really ready for bedtime to come.

But not until the time to leave the

had felt just as Harry had.

# Alabaster Lamps

# By MARGARET TURNBULL

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### CHAPTER XIV—Continued

"Mrs. Dabbs has been separated from me for some years. By mutual agreement she used her malden name, but we've never been divorced," Claude explained.

Loren's brows drew together, but be fore he could speak Claude had slipped his hand through Mary's arm and brought her forward. "And my daughter, Mary Dabbs," Claude continued with pride. "You knew her, of course, as Mary Johnston."

"Just so," Loren Rangeley's cold smile took in the whole party, as he asked: "And the reason for this little family party? You see, I only ex-pected to meet you, Dabbs, and talk business, so I am a little-surprised." "Naturally," Claude agreed, "but as

you were coming, we thought-" Ned interrupted. "It's rather up to me to explain, Father. You see, I want to marry Claude Dabbs' daugh-

telegraphed you last night," Polly said, quietly, "to come at once. You see, Loren, I had never met your son, and naturally I wished to be as-

"Oh culte." Loren agreed hastily. his color coming back gradually. Then the red-hended beauty had not given him entirely away. It would have been awkward, especially in view of his relations with Claude. "The boy's of age, so my consent is hardly necessary. I congratulate you, Ned, on your choice," and he bent over the shrinking Mary's hand, and kissed it.

"Thanks, Dad," and for the first time in many months Ned's hand and his father's met in a hearty clasp. "And now," Ned turned to interpose between Polly and her daughter, "won't you allow Mary and me to leave you? Your can discuss us so much more thoroughly, when we are gone," he said, smiling at Polly.

He put his arm about Mary, who was clinging to Claude's hand, and swept her from her father's grasp and through the door into Claude's bedroom, saying, "Your hat's in here, Mary." He closed the door and took her hat from the bed. "Put it on, darling, and not a word until we're

Mary mechanically put on the bat, looked at herself in the glass and was whisked out into the hall, hurried to the elevator, and found herself being piloted to a gendela by a tall young man who laughed down at her and treated all the rest of the world as moving shadows.

He stooped to look under Mary's bat and the smile died out.

"That sort of an engagement will never hold me," Mary said quietly, meeting his eyes. "It was very cleverly done, but I can easily break it,

In the slience that followed this remark, she could bear Ned's heart beat ing hard and fast. "Then the idle apprentice basn't won the master's daughter?"

The little word seemed to echo about them, although she said it so low. "That settles - everything," Ned

spoke slowly. "I'll go, tomorrow. You needn't be afraid," he added, "so stop "You can't go. Father's fond of

"Yes, I'm fond of Claude Dabbs, too, but he'll have to get along without me. He has you. He won't care." Ned reached in his pocket mechanically for a cigarette. Mary wished she could keep from looking at his mouth. What was there about 012

He was actually turning to speak to the gondoller, when Mary stopped him. They were nearing the fatal bridge and she knew now why she couldn't help looking at his mouth. It was because, warm, curving and generous, as it was now, it was shaped like Loren Rangeley's. If Ned were thwarted and disappointed, and denied, it might become in time the same straight, hard. lean line that his father's mouth had become. The thoughts were unbear

"Ned," whispered Mary, "we might try it-until Father and Mother make up their minds."

Ned looked at Mary with positive dislike. "That's Mrs. Johnston's daughter speaking," he said coldly. "I'm in love with Claude's."

"It's Mary Dabbs who is giving you a chance," she told him with spirit. "Mary Johnston would throw you over like that!" "She snapped her fingers in an airy gesture. "So make up your mind, Loren Rangeley's son, for the offer will be withdrawn in a moment. Why should I," she asked of blue sea and sky, "jump for joy at the chance of marrying Ned Rangeley, when it

Neither sea nor sky answered, but Ned did. "Done!" and his hand pressed hers.

