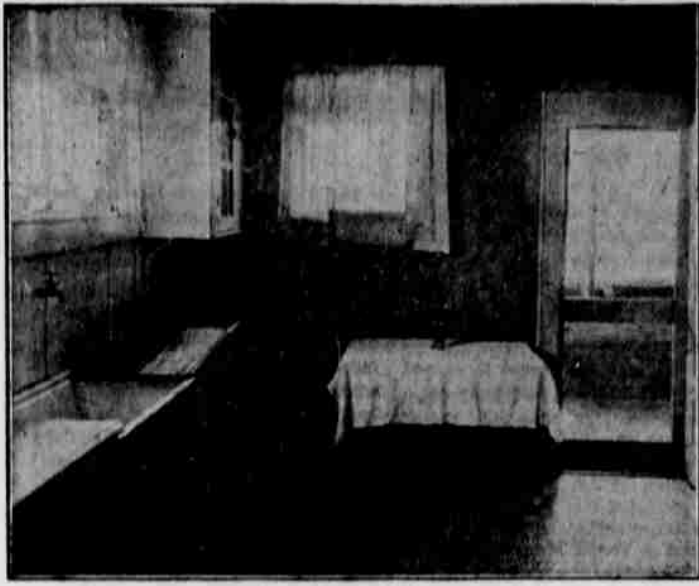


Handy Kitchen Arrangement



Drain Boards on Each Side of the Sink and Good Light Make This a Satisfactory Dishwashing Center.

(Prepared by the United States Department of Agriculture.)

Drainboards on each side of the sink and good light above it make dishwashing easy and convenient. This is especially true if the dish closet is so placed that the china may be put away without extra steps after it has been washed and wiped. In this corner of a Louisiana farm home, photographed by the United States Department of Agriculture, all these points are exemplified. The sink arrangement is so neat and compact, with its tidy cupboards below the drainboards, and the extra end window makes it so light and pleasant, that the housewife evidently enjoys her individual lunch here, for she has put a cloth over the table and a vase of flowers on it. The little table might be set for two or four persons for any light meal which did not seem formal enough to make it worth while to carry food and dishes all the way to the larger dining room. The kitchen opens onto a screened entrance porch, which is pleasant enough to use for preparing vegetables, ironing, or other work in warm weather. Linoleum on the floor is easy to keep clean and comfortable under foot.

In planning any kitchen, all the various activities that are to be carried on in it are kept constantly in mind. It is possible to arrange definite work centers which save steps and contribute to efficiency. The preparation of foods, cooking, serving, and clearing away and dishwashing, are four activities that follow each other every day and several times a day in most kitchens. Compact centers for these jobs are therefore desirable. While the sink may be part of the raw food preparation center in conjunction with a work table, it is principally as in the

illustration, the place where soiled dishes are stacked and washed. While not seen in the picture, the garbage can should be close at hand, and on shelves or hooks—in this case in the lower cupboards—can be kept the articles needed for dishwashing, such as the dishpan, mop, sink brush, soap shaker, washing powder, or other cleaning agents, and dish drainer. Cloths and towels that have been used are generally hung in the air, and kept in a drawer when clean. Double boilers, the coffee pot, pitchers and other utensils that must be filled with water before being used are kept near the sink, also strainers and colanders which will be used there.

USE OF PRESSURE COOKERS

Research and practical experience have demonstrated, says Dr. A. F. Woods, director of scientific work, United States Department of Agriculture, that nonacid food products, like asparagus, beans, corn, peas, beets, spinach, meats and fish, cannot be canned safely by processing in boiling water, but must be sterilized under pressure with approved time and temperature.

Pressure cookers are now standard equipment and are readily available at small cost. The department does not recommend any particular make, although attention is called to the importance of having the pressure kettle equipped with thermometer and pressure gauge for proper control.

"There is now no excuse," says Doctor Woods, "for continuing to take risks involved in canning nonacid foods without adequate pressure cooking. All recommendations by the Department of Agriculture will hereafter make this clear and emphatic."

Pickles Are Easily Made

(Prepared by the United States Department of Agriculture.)

If you prefer a crisp, sweet cucumber pickle to a dill pickle you can convert the latter into the former very easily. Either homemade or commercial dill pickles may be used. The advantage of beginning with the dill pickles is that very little time is necessary for completing the sweet pickles if the right size is used.

These sweet cucumber pickles are made in rings, and come out clear, crisp and transparent. They are very attractive to serve with salad or cold meat or as an appetizer. The following recipe is furnished by the bureau of home economics of the United States Department of Agriculture.

Sweet Cucumber Pickles.

