of the Jews, when Paul went to Jerusalem he took a Jewish vow.

Lesson for November 25. Paul's prayer life explains the power and efficiency of his ministry.

Lesson for December 2. Though Paul was brought before powerful rulers, he not only defended himself against the charges, but used the opportunity to witness to them of Jesus Christ, making a personal appeal.

Lesson for December 9. Paul's longing to see the Romans was now about to be realized. After a stormy voyage he was met by the brethren from Rome some forty miles out of the city. Though in the capital city and treated with leniency, he remained under the guard of a soldier.

This gave him an opportunity to preach the gospel to the soldiers.

Lesson for December 16. Paul had many real friends. This reveals his humanness, for he who would have friends must show himself friendly. He not only prayed for his friends, but furnished them with letters of introduction when on business errands. He also wrote letters to his friends. One of the most tender and beautiful letters ever written was that of Paul to Philemon, a model of tactfulness and the first antislavery petition ever penned.

Lesson for December 23. As Paul came to the end of his life he presented the true view which a Christian should have concerning death. He presents it under two metaphors: one an offering, and the other a departure. He not only had the right view of death, but he could look back ward upon his life with the consciousness of having finished his course, and forward with confidence of an eternal fellowship with God.

The Believer

The believer is the Bible of the street. If he can reveal that he has found a secret, his life is more eloquent than any preaching. For it reaches men, not from a distant pulpit, but from the levels of their everyday, where life is so often difficult and cheerless. A Christian is not a man who is resigned; he is meant to be a man who moves rejoicing. God meant him to be the spiritual magnet transmitting the baser metals into gold.—G. H. Morrison

Nellie Maxwell

Community Building

Builders Now Insist on Proved Materials

According to the index number compiled by a large New York trust company, American homes are costing more each year. While the average cost for apartment houses is only a little over the 1921 mark, the index number for private houses shows an average rise from 100 in 1921 to 121.6 in 1927.

Part of this increase at least is due to education in materials, which has convinced many house builders that a low first cost does not prove that cheap stuff is not more expensive in the end. An architect, writing anonymously, protested recently in an advertising magazine that his labors were made more difficult because men and women who sought his services were already sold on specified brands of lumber, paints, varnishes, singies, sash, wallboard, plumbing, plaster, screens, hardware and all the fixtures to be used in their houses.

"No longer," he complained, "is the architect the final arbiter. Practically everything which enters into the building of a house is advertised to the consumer, and he is accepting the invitation to look things over."

In many cases, this architect found, the client or his wife was sold on a product which meant additional expense, but so thoroughly had advertising done its work that no substitute was acceptable.

Fortunately few architects have this feeling, as the large majority welcome clients who have some knowledge of materials. They know such knowledge gives protection and makes it easier for them to give clients better houses.

Property Values Held by Unity of Purpose

Every growing city has witnessed the gradual and seemingly irresistible decline of once high-class neighborhoods, sometimes because of the advance gains for property holders, but often with no such developments or prospects, and lapse of a purely residential section from a once high estate is due to the attractiveness of newer additions with more modern houses and better planning. To some extent such recession will continue.

But if, through a neighborhood policy, consistent remodeling and modernization could be followed to keep measurable pace with newer districts, values might be conserved, if not advanced. There would be no sense in modernizing a single dwelling in a declining district; the policy would have to be general. Hence the need of organization and direction.

Consider Home Location.

There is nothing more important in the selection of a new home than its location. This is proved in the fact that expensive houses are generally constructed in choice locations, while lower-priced dwellings grace lots that are less costly. Of course, there are exceptions to this rule.

Location, however, must enter into consideration when the choice of a house has been made and there are no hard and fast rules to lay down for the choosing of the right spot. Each family has an individual problem—one that must be surveyed carefully and minutely from every angle—and only the family can decide definitely whether the house is located properly for it to secure the maximum amount of comfort and convenience from it.

Colored Telephone Poles.

Telephone poles in all the latest shades—mauve, cerise and orchid if necessary—are early possibilities of this, as has sometimes been said, colorful age.

Engineers believe a color scheme in telephone and telegraph poles is in prospect. Poles at some early date, they say, may be golden yellow where they skirt a corn field, a deep green as they stand in single file against a verdant forest, or a rich blue as they outline themselves atop a hill against the sky.

One telegraph company, it is said, has perfected a wood preservative which not only trebles the life of the pole, but which can be harmonized in color to suit the artistic inclinations of the community.

Citizen's Duty.

How are you keeping Atlanta on the pay roll?

"Faith without works availeth nothing."

All the boasting and all the advertising in the world will not make a state or section without citizen cooperation. The possibilities as advertised should be developed and demonstrated by those who actually live in the advertised zone. Unless this is done, any advertising campaign reminds one of a little boy who whistles to keep up his courage.—Atlanta Constitution.

Guard Against Fire.

Fire never sleeps. The only effective way of fighting it is to build it out of your home; cover the roof with fireproof shingles; build the walls to resist it and eliminate the dangers of internal fires by fireproofing the floors. The cost is negligible compared to the total saving.

Scraps of Humor

HELP!

"John, dear," phoned the flapper bride, "I wish you would bring home some calendars with you tonight."
"What the heck do you want with calendars?" he demanded.
"Oh," she replied, "I've just heard of a date pudding that is awfully good and I want to try making one for dinner."

ABSENT-MINDED BARBER



"Shave or a hair-cut?"