Loren Rangeley, after gravely dis-cussing his business with Claude, though uneasily conscious of Polly sitting nearby, took his departure. Before he left, Claude had told him that Ned was to be his partner and personal representative, and Loren had expressed the hope that Ned, who as he said, "had fallen on his feet," would appreciate his good luck. He was content, he said, to leave the boy in good hands.

When he had gone, Polly rose, "Better wait for the children," Claude suggested. "Why not dine here, Polly? We could all have dinner together quietly, and discuss Mary's plans for the futore, and make our arrangements for her."

Polly stood irresolately looking daughter had done that afternoon, oppressed by the tumult of her thoughts

"I want you to know, Claude, that It wasn't the money-your money. It was Mary alone that brought me here

today. You may not believe that, but question, she heard it coming from her

"Why, Jiminy, I knew it, Polly. need for you to tell me that." "I can get along," she told him, "on what I've left, especially if I live over here. Do what you like for Mary, but

leave me out."

"How can I?" Claude asked. "Mary will want you, and I'll want you to stay with Mary, whatever her plans are, until she marries Ned. I'll keep away as far as I can. You'll have to let me play around with Mary a little. but I won't bother you. Of course, you can and will live where you like. But I think Mary will want you near

Polly sank into the chair at the window and played with her gloves. "Mary!" she murmured. "What's my life going to be like, without Mary."

Claude looked down at her pitying-"Well, you're going to have her for a little while yet. Your case isn't nearly as bad as mine, Polly. Mary won't want me to help buy her trousseau, but she will want you." He paused a moment and said, diffidently, You will help me out with that-and some other things, won't you? You've no idea, Polly, how I've been hoping you'd take charge of the money and-

"Spend it," Polly snapped. Claude nodded. His face, turned



"Thanks, Dad," and for the First Time in Many Months Ned's Hand and His Father's Met.

strangely pleased. "By Jiminy! It would be great to see some of it go for things women like."

Polly stared out over the water and was silent for awhile, Dabbs. I don't know that I quite take

It In." C. M. Dabbs moved uneasily, "Oh. I've just gone along," he told her, "doing what came uppermost. It's you that are the wonder, Polly. Look what you've made of yourself-and Mary. Though," he sighed, "I haven't hardly forgiven you yet for keeping Mary to yourself."

Polly rose. "Don't, Claude, you can't understand." "Think I do," Claude told her, fac-"I've given a lot of time to

thinking that out, and it came over me with a flash, Polly, that in your place I would have done the same thing. What did you know about me?"

"Or you of me?" "Well," said C. M., "It happened that way, and we acted each according to our natures; but if I can make Mary happy, and buy you both some pretty things now, that's something." Polly looked at him in slow amaze-Before her his life seemed to ment. spread out. He had tolled and grown rich, unspolled. Claude was neither meek nor humble. He was wholly master of himself. Even while she determined never to ask the inevitable

Daddy's Evening Fairy Tale ON MARY GLOWLAM BONNER COOLER Harry had been playing so hard all day that he was actually and

"In all these years, there must have

"You spoiled my taste for just wom en," Claude answered, brusquely, "and I hadn't much time then, though I own—I missed 'em. I had a whole lot to look after. Tell you about it. some day, Polly, if you care to hear." Polly nodded. She became aware that Claude was regarding her bumor-

"You'll notice," he said, as she looked up at him inquiringly, "I haven't asked how many men?" Polly laughed. "They didn't count.

Claude laughed, too. "Well, you won't have her all to yourself, Polly. now that Ned's come into the story. You'd better try to like him. He's a nice boy, though his ways are sud-

"I don't like his sudden ways," complained Polly. "How dare he say he's the boys to come, too." engaged to Mary!" Claude's slow smile stopped her. "I

guess Mary knows." Polly looked at him, half angrily. playground. 'Were you playing for this?"

