Large Kitchen Handy as Dining Room

(Prepared by the United States Department of Agriculture.)—WNU Service.

In the country, large kitchens are more or less necessary, because at certain seasons food must be prepared in considerable quantity to provide for the extra helpers in the farm work. Frequently it proves practical and convenient to use the kitchen as a family eating place, rather than to carry food

Dining Table at One Side of Kitchen.

and dishes some distance to the dining room. The kitchen range makes the room very comfortable and it is not necessary to increase the heat elsewhere in the house, if much of the family activity goes on in the roomy kitchen. However, from the homemaker's point of view, the main consideration, in having family meals in the kitchen, is the step-saving feature.

The old-fashioned way was to put a large table right in the middle of the room. This was apt to make more work than it saved, for the housewife had to walk around it constantly in getting meals and doing other tasks. It always seemed to be laden with odds and ends about the time it was wanted for the next meal. A much better plan when a large kitchen does double duty, is to group the dining table and chairs at one side of the room, and bring the work centers close together on the other sides. Placing the dining table to one side does away to some extent with the temptation to use it as an extra kitchen table.

The bureau of home economics of the United States Department of Agriculture has made a study of convenience in the kitchen, and emphasized the need of grouping work centers to route the tasks in logical order. Preparation of raw foods, cooking, serving, and clearing away and dishwashing, are the four activities that follow each other every day, and several times a day, in most kitchens. Compact centers for these jobs should therefore follow the same order around the room from left to right, for the right-handed worker. The centers for serving and clearing away and dishwashing should be nearest the dining room and close together. In this case they will be nearest the dining center. A glimpse of the sink on one side of the picture shows that this plan has been met in a satisfactory way in the farm kitchen that was photographed. The large closet is near both the sink and the table for putting dishes away or for setting the table.

Apples Are Used in Tasty Hot Dessert

A hot dessert in which apples decorate as well as flavor can be cooked in a skillet or in a heavy baking dish in the following way, says the bureau of home economics of the United States Department of Agriculture:

¾ cup butter or other fat.
½ cup sugar.
1 egg.
1 tsp. vanilla.
1½ cups sifted soft-wheat flour.
2 tsp. baking powder.
¼ tsp. salt.
½ cup milk.
3 to 4 firm-fleshed apples.
2 tsp. cinnamon mixed with ¼ cup sugar.

Cream the fat, add the sugar, well-beaten egg, and vanilla. Sift the dry ingredients together and add alternately with the milk to the first mixture. Spread a thick coating of fat on the bottom and sides of a square or oblong baking dish or a very heavy pan. Pare, quarter, and slice the apples thin, spread in a single overlapping layer on the bottom of the baking dish, sprinkle with the mixture of cinnamon and sugar, and add another layer of apples and the remaining cinnamon and sugar. Pour the cake mixture over the apples. The batter is rather thick and may need to be smoothed on top with a knife. Bake in a very moderate oven (300 to 325 degrees Fahrenheit) for 45 minutes. Loosen the sides of the cake, turn it out carefully, upside down, and the top will be covered with neat layers of transparent apples. Serve hot with hard sauce or whipped cream.

Buttons Play an Important Part

By CHERIE NICHOLAS

Looks as if Dame Fashion had cornered the button market this season. The importance of buttons as they either fasten or trim the new blouses, frocks and coats cannot be overstated.

What counts most in this game of "button, button" which designers are playing with so much enthusiasm this season is to so position them that they will be as decorative as they are useful. From the various suggestions in the picture one may get an idea of both the effectiveness and the versatility of button treatments as they enhance the new modes.

Particular attention is called to the coat where the buttons are placed below the waistline. On the dress the buttons at the neckline have gone diagonal as has the movement of the stripes which pattern the material. The skirt is one of the new buttoned types which is so popular at present.

The first wee sketch in the illustration goes to show that even a single button if placed at the very most strategic point can be highly ornamental.

Notice in the next little picture that buttons are ranged on a plaid waistcoat. The vogue for waistcoats or mannish vests with either single or double-breasted buttoning is emphasized, in connection with the tailored suit which is so smart for spring.

Crystal buttons arranged on either print silks or summery cottons in connection with scallops as shown in the third sketch at the top of this group make a very effective trimming.

Below, considering the sketches from left to right, the first suggests an interesting placement of buttons on both skirt and bodice, the white triangular rever producing a striking contrast.

The same idea of buttons on both skirt and the blouse or vestee is pleasingly varied in the center miniature drawing.

Again in the concluding sketch buttons are made a pleasing trimming feature in connection with scallops.

Among the lessons taught by this group of suggestions two are outstanding—the placement of buttons on the diagonal and the use of buttons below the waistline as they button the coat or the skirt.