Two in One
We had a fine canary.
We also own a cat.
We have no more canary,
But puss is now quite fat.

Meeting Man's Need

"You have made some wonderful explorations of ancient tombs."
"I have," the eminent archeologist. "And I am inclined to think that the ancients would have contributed more to progress if they had paid less attention to private monuments and more to skyscrapers."—Washington Star.

Wages of an Arbitrator

"Dick and Dennis were quarreling over which should have the bigger half of an apple," announced Mary, "but I soon settled it."
"That's a good girl," said her mother. "Whose part did you take?"
"I took both their parts," was the answer. "It was a lovely apple."

Never Saw a Locomotive

Critic—You have written a fine play. There is one scene in particular that even Shakespeare could not have produced.
Author—You flatter me. Which scene do you refer to?
Critic—The railroad accident in the last act.

Served Its Purpose

The Visiting Sheriff—When I was fast here you had a prisoner who was on a hunger strike. Did he get anything by it?
The Warden—Sure he did. He got so thin he slipped out between the bars and made his getaway.

DIDN'T TAKE A TONIC



"You say he was run down? Did he take a tonic?"

"No, took an ambulance."

Lengthy Introduction

The chairman introduced a man who was renowned throughout the clan.

We sighed, as he kept on his feet. "A chairman ought to take a seat."

Present

"Then we came to the lovely blue sea. Ferdinand stood under a palm and folded his arms."

"Is that all?"

"But I was in the arms that he folded."—Erik Berlin

A Sure Sign

"Bill must be planning to buy a new car."

"Why?"

"I see he's letting his wife drive."—Everybody's Weekly.

Fashion Notes

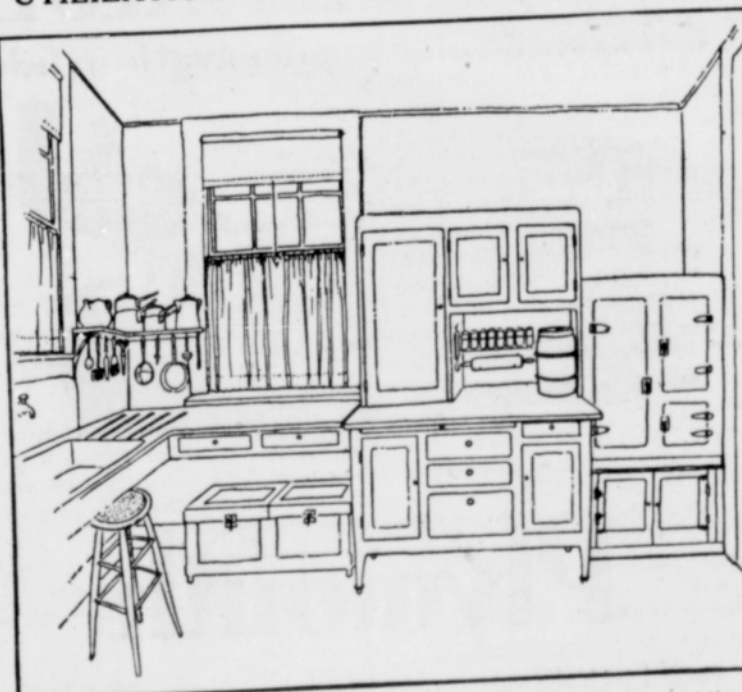
Mrs. Installe—The indications are that the narrow skirt will continue to be worn a great deal this season. Her Husband—I'll bet they won't be as much worn as the men's old spring suits.

To Finish the Job

Psmeair—Pretty good, don't you think? I made it for a cover design.

Kritix—Now if you could only design a cover for the picture—

UTILIZATION OF WALL SPACE IN KITCHEN



Excellent Use of Wall Space for Convenience and Good Lighting.

(Prepared by the United States Department of Agriculture.)

One of the secrets of efficient work in the kitchen is good utilization of wall space for the necessary equipment. The illustration, from the United States Department of Agriculture, shows an excellent grouping of equipment in a rather large kitchen. The object is to bring the various work centers as close together as possible, so that the housewife will not take needless steps in preparing or clearing away meals. In this particular kitchen the entire fourth side of the room is taken up by a large dining table seating eight persons. In case where there is a separate dining room or alcove, the same part of the room might be fitted with shelves or used to accommodate any additional equipment, such as a work table or an ironing board.

The sink, with its double drainboards, is on the left, in front of a window. There is a dish closet, not seen in the picture, at the extreme left end of the sink. Most right-handed people move from left to right in going from one task to another, as in turning from the food preparation center where vegetables are prepared—the sink—to that where other foods

are mixed—the kitchen cabinet. The latter adjoins the counter that extends from the second drainboard. There is another window above this counter, and these two windows give fine light and ventilation.
On a handy shelf in the corner between the windows are stored the coffee percolator, tea kettle, double boilers, and other utensils that must be filled with water from the taps before cooking. Hooks are provided for the various small utensils that can be readily hung up.
The food preparation center, in this case a kitchen cabinet, is next in order, convenient to the sink, the serving counter, and the refrigerator. It is situated where light from both windows reaches its working space. The partly seen door opens on a general utility closet in which the hot water boiler connected with the range is placed. The latter is located on the third wall of the room, not shown in the picture. The spaces below the drainboard and counter have been utilized for storing such articles as the high stool, garbage pail, and fireless cooker. Where an oil stove with a portable oven is used this space might well be arranged to hold the oven when it is not in use.