"Oh, Jiminy, no!" Claude gave i quick look at her. "I wanted the girl o myself a little while, but I know better than to interfere with young people when their minds are made

Then suddenly Polly realized. "Has has she said anything to you about

"No, but if I know Ned, it will be Will you go back with her to the White house, Polly, and stand by? the fairy who had gone for the small We can talk everything over-later." Polly hesitated and was conscious that Claude waited anxiously. "I must | ing. talk to Mary, first," she said, and saw the keen blue eyes regard her with a

### CHAPTER XV

curious look of disappointment.

Mary and Claude Dabbs were cumbing Winding Willow road on their way to Clover Hollow. Venice was barely three weeks behind them, but as Mary confided to her father, it seemed more like three years, or as though Ventce had never been.

Claude gave her an odd little look. and immediately Mary put her head on his shoulder and told him that of course she didn't mean exactly that. Claude agreed that he thought she couldn't, possibly.

Directly behind them was Peace Valley and the grocery. In front of the grocery Polly had climbed out of Mary's car and into Ned's. She sat there waiting for him.

That was the sore spot in Mary's heart. Mother had come back rebelously to the White house, though outwardly quiet and acquiescent.

During all the journey home she had remained secluded in her stateroom while Mary, Claude and Ned had paced the decks together and tried to arrange their lives and hers. She still called herself Mrs. Johnston. While she acknowledged Mary's engagement to Ned, and spoke to Claude when necessary, she steadfastly refused to enter Claude's store or home. He might, and did, lavish all that money could buy on Mary, yet Mary's mother continued to live on her own slender

"While I refuse to enter the grocer's shop," she told Mary with finallty, "I cannot accept the grocer's

When Mary demanded that the whole world, and especially Peace Valley, be told that this was her own father, Polly told her calmly, but determinedly, that that day would see her depart from Peace Valley, Clover Hollow and Mary. Mary must be content that Loren Rangeley knew and that there would be no divorce. That was as far as Polly Johnston was prepared to go, at present. (TO BE CONTINUED.)

# 

# Odd Pillar Formation the Work of Nature

Columns of pillars of various min- , ground. These stones are frequently eral matters, sometimes of great size, have been found by geologists. They are said to have been formed by un equal weathering.

Similar ice pillars are sometimes seen on the surface of a glacier, due to the protection of the ice from melt ing under the heat of the sun by the shadow cast by the rock mass.

There are rain-made columns containing many large stones near Antelope park in a small tributary of the Rio Grande. The stones protect the portion beneath them from the rain When the waters descended, the walls being made first, they formed the columns shown. Some of the columns are 60 or 80 feet high, and some 400 feet high.

In certain districts sandstones have been split and left in fragments, resembling huge single stones that so closely cover the surface that in many one can leap from stone to stone without descending to the

# Clever Judge

Not all Englishmen drop their "hs." To many of them such clipped words as "'ot" and "'ouse" sound as unpleasant as they do to us. The story is told that on one occasion a case having to do with a horse was being tried before Judge Darling, and the plaintiff's attorney kept referring to the animal as a "'orse.'

Justice Darling stood it as long as he could, then he said: "Mr. X., was the animal a large horse or a little one?"

"Oh, a little one, my lord." "Then, Mr. X., for the remainder of the case let us call it a pony."

of considerable size, many of them being from 20 to 25 feet across and 12 feet in thickness. Stones of this character have been

employed for the formation of the socalled druidical circles, and are there fore called the druld stones. Some times stones of this character, from their resemblance at a distance to a flock of sheep, are called gray wethers

### Dante of the Dawn Dante's work is untranslatable. To

get a faithful English transcript of the great Florentine, we should need a diction of the Fourteenth century, molded by a more flery and potent genius than Chaucer. Not the thoughts solely, as in every true poem, are so often virgin thoughts; the words, too, many of them are virgin words. Their freshness and unworn vigor are there alone in Dante's Italian. Of the modern intellectual movement, Dante was the majestic herald. In his poems are the mysterious shadows, the glory, the fragrance, the young life-promising splendors of the dawn. The broad day has its strength and its blessings; but it can give only a faint image of the glories of its birth.-George Henry Calvert.