60 firm dill pickles	1/2 cup whole
12 peeled garlic buttons	black pepper or 6 hot red peppers
3 pints cider vinegar	per pods
1 pint tarragon vinegar	10 lbs. granulated sugar
1 lb. brown sugar	
1/2 cup whole all-spice	1 cup olive oil

The dill pickles may be made previously according to the directions in Farmers' Bulletin 1438-F. Cut them in cross slices one-half inch thick, and drain in a colander overnight. In a

5-gallon stone crock with a lid, pack the pickles in layers, using two garlic buttons to each layer. Boil together the vinegar, sugar, and spices for 15 minutes, watching carefully that this does not boil over. Pour at once over the pickles. Next morning stir thor-



Materials Ready for Making Pickles

oughly and add the olive oil. Cover the jar. Stir the pickle well each day for ten days. It is then ready to serve. If the pickle is to be kept for any length of time it should be sealed in jars made sterile by boiling. Use pint jars so that when once opened the contents may be quickly used up

Evening Story for the Children

By MARY GRAHAM BONNER

"I am going to give a dinner," shouted Peter Gnome, "in honor of the club, the Every-Day-Is-Nice Club."

"All our members have lived up to the rules so beautifully in acting and behaving and feeling that every day, no matter what the weather, was fun and that something could be done every single day."

"So I am going to give a dinner. Pray all come and hear the news."

The brownies, elves, gnomes, members of the Bogey family, old Mr. Giant and Witty Witch and the goblins all came hurrying to the spot where Peter Gnome stood.

When he saw them all he waved his high hat in the air and shouted.

"There is a little cave near here. It would not be large enough for old Mr. Giant, but it is going to be my new home."

"There is moss inside, and there are little ferns growing about."

"There are tiny cracks in the rocks and sometimes I will be able to talk to the insects and hear why they do this and why they do that."

"So I am going to give a cave warming."

"What?" they all asked in surprise. "When people give a party in a new house they call it a house warming—or when they have moved to a new home."

"Well, as my house is to be a cave, and as I am going to give a party in it, I think I should call it a cave warming."

"Perfectly sensible," said Witty Witch.

"A very sensible young fellow is Peter Gnome."

"Still," said old Mr. Giant, and stopped for a moment, then com-

menced to speak again, and then to wipe a tear away.

"Why old Mr. Giant, what is the matter?" asked Peter Gnome, as he hopped on Mr. Giant's right shoulder, pulled his right ear and kissed the tip of his ear gaily.

"I was being a little selfish," said Mr. Giant.

"You—selfish!" shouted Peter Gnome. "What in the world do you mean?"

"I will tell you," said Mr. Giant. "Do," said Peter Gnome.

"Do," said Witty Witch. "I always approve of creatures telling what they

my dear friend Peter Gnome loved me."

"Oh, Mr. Giant," said Peter Gnome, "how glad I am you told me what was the matter."

"Yes, Witty Witch, you are quite right in saying things should be talked out."

"My cave where I'll sleep is very small—too small for you but all right for a bedroom for me, but my real place where I'll give the cave warming is the outside part which is like an open cave, and there are two great tables of rocks where I shall have dinner parties and where we're to have our party now."

"Oh, Mr. Giant, I wouldn't live anywhere where you couldn't come and visit me."

"There will be lots of room for you in the big cave. You can even take a nap on one of my tables any time you wish."

Old Mr. Giant was happy once more and they all went off to the party which was a huge success.

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HINTS FOR HOUSEWIFE

For best flavor and color cook all preserves rapidly.

A small electric fan helps to keep the kitchen cool in summer, and to drive out cooking odors.

Lettuce or other salad greens may be crisped in very cold water containing a little vinegar or lemon.

Protect iron or steel utensils which are stored for the summer by coating the surface with paraffin or other fat containing no salt and wrapping them with newspaper. This applies to flatirons and stoves as well as to small kitchen utensils.

To make a cover to protect food which is cooling, stretch a piece of cheesecloth over an embroidery frame a little larger than the dish containing the food. Several hoops of graduated sizes may be kept for this purpose on a long hook in the kitchen pantry.

CARE OF THE BROOM

A new broom sweeps clean, but so will an old broom if properly cared for. Careless treatment will wear out a broom more quickly than frequent and prolonged sessions of sweeping.

Occasional washing will help to keep your broom in good condition. Prepare a pail of hot soap suds and dip the broom end in and out quickly so as not to soak the bristles. Shake off as much of the moisture as you can, then hang it in the open air until it is dry.

Be Prepared

Do not forget that your strength for every conflict depends on your being girded for each as it comes, and never being careless or weary.—E. B. Hall.

Collared Neckline Is in Fashion

By JULIA BOTTOMLEY

And now it is the collared neckline which presents to the stylist a new opportunity to "create." Ever so many of the new daytime frocks are made with a collar of flattering lines. It may be of self or contrasting fabric, or else the dress or blouse may acquire a lace or lingerie accessory type, but always, mind you, to be smart, originality must be the outstanding theme.