Fairy Tale for Children at Bedtime

By MARY GRAHAM BONNER

One day as the fairies were playing in the beautiful garden, and were talking to old Mother Earth, they heard some little whispers down in the ground.

"Oh, we are so anxious to come up," was one of the little whispers.

"Dear me," said one of the fairies, "what does that little whisper mean, Mother Earth?"

"Oh, that is one of those impatient little radishes. They cannot bear to stay in the ground when the nice spring weather is here.

"Besides, they think they're very beautiful, and that red is so bright and gay after the long winter of snow, and the early spring days of slush and mud.

"They are really very proud of themselves, and now they are becoming so anxious to get up that I suppose I must let them very soon."

Then, from not far off, some other whispers came up through the earth. They were quite like those of the radishes, but not exactly the same.

The fairies decided this time it was something else besides an impatient little radish whispering.

"We want to come up," said the sounds. "We can just see above the earth, and we like the looks of everything on top of the ground.

"Our families have often told us how nice Mr. Sun is and Mr. Spring

Mr. Giant Who Was Walking By.

Rain, and that when we came up and looked about us we were admired right away by real people.

"Then we were taken up and put on a lovely dish and something soft and cool put over us—they called it dressing, and then we were eaten up."

The fairies laughed hard at that, for they were not used to hearing whispers such as:

"Then we'll be eaten up," said in such happy tones.

"Well," said the Queen of Fairies, "I can plainly see that the only thing for me to do is to give a dinner party," and old Mr. Giant, who was walking by, said:

"Well, you give one for the radish family, and I'll give one for the lettuce family, and we'll see which will give the party first of all."

This made the greatest excitement in Fairyland. But didn't those little radishes grow and grow until they were ready to be pulled up first.

And they were so proud!

Never before had they been at a dinner party given by the fairies.

They certainly were looking their best—so red and bright, and tender and young.

Old Mr. Giant thought it a great joke that the radishes had won the race in this way.

And then he had a dinner party.

At the first party the treat was radishes, and at the second, it was lettuce!

Grand Jury's "True Bill"

A true bill is the finding of a jury charging a certain person with the commission of an illegal act. In other words, when facts are presented to the grand jury by the prosecutor tending to show that a crime has been committed and a certain person is accused of this crime, that person is indicted and the finding is known as a "true bill."

Consort Untrue to Napoleon

Marie Louise of Austria deserted Napoleon when he was on his way to Elba and returned to Vienna with Count Neipburg. While Napoleon was at St. Helena, Marie Louise lived openly with Neipburg at Parma, and she bore the count a son shortly after the death of her exiled husband.

Braised Lettuce Makes Welcome Dish

Lettuce, like other green leafy vegetables, may be cooked as well as served raw. The iceberg type of lettuce is especially good, when prepared by braising. A suggestion of bacon fat makes the result very tasty. The bureau of home economics of the United States Department of Agriculture has tested the recipe and recommends it.

2 large hard heads iceberg lettuce
4 tbs. bacon fat
Salt
Pepper

Cut each head of lettuce into four pieces, taking care that a portion of the center stem is left on each section to hold the leaves together. Heat the fat in a large skillet, put in the lettuce, cover, and cook for 30 minutes, or until the lettuce is tender. If much liquid is drawn out of the lettuce, discard some of it during cooking. Turn carefully if necessary. Sprinkle with salt and pepper and serve on a hot platter.

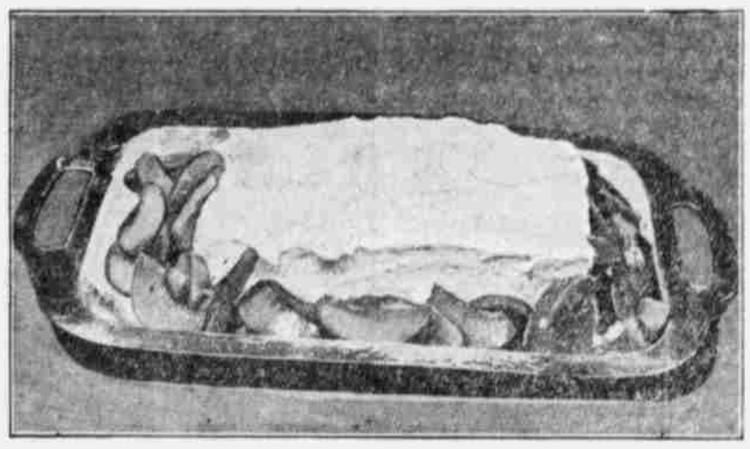
Ancient Horse Racing

The first horse race was run in 660 B. C., in the twenty-third Olympiad at Athens. The distance was four miles. Eight years later the first harness horse competition took place in the twenty-fifth Olympiad, when the horses drew chariots.