# Varied Chinese Currencies

There are 200 or more distinct cur rencles in use in China. Some of these are good in all provinces, some are good in a few and worthless in others. Some are good only in the province where they originate. The value of the currencles that pass in various provinces is by no means the same is bill; and doubtless forgot the quota- account of liness is 8.6 days a year. all parts of the country.

# **PUZZLES**

Because it grows down. and garnish with half of a pecan or

When is a pig an expensive animal? When he's a guinea pig.

ause they both get cracked,

Why is the letter D like eight hours? Because it is a third of a day.

Which of the feathered tribe would be supposed to lift the heaviest weight? The crane. What is that which has a mouth

but never speaks; a bed, but never sleeps in it? A river. What is the difference between a

blacksmith and a safe steed? One is a horse-shoer and the other is a sure It's the Irony of fate that you turn

up many fat fish worms when making garden, but when you want to go fishing you can dig up a half acre and not find any balt. It is great to know that one may send one's signature to a million-

A man in Los Angeles, turning over the leaves of an old Bible, found a \$5 | year. The average loss per pupil on tion he wanted.

for future reference.

dollar draft across the Atlantic by

radio, and we intend to file the item

# The KITCHEN CABINET

"There is no earthly allment but somewhere God hath an herb for its healing," says a quaint writer. The trouble is that we think the herb has a hard foreign name. We seek it in far lands, but at last find it in our own garden plot.

### SAVORY FOODS

When preparing an omelet, if the Everyone that day had felt the heat and probably all the other little boys dish is to take the place of ment, add one-half cupful of chopped nuts to

This dish can be eaten by one wish-

tasty filling. Cover the tops of the

peppers when filled with buttered

crumbs and bake until well heated

Baked Hash .- Chop fine one or two

cupfuls of yesterday's roast beef, add

twice the quantity of cold bolled po-

tatoes chopped fine, two onlons (small

ones) sliced thin, and butter with

gravy to moisten. Add water or broth

if necessary and bake in the oven un

bake in buttered gem pans.

Good Things to Eat.

crumbs; place in a

greased dripping pan and

after the first five min-

Fried Chicken, Southern Style-

Cut up the chicken at the joints,

plunge into cold water, then dredge

with flour, salt and pepper, having

as much flour adhere to the chicken

salt pork, cut into pleces, brown the

chicken in this fat and serve with a

white sauce, using half milk and half

Deviled Chicken Legs .- Foods high-

called deviled foods. Such are popu-

lar for an appetizer for late suppers

and picnic luncheons. Take the sec-

ond joints and the legs of roasting

or spring chickens. Divide the parts.

removing bones and tendons and flat-

ten the pieces with a cleaver. Make

incisions lengthwise in the pieces and

fill these with deviled paste, brush

with melted butter and broil or fry

in fat until cooked. To prepare the

paste: Put into a soup plate two

tablespoonfuls of salad dressing, one-

half teaspoonful of mustard, scant

half teaspoonful of curry powder and

one-half teaspoonful of worcestershire

This paste may be used on veal

chops, on tripe, ham or ribs of beef.

sauce. Mix and use as above.

cream.

Appetizing Breakfast Eggs.-Fry

til brown.

and serve.

