

Things for the Family Table

By NELLIE MAXWELL

Tolerance is the most lovable quality that any human being can possess. Tolerance is the vision that enables one to see things from another's viewpoint. It is the generosity that concedes to others the right to their own opinions and their own peculiarities. It is the benignity that enables us to let people be happy in their own way instead of our way.—Rotary Bulletin.

The ubiquitous onion is always in season, always inexpensive, always healthful. When eaten raw they are rich in vitamins and uncooked retain much of their vitamin content. In families where there are children onions should be served at least twice a week. When cooking them add a quarter teaspoonful of sugar—it helps to bring out delicate flavors.

For a Sunday night luncheon, roasted onions and potatoes in the fireplace will be a meal enjoyed by the whole family. Butter both vegetables very generously when serving them.

Glazed Onions.—Peel medium-sized onions and prick them through the centers to keep them from breaking while cooking. Place in boiling salted water to which a teaspoonful of sugar has been added. Simmer until tender, drain and season with plenty of butter, adding a tablespoonful of sugar; cook over slow heat until they are well glazed.

Onions Baked With Tomatoes.—Strain one quart of tomatoes and add two tablespoonfuls of sugar, one teaspoonful of salt and two tablespoonfuls of flour all well mixed. Add two tablespoonfuls of butter and one-quarter teaspoonful of pepper. Cut six or eight onions into halves and put them in a baking dish. Pour the tomato sauce over the onions and bake one hour in a moderate oven.

Scalloped Onions.—Peel and quarter even sized onions enough to serve the family. Parboil until half done then

place in a baking dish with a layer of rich white sauce, sprinkled with a thick layer of minced cheese and cover with another layer of onions. Finish with the white sauce sprinkled well with buttered crumbs. Bake until brown and serve from the covered baking dish.

We like a change from the ordinary roasts, chops, steaks and stews which we usually serve, so try the following:

Beef Birds.—Take a thin slice of round steak and cut into two-inch strips; on each lay a small piece of fat suit pork or a strip of bacon if the smoked flavor is liked, season well, roll up and skewer with toothpicks. Brown in a little hot fat, add a sliced onion and a tablespoonful of water, cover in a Dutch oven or Scotch kettle and simmer for several hours over low heat. Serve with baked potatoes. For the gravy, thicken the gravy from the kettle.

Winter Salad.—A combination that is especially good for a salad when meat is not served in this: Take equal parts of rich cheese cut into small cubes, sweet pickles—either cucumber, ripe cucumber or watermelon also cut into cubes, add drained canned peas and mix with the following salad dressing; serve on lettuce:

Salad Dressing.—Mix one cupful of sugar with four tablespoonfuls of flour, add one teaspoonful of salt, two teaspoonfuls of mustard and when well mixed add two lightly beaten

eggs mixed with three tablespoonfuls of water; add one-half cupful of vinegar and one-half cupful of boiling water. Cook until smooth and thick. Add whipped cream when serving.

Date Pie.—Take one cupful of sugar, two tablespoonfuls of flour, a half teaspoonful of salt, one teaspoonful of vanilla, one cupful of hot water, one cupful of dates, one-half cupful of nutmeats and a tablespoonful of butter. Cook all together except the vanilla and pour into a baked pastry shell. Cover with whipped cream and serve when cold.

Apple Dessert.—Peel and slice good-flavored apples in a baking dish, sprinkle over them a handful of raisins, one cupful of sugar and a half dozen or more marshmallows. Bake until the apples are tender, add one-fourth cupful of water. Serve with cream.

Tutti-frutti Cocktail.—Put a layer of chipped ice into a glass and arrange on this a layer of fresh or preserved strawberries, pineapple, orange pulp, small pieces of bananas, bits of peaches, cherries, seeded grapes, or plums cut into bits. Cover with grape juice and serve with a sprinkling of sugar.

When cooking squash for dinner prepare it the day before to save time, bake or steam it and season it after mashing well, add one or two beaten eggs to the mixture, depending upon the amount, place in a baking dish and it is ready to reheat for the next day's dinner.

The juice of grapes is laxative and a fine blood tonic.
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Small Table and Chairs Are Liked by Children



Small Table Especially for Youngsters.

(Prepared by the United States Department of Agriculture.)

A small table especially for their use is an essential part of the household furnishing where there are children. Such a table can be used both for the children's meals and as a place to play when they are indoors. To go with it there should be small sturdy chairs, comfortable for the knees when the children are seated at the table, of the right height to permit them to sit with their feet squarely on the floor, and of just the right shape in the seat and

back to help them maintain a good posture. Sometimes a plain, strong table already in the house can be cut down to answer the purpose. If need be, a little paint or enamel will brighten it up and make it easier to keep clean. Little children at times spill their food. Since this must be accepted as cheerfully as possible during the period when they are learning to feed themselves, the table and floor should be washable.