Fresh Cheese

If you cut cheese in long strips and put in a glass jar, screwing the lid on tight, it will keep fresh till the last bit is used. It can be kept in the ice box in this way without harming other food.

Peaches-Mousse Combination Popular



Mousse With Canned Peaches for Dessert.

(Prepared by the United States Department of Agriculture.)—WNU Service.

Peaches and cream in combination become a dessert de luxe when the cream is frozen. A mousse, or ice cream frozen without stirring, is especially good for the purpose since mousses require somewhat heavier and richer cream than ordinary ice cream, made by churning in a freezer with a dasher. Peach melba is the dessert made by putting the ice cream into large halves of canned peaches, and it is a very pretty and attractive dish, but sometimes a little unmanageable on the plate. For that reason you may prefer to slice the peaches into convenient sections and serve them, with a little of the juice they were canned in, as a sauce or garnish. Vanilla is the most satisfactory flavor for mousse that is served with a fruit sauce, unless some of the fruit pulp is mixed with the cream and frozen also.

To make plain vanilla mousse, frozen either in a refrigerator with a mechanical unit or by packing in ice and salt, the following recipe from the bureau of home economics of the United States Department of Agriculture may be used:

1 cup double cream.
1 cup rich milk or thin cream.
1 tsp. gelatin.
6 tbs. sugar.
2 egg whites.
1-16 tsp. salt.
½ tsp. vanilla.

Soak the gelatin until soft in a little of the milk or thin cream. Heat the remainder, and pour over the gelatin. Add the sugar and stir until dissoived, and put the mixture aside to chill. Whip the double cream. When the mixture containing the gelatin has thickened slightly, beat it to incorporate air. Add the vanilla, and fold in the whipped cream and the well-beaten egg whites. The egg whites reduce richness, increase volume and improve texture. These proportions will make over four cupfuls before freezing; or, if the egg whites are not used about three cupfuls.

Helps for Housekeepers

Milk which has soured rapidly is best for cottage cheese.

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Paint the inside of bureau drawers instead of lining them with paper, to make cleaning easier.

* * *

Save soap scraps, put them through a food chopper and use them for soap chips.

* * *

Do not dry woolen or worsted garments too rapidly near a stove or radiator because excess heat causes shrinkage.

* * *

An old rug can be made to look like new, or changed in color to harmonize with the room, at the cost of a package of dye.

Recipes and Food Suggestions

By NELLIE MAXWELL

Everyone now believes that there is in a man an animating, ruling characteristic essence, or spirit, which is himself. This spirit, dull or bright, petty or grand, pure or foul, looks out of the eyes, sounds in the voice, and appears in the manners of each individual. It is what we call personality.—Charles W. Eliot.

The following may be found helpful to many young housewives:

No woman who practices trading at the fancy grocer's or the delicatessen can call herself a thrifty housewife. We have too many of these stores supplying food that should be prepared at home at half the expense. Any woman with the strength to walk to a store and shop should be ashamed if she be equipped with a stove and kitchen of her own. In the large cities there is a reason for these markets and they are of course a great convenience for those able to pay for the delicacies which the stores prepare and sell. We had enough instruction during the late war to use up every bit of food advantageously; but it is needful that this knowledge be passed along each year to those young housekeepers who still are in need of it.

Simple things, nicely served, are most enjoyed. Frills may entertain, but the average person likes good, well-cooked and seasoned food, hot on hot plates if it should be hot and cold if it should be cold.

Coffee and most fruit stains are removed by pouring boiling water through the cloth at an elevation to give it force when falling. However, if cream is present, that must be removed with cold water and soap. With material which cannot be treated with boiling water, rub the stain gently with glycerine, rinse in warm water and press on the wrong side.

In making toast remember that quickly made toast browned on the outside has driven all the moisture into the center and has made the crumb soft and not good for those who have indigestion. A dry crisp piece of toast is made by first heating the bread very hot in the oven, then toasting quickly. It browns more evenly and is much more digestible.

Egg Milk Shake.—Beat three eggs very light, add four tablespoonfuls of sugar, a few grains of nutmeg and cinnamon, three cupfuls of milk, one teaspoonful of vanilla. Beat well and serve cold.

Cream of Celery Soup.—Use the outside stalks for making soup; they have the flavor and the tender inner stalks may be reserved for the table. Wash and cut the stalks into pieces, allow one cupful of celery to two cupfuls of water. Cook until the celery is soft. Add salt to taste just before the celery is done. Strain and add two cupfuls of thin cream, thickening or binding the soup with a tablespoonful each of butter and flour cooked together; cook until smooth, serve hot. An egg well beaten adds richness and makes a most tasty soup.