omelet, is an-

the omelet just beplayground did the game end. fore folding. Al-So, in the smallest little minute monds, blanched, you ever knew, he went sound, sound dried and turned into the hot but-But in his sleep he was just as hot ter just before the as ever, and he could still not stop

playing from pride. other good way of making a nourish-The game was never-ending, i ing egg dish. They will not cook too eemed to him, until suddenly one of brown before the egg is ready to fold. his playmates saw a beautiful fairy, Savory Carrots. - Scrape young, dressed in cool silver and green, carrying a wand of green with silver tender carrots and cut into long thin stars, and on her head was a crown strips. Wash well, put into a saucepan with one and one-half cupfuls of made of green with silver stars, too. tomatoes, one teaspoonful of sait and "Little boys," said the fairy, "you two tablespoonfuls of butter. The carare all so hot and so tired, and not rots should measure a pint. Bring to one of you will dare admit it. the boiling point, then reduce the heat "But I will see that you all get fine and cook until the tomato is absorbed. and cool. We are planning to take

a trip today, and we want all you liting to reduce. It is rich in lime, iron and vitamines A, B and C. They all just scampered along after Stuffed Green Peppers.—Select four the beautiful fairy, and she led them large peppers and remove the seeds down to the little creek behind the and membrane. Parboil for five minutes in boiling water to cover. Fill There they found lots and lots of with cooked rice, tomato and nuts. Green peas in a cream sauce make a

other beautiful fairles, all wearing their coolest gowns of green and sildelightful filling. Leftover meats may be chopped and combined with crumbs All the little fairles cried out to the and seasoning, also making another

small boys and said: "Welcome," in chorus, And the little boys cried back : "Welcome, many times, lovely fairles, we are beginning to get cool now,

and we were so not." "Our trip must start," said the litboys in the first place, and at once they all saw lovely sall-boats appear-

They were quite different, though, from any other sail-boats any of the

boys had ever seen They all climbed in the boats, and



Went Down Under the Water.

They went in these sall-boats way cooked arrange on a hot platter and under the water until they reached pour over two cupfuls of cream sauce the bottom of the sea. made from the gravy in the pan.

The strange thing about it was that it seemed so natural to be under the sea, and it was just as easy to breathe as up on land.

Finally, after they had been going dong for a very long way, the fairy as possible. Try out a pound of fat who was leading the party said: "Here we stop."

The small boys saw spread before them on the bottom of the sea, long tables of soft green seaweed with dely sensoned with condiments are licious and strange looking dishes of

The dishes were very beautiful shells of all sorts and the food-well.

it was the most marvelous any of the boys had ever had. The crabs and the turtles waited on the table and all the other little fishes who lived in that part of the bottom of the sea joined in the merry-mak

Harry was just about to get up to make a speech of thanks, when at that moment his mother called him, and as Harry sleepily awoke he knew it was all a dream-but for one thing -it was cooler, and it must have been the fairles who had seen to that.

Pineapple, Cheese and Nut Salad .-Make a small ball of cream cheese Why is a cow's tall like a swan! mixed with a little grated American cheese, adding cream to mold. Fill the center of sliced pineapples with the ball of cheese, arrange on lettuce

walnut. Serve with a boiled dressing. Why is an egg like a Joke? Be

Peanut Brownles.-Take a half cupful of corn sirup, one square of chocolate, three-fourths of a cupful of flour, What ships do naughty boys learn half a teaspoonful of baking powder, most about in school? Smacks, one cupful of chopped peanuts, onehalf teaspoonful of salt, and a tea-

> gem pans. Tomatoes Stuffed With Sweetbreads.-Peel and scoop out the centers of medium-sized tomatoes, sprinkle well with salt and pepper and invert. Set on ice to chill. Cut cooked sweetbreads into dice, add a few cooked asparagus tips, a table-

spoonful of vanilla. Bake in small

Necie Maxwell

spoonful of minced green pepper,

add mayonnaise to moisten and fill the

tomatoes. Garnish each with a stuffed

### "Kid" Gloves of Lambskin Kid gloves are so called because they were originally made from kidskin, according to an answered ques-

tion in Liberty. Now only the finest are made of this material, and the ordinary kid glove is made from lamb-

# Denmark's School Year

Practically all the schools of Denmark are in session 246 days every

# STUFFED VEGETABLES ARE SUBSTANTIAL



Stuffed Eggplant is One of Nicest of Stuffed Vegetables.