When children eat apart from the adults there are fewer distractions. The fact that grownups sometimes have different foods from those served the children passes unnoticed. If there is a maid or some one else who can serve the children quietly and efficiently apart from the family, they may have their meals at the family meal hours, but most mothers find it more convenient and less distracting to the children to give them their meals about half an hour before the other members of the household. The important thing, says the bureau of home economics of the United States Department of Agriculture, is that the children's meals should come at regular time, with well-spaced intervals, and with due regard for the schedule for nap, bath, exercise, and bedtime.

Part of the mother's responsibility is to see that the food offered the children looks appetizing, is well cooked, and served at a suitable temperature. A burnt tongue from food that is too hot is an unfortunate accident, and foods that are cold when they should be eaten are equally unsatisfactory for making a meal a success. Whether the mother cooks the child's food personally, or has some one else do it, she should make certain that every dish on the menu is properly prepared and served. Lumpy cereal, scorched cocoa, or stringy vegetables, may be the starting point of a food dislike, even in a very young child. Food should never be used as a carrier of medicine, as when castor oil is given in orange juice. Orange juice is so necessary in the child's daily diet that the enjoyment of it should not be spoiled. Make the setting of each meal attractive, the food good to look at and to eat, and the child will have a good appetite and good digestion.

Fairy Tale for the Children

By MARY GRAHAM BONNER

"The gnome," said Witty Witch, "was very naughty. Oh, this was ages and ages ago.

"He teased creatures smaller than himself, and of course that is one of the meanest things in the world.

"Anyone is a big coward who does that.

"Then he would say things that hurt people's feelings and he would get angry over nothing at all.

"He got so mean that no one ever knew when he was going to suddenly get 'mad' at them for something or other.

"In school he would love his slate because he could keep rubbing off the marks upon it.

"One day he said, 'I think slates

are the nicest things in the world. I didn't know you wanted me to keep the answer on my slate. I rubbed it out.'

"Then, he thought, he had shown he knew something by writing on his slate—even though he did not write the answer at all, but simply something quite absurd.

"One night he was very tired. He had been playing hard and he had knocked down a creature smaller than himself, but he didn't think it mattered.

"Suddenly before his eyes he saw Professor Gnome, only he looked much larger than he had in school.

"He was carrying a big slate.

"This is the slate which cannot be rubbed off by your sponge, little gnome," he said. "I have the magic rubber for it, but you will not be able to rub anything off."

"Every time you are mean and tease and get 'mad' and 'offended' and hurt your friends and pretend to know what you don't it will go down on this slate and you cannot rub it off."

"This and much else Professor Gnome said to him, and then he left the slate by his side.

"The little gnome awoke and found it had been a dream but it seemed so terrible to him that every mean thing would be written down on the slate that he wasn't mean as he had been.

"It took time for him to change, but

gradually he did change, and how much more fun it was when he wasn't doing mean things and getting 'mad' and getting 'offended' and hurting people's feelings.

"He was much, much more popular than ever before—oh now, he was really and truly liked."

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TIPS FOR HOUSEWIVES

Every child needs a place of his own for play and playthings.

Removing dust regularly from window sills, porches, steps and walks, helps to keep it out of the house.

Proper cleaning doubles the life of a rug. Avoid beating and vigorous shaking of heavy rugs which may pull apart.

Cranberry jelly can be cut into any number of fanciful shapes to make an attractive garnish for salads and desserts.

A hall closet, equipped for the child's outdoor clothing, which he can reach without going through any room, saves wear and tear on both the parents and child.

Blouse of Metal Weave Is Liked

By JULIA BOTTOMLEY



dress-up appearance of those who keep social engagements, there is nothing that arrives at the goal so definitely as black velvet for the skirt with a cloth of metallics for the blouse. Seeing that the social season is now on in full swing, the present formal daytime picture is largely a matter of resplendent combinations.

As to whether the silver or the gold note be accented, is left to the preference of the wearer. That silver-with-black is so closely contesting the gold-with-black effects is no doubt due to the vogue for anything which approaches the black-and-white theme which is at the present moment so outstanding in the winter mode. For the blouse herewith illustrated, the designer chooses the lovely silver metal cloth striped in dark and light tones.