Evidently fashionists are determined that no two collars shall look alike, whether accessory or a very part of the garment. Which accounts for the whimsical styling of the white georgette collar which distinguishes the frock in the picture. The dress itself is of dark printed crepe de chine, a very likable material for practical daytime wear.

One cannot say enough in regard to the collars, and collars which contribute to style interest present and future. One outstanding feature is the favor shown lingerie types, among which fine white organdie or georgette plaatings abound. A flair for traversing surplice openings with sheer white frillings is an outcome of the vogue for lingerie touches on the autumn frock. Also a style message of importance is to the effect that starched linen, pique, organdie and batiste neckwear is coming into vogue.

If you would like to give a this-season look to the navy, black or print frock you have been wearing, freshen it up with one of the new youthfully shaped collars of Puritan styling and made of sheerest of white organdie, the same self-lined. The chic thing about these new collars is that they fasten with a conspicuous flat butterfly bow, which also is made of self-lined organdie. Deep flaring cuffs complete the picture. These organdie collar-with-a-bow and cuff sets are a very smart and new note.

Another noticeable feature about the new collars is that many of them are developed along Jabot lines. Still

others acquire a profusion of tabs and many tie in fichu fashion. This is especially true of the handsome lace



collars which abound in rich profusion this season.

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Community Building

Right Kind of Building Affects Value of Land

The wrong kind of buildings are sometimes found on city land in such the same way that the wrong kind of hats are found on women's heads, says the National Association of Real Estate Boards. When a woman wears an unbecoming hat, it means that she has not looked around sufficiently for the right hat and her appearance consequently suffers. When the wrong building is erected on a piece of land, it means that its owner has not looked around sufficiently for the right building, and the value of the land suffers.

Owners of land cannot afford to toss a coin to decide whether to build an apartment house or an office building on a given site, because the proper use of the land can make or break its value, says the association.

There is a certain type of structure suitable for every piece of urban real estate, and property owners should seek advice on this subject before breaking ground, because the highest and best use of the land is a serious matter and involves a look into the future.

It is not enough to observe all of the advanced rules in selecting a location unless, after its selection, the land is developed to the best advantage, because maximum values cannot be brought about for urban real estate until the proper buildings are placed on it.

National Campaign for Senic Beauty Now On

The Virginia state chamber of commerce recently called a conference to discuss cleaning up the scenery. The garden clubs of Nashville, Tenn., are proposing to plant rambler roses along all the highway fences leading into their city. They see Nashville a few years hence as "a bridal procession of flowers." Seattle contemplates a 60-mile highway between Tacoma and Everett, electric-lighted and fringed with rhododendrons. To a young Detroit school girl, Mrs. John D. Rockefeller, Jr., gave a three-day trip to Washington and the promise of a Presidential handshake as a reward for coining the slogan "This is your country—beautify it," which Mrs. Rockefeller expects to use as a trenchant weapon in a national campaign to banish unsightly hot-dog stands, billboards, placards and plasters from the roadside.

Selecting Home Site

It is highly important that the home builder ascertain that the section to which he is contemplating construction will continue as a home section so that he may not only put his property to the highest and best use as a residential site, but count on it persisting in this use for many years to come. He should, of course, inquire whether the district is protected by zoning laws or building ordinances that bar the construction of commercial buildings, but he should remember that zoning laws can be amended if it can be shown that commerce or business is making justifiable demands on a district.

The home builder, therefore, should seek competent advice as to the trend of the land in the sections adjacent to his proposed home, for although no one can be a magellan in these matters, the changing of districts, with the possible change of zoning laws, can be foretold with reasonable accuracy.

Get Reliable Contractor

Where a contractor accepts a job of house building at a price that is too low for him to make a profit on good work, the tendency is to cheapen or slight work in such a way that no loss will be sustained. This is particularly true where there are inadequate plans and specifications.

Furthermore, there are in the ranks of the contracting profession men who are unskilled, just as there are in other professions. Their capacity to do high-grade work is distinctly limited. They deliver the kind of workmanship that they know about—the type that is condemned by high-class builders. They charge less because their costs are less, but what they deliver is often not worth its price.

City Planning in California

A city-planning enabling act is a matter of current interest in California at the present time, the National Association of Real Estate Boards points out. The state legislature has passed a bill repealing the existing planning enabling act and substituting a new law and the legislation has just been signed by the governor. Enactment of the bill was favored by the California Real Estate association.

Home Modernizing

When modernizing your house you take advantage of the sturdy construction which exists in the structure itself and add to that more features which are substantial, modern, useful, and decorative.

Ethetics and Business

It is not incompatible to combine aestheticism with sound business principles. Those communities that succeed in doing so are always in the van of progress.