(Prepared by the United States Depart- stuffing, you may be able to extend it One way of introducing variety in preparing vegetables is to stuff those that lend themselves in form to this treatment. Stuffing makes the entire dish more substantial and thus sometimes reduces the number of other foods required for a given meal. Eggplant, green peppers, large Spanish onions and cabbage are among those often served in this way. Usually the stuffing is made of other vegetables and some cooked starchy material such as bread crumbs, rice or spaghetti, to give body. A great many combinations are possible in stuffings. One would naturally choose two or three flavors that blend well together however they are cooked and served, just as one combines flavors carefully for a vegetable soup, a stew or a vegetable hash. Some good flavors to use in stuffings, two or three at once, are: Tomato, corn, celery, cabbage, spinach, string beans and carrots. Onlon flavor is desirable in almost every combination. Minced meat or chicken is often included, and then the resulting mixture may be

Combine Various Leftovers If you have not quite enough of a given vegetable when it is cooked in the usual way, and if it is suitable for | brown.

sufficiently hearty for an entire lunch around each half eggplant a little of the water in which the cabbage and eggplant were cooked. Bake in the

### BAKING POWDER **BISCUITS GOOD**

Should Be Light, Fine-Grained, Tender, Brown.

two eggs and pour over them three tablespoonfuls of melted butter, add a (Prepared by the United States Depart-ment of Agriculture.) teaspoonful of worcestershire sauce Tastes in biscults differ, and it Fruit Gems .- Take one cupful of would be remarkable, among a dozen orn meal, one teaspoonful of baking people, to secure an unanimous opinpowder, one-half cupful each of ion on the comparative merits of soft raisins and currents, and one-half cupor crisp biscults, drop biscults or ful of cream; beat thoroughly and rolled ones, water or milk or sour-milk biscuits. Almost everyone would agree, however, that an acceptable biscuit should be light, fine-grained, The southern cooks are noted for tender, and delicately browned. The their wonderful dishes. The following dough should be worked as little as is one which has become possible, therefore, so that the gluten Maryland Chicken.-Dress and cut up two will not be developed too much and the product made tough. Using softwheat or pastry flour and having the young chickens. Sprinkle oven very hot are two other points with salt, pepper, and dip into flour, egg and

that contribute to good texture. Here's a recipe furnished by the United States Department of Agricul-

bake 30 minutes, basting ture: utes with one-third of a 1 cupful milk 4 teaspoonfuls of cuprus of melted butter. When well 3 cupfuls sifted soft-wheat flour 1 teaspoonful of 4 to 6 tablespoon- salt

> All dry ingredients are mixed and sifted together, the fat is worked in and the liquid is added to this fatand-flour mixture. Cutting the fat Into the flour with knives, a pastry fork



Making Baking Powder Biscults.

or a biscult cutter is often recommended to avoid warming or handling It too much, but the tips of the fingers may be used if the work is done quickly.

Either milk or water may be used as the liquid in baking powder biscuits, and the quantity varied to obtain the biscuit desired. Sometimes a very stiff dough is wanted, and as little liquid as possible is used. A lighter biscult is made by using more liquid and combining very lightly. Drop biscuits, which are not rolled out, may be made by adding still more

liquid than for a soft dough. Bake the biscuits in a shallow pan or on a baking sheet. The pan should be lightly greased for drop biscuits, but this is not necessary for the other type. Biscuits require a very hot oven (450 to 500 degrees F.). If you have an electric table stove, try baking bissuits right in the dining room.