One of the notable characteristics of many of the newer metallic materials, is their sheerness. Not that the heavier weaves are ignored for both play a prominent part in the mode. In fact some of the smartest metallics take on almost a lace-like appearance. Printed gold and silver cloth is the denier cri of the formal fabric mode. It is used for evening wraps, for the frock attire, as well as for the afternoon blouse.

To those who prefer to merely suggest the metallic note, the new moires shot with gold or silver are making very special appeal. Then there are the handsome satin brocades which also include a patterning of gold and silver interweavings. Net embroidered with gold or silver dots is very charming for the blouse.

Milliners as well as dressmakers are subscribing to the metal vogue which results in very charming ensembles made up of blouse and chapeau fashioned of handsome metallic weaves, the same to be worn with velvet jacket-and-skirt suits.

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Wit and Humor



FORESIGHT

He was visiting the newlyweds at their home. Everything was fine, but—

"Why did you take an apartment with such a tiny kitchenette, Tom, old boy?"

"Well, you're the first man I've told, so keep it quiet. It's so small I can't get in there to help my wife when she's doing the dishes."

Early Tuition

"Do you think a successful politician must spend many years in getting an education?"

"All depends," said Senator Borghum, "on what kind of politics he gets into. I know of underworld workers who appear to have learned more in jail than they learned in school."—Washington Star.

A REINCARNATION SURE



Friend (referring to new-born babe) "Just think, Tom, there's your son having his first day of crying." Dad—"I can hardly think it is Jim—sounds to me like he's had a lot of practice before."

Antarctic Advantage

Fonder. In far Antarctic seas, The ships repose amid a fress And make us envy icy storm, While weather prophes say "fair and warm."

Opinions Differ

Wife (reading paper)—It's a shame! Simply revolting! Down in the South Sea islands a man pays \$20 for a wife!

Hubby—Yes, that's a lot of money, but if she is pleasant and good looking and a willing worker she might be worth it.

The Guest Towels

Hubby—Well, darling, I ran that errand for you today. I bought the towels and took them to a seamstress to have the question marks sewed on.

Surprised Wife—What on earth did you think I asked you to buy?

Hubby—You told me to buy a dozen guest towels, of course.—Chicago Daily News.

MEAN INDEED



"You say Jack's father is miserably mean?"

"Yes, he's so mean he wouldn't even give Jack a liberal education."

Who Has the Answer?

I ask a simple question, This only truth I wish: Are all fishermen liars, Or do only liars fish?

Business First

The Officer—When you see them dames start blin' an' a'r pullin' why didn't you stop 'em an' not wait till they near murdered each other?

The Movie Operator—Stop 'em! Why, man, there was a hundred feet of film in the camera.

Merely Advisory

Mr. Neverwest—I can't get out and hustle up a job. The doctor's forbidden me to work.

His Wife—Fergit it! The doc ain't the business agent of your union.

Chances Bright

"Hi! So you wish to marry my daughter. May I ask how are your future prospects? Can you provide for her?"

"Yes, absolutely. I have a very rich uncle, sixty-five years old, who has lately taken up aviation."

The Right Place

Bill—Do you notice that lady over there? What a friendly expression she wears on her face.

Hal—Yes, but where else could she possibly have it?

UNCOOKED MEAT REQUIRES PROPER CARE

(Prepared by the United States Department of Agriculture.)

The proper care of uncooked meat in the home during the time between its delivery and its preparation for the table is most important. Un-



Unwrap Meat as Soon as it is Delivered.

cooked meat is a ready medium for the development of bacteria that cause spoilage and are dangerous to health. As the temperature increases the bacteria increase in greater propor-

tion, and spoilage is hastened. Therefore, the colder the better—a temperature of 47 degrees Fahrenheit or below is of real value. It is not always possible to detect spoilage in meat by its odor or taste, hence it is best to be on the safe side and store the meat in the coldest part of a good refrigerator.

Unwrap the meat as soon as it is delivered, says the bureau of home economics of the United States Department of Agriculture. Tests are now being carried on indicating that uncooked meat in a closed container has a more advanced rate of spoilage than meat on an uncovered dish. The top of the meat may be protected from possible dripping of food from the shelves above by having loose piece of oiled paper laid over it. Set the platter with the meat on it in the coldest part of the refrigerator, previously determined by means of a thermometer. The coldest spot is that reached first by cold air currents descending from the melting ice, or from the unit in the mechanical refrigerator. This varies with the design of the box and with the location of the cold air duct.

Among the wardrobe items which this age of luxury demands, the blouse of gold or silver cloth stands high in the list. In fact, a resplendent metallic blouse has come to be regard-

ed as a necessary luxury for the woman who registers among matinee "fans," or who attends bridge parties, teas or makes formal calls. By way of achieving that coveted