### but not enough of any one to serve for a dinner vegetable, you can combine the various leftovers with bread or rice, add onion flavor and use the mixture as stuffing. Bread crumbs should always be combined with melted butter to make them rich before they are added to other ingredients. Stuffed Eggplant Recipe.

very nicely by this means. Again,

when you have small amounts of two

or three cooked vegetables on hand,

The following recipe for stuffed egg-plant is furnished by the bureau of home economics:

I large eggplant 1 teaspoonful salt 4 tablespoonfuls raw cabbage, or 4 tablespoonfuls cooked string chopped peanuts beans tablespoonfuls erumbs

Cut the eggplant in half. Remove as much of the white portion as possible without breaking the shell. Cut in small pieces. Cook the cabbage and the eggplant in a small amount of water about ten minutes. Drain and mix the other ingredients with it. Fill the eggplant with the stuffing, place buttered crumbs on top. Pour oven half an hour, or until golden

### Eggs in Tomato Sauce Make Good Dinner Dish

Do you enjoy an occasional egg dinner? Some people think of eggs as suitable only for breakfast, luncheon, or supper, and do not regard them as substantial enough for dinner. As a matter of fact, however, eggs contain the same kind of efficient protein for body building that is found in meat. Eggs, particularly the yolks, are rich, too, in mineral substances and they are one of the best sources of vitamine A which everybody needs for health and physical well being. What makes eggs seem to be less substantial than some other foods is that their food materials are in such form that they can be rather quickly assimilated by the body. Eggs are pure food material mixed with water. Because of their rather large percentage of water, when serving eggs for dinner it is well to allow two or more aplece for the grown-up members of the family. An exact recipe cannot be given without knowing the number of persons in your family. With these proportions for sauce enough to go with six eggs in mind, you can count noses and esti-

mate the exact quantities needed. Make a sauce by blending three tablespoonfuls of flour and two tablespoonfuls of melted butter and combining with two cupfuls of tomato juice and pulp and seasonings-one and one-half teaspoonfuls salt, onequarter teaspoonful of pepper, onehalf teaspoonful celery salt. If you are planning to bake your eggs put about half the sauce in a shallow buttered baking dish or ple plate and then break the eggs separately in a saucer and slide them carefully, one at a time, into the sauce. If you have more than six eggs, use two dishes. Cover the eggs with the rest of the sauce and sprinkle three tablespoonfuls of grated cheese over the top. Bake in a moderate oven until the eggs are set.

If you like, you can heat all the sauce in a skillet and poach the eggs in it, handling them carefully as before. In this case, spread rice or noodles on a hot platter while the eggs are cooking, skim out the eggs as they are done and slip them on top of the rice or noodles, and pour the tomato sauce over the whole dish.

### Valuable Minerals Are Found in Raisin Bread

It may not always be convenient to make a yeast-raised dough when you want raisin bread. Everybody likes raisin bread once in a while, however, and the raisins contribute valuable mineral elements to the diet. A very good bread can be made by using baking powder. It will dry out more quickly than a yeast-raised bread, so it is well to make only as much as you are sure will be eaten promptly. The United States Department of Agriculture furnishes the following directions for making It:

# Quick Rairsin Bread.

3½ cupfuls flour tablespoonfuls 1 teaspoonful salt melted butter teaspoonfuls tablespoonfuls baking powder sugar teaspoonful cin- 1% cupfuls ratnamon cupful milk

2 oggs Sift the salt, cinnamon, flour and baking powder together. Beat the egg and add the milk and sugar. Combine the liquid and the dry ingredients. Stir in the raisins until well mixed. Place the bread in a greased pan and let it stand for 10 minutes. Bake at a moderate temperature (about 250 degrees Fahrenheit) for about 45 min

# HOUSEHOLD NOTES

Cold water is first aid for egg stains.

A pinch of mustard gives a pleasant tang to most cheese dishes,

Dropped baking powder biscuits are

as good as those that are rolled and they can be made in about half the

Put a clothes rod in the children's

it, and less clothes will be left on the floor.

If vegetables are salted just before they are done cooking, they are more likely to be tender than if they are cooked in salt water.

A dose of castor oll is good for leather-covered furniture, for it keeps the leather from drying and cracking. It should be applied with a cloth and rubbed well so that none of it recloset low enough so they can reach | mains on the surface.