Bran Bread.—Mix the following ingredients: One and one-half cupfuls of dark sirup, one teaspoonful of soda, one and one-fourth cupfuls of sour milk, one and one-half cupfuls of bran, one-half cupful of seeded raisins, two teaspoonfuls of baking powder and one-half teaspoonful of salt. Bake in a well-greased baking pan for an hour. Put into a moderate oven and increase the heat until well baked.

Interesting Royal Watch

A clock of note has for its dial a gold watch made for George IV, and which still has attached to it the chain and watch-key used by that monarch. In a glass-paneled case below is a curious apparatus by which, at the stroke of twelve, a steel needle is projected through a hole in the rim of the watch case and automatically adjusts the minute hand should it be fast or slow.

WORLD WAR YARNS

by Lieut. Frank E. Hagan

A Present for the President

Wartime Capt. Philip Browne of the Quartermaster corps, National army, had been a peacetime police officer on the force at Washington, D. C. In the course of his ordinary duties he often waved an official greeting to the chief official of the nation, President Woodrow Wilson. The two were, you might say, "business acquaintances."

On June 7, 1918, an air raid warning of the approach of hostile airmen, sounded behind the lines where Captain Browne was stationed. From their places of safety the French inhabitants and Captain Browne watched the German flight in action. Shortly, Allied planes ascended to give battle. One of the German ships, a Fokker triplane was forced low enough for anti-aircraft batteries to get the range and was hit by a shell fragment.

The German aviator fought to retain control of his plane but finally was forced down in a wheat field. Imagine his embarrassment to find Captain Browne, who had followed in an automobile, covering him with his service revolver. Imagine then, immediately after, his complete annoyance when the former policeman fished from his pockets a pair of handcuffs and snapped them on his wrists.

Having fastened the "bracelets" he had brought from private life, Captain Browne proceeded to possess himself of the surprised aviator's cap and one shoulder strap. These, after careful wrapping, were mailed President Wilson by his "business acquaintance," the ex-policeman.

* * *

A "Palestinian Guards" Officer

Irvin Cobb, the humorist, is known most widely today for his writings of fiction for which he laid the groundwork by newspaper reporting in his native Paducah, Ky., and in New York city. When he began to be famous, Cobb was called the "Duke of Paducah," and in the early part of the war his Kentucky origin won for him the rank of colonel on the staff of the governor of Kentucky.

Cobb's commission was received shortly before he embarked on a war correspondent's assignment overseas. He assembled various and almost unmatchable parts of a uniform and donned the outfit on his way across. Shortly after landing Cobb was interviewed by a serious-minded London journalist who made the inquiry:

"Would you tell me, Mr. Cobb, just what uniform it is you are wearing?"

"Well," replied the humorist, "you see, I am an officer on the staff of the governor of Kentucky, but the uniform—ah, yes! the uniform is that of a field marshal in the Palestinian guards!"

And so, duly chronicled in the files of a London paper, is recorded Cobb's high rank in behalf of old Palestine, as faithfully reported by the London journalist.

* * *

"We Meet Again"

What does an M. P. think about—that is, when he's not inspecting a soldier's leave order, or his pass, or something like that? Well, in early 1919, Lieut. Albert Mackey of the Two Hundred and Sixty-third M. P. corps was on duty at the stockade erected for American prisoners in the Bois du Boulogne, Paris.

The site originally was intended for a French officers' hospital. Just outside Lieutenant Mackey's doors flowed traffic along one of the most exclusive drives of the world, the road to Versailles. Restaurants, whose fame extended beyond Europe, flanked the stockade. Directly across the road was the aristocratic Longchamps race course.

An odd site, at that, for a prison camp. Lieutenant Mackey reflected as he assembled a burial detail to proceed to the beautiful cemetery at Suresnes-sur-Seine, also nearby, where most of the Americans who died in Paris are buried. Once at the cemetery Lieutenant Mackey and his men waited. It was to be a double burial, for military authorities are efficient that way, and one of the bodies was yet to arrive from Paris.

While he waited, Lieutenant Mackey strolled among the new made graves. What does an M. P. think about? Well, he thought of earlier days of the war, his far-off home at Waukegan, Ill., of the fate which had made him a military police, subject to the repeated gibe: "Who won the war?" And particularly he thought of a school-boy chum, Lieut. Wm. C. Pope, with whom he'd discussed the war in 1917. Pope, he recalled, had gone overseas. He'd never heard from him since.

Then a nearby grave attracted the officer's attention. He walked over and there was the name: "Lieut. Wiliam C. Pope."

What does an M. P. think about?

Hyde Park in London

Although there are towns all over America named Hyde Park, the first was and is a real park and not a town. With its neighbor, Kensington gardens in London, it comprises about 600 acres and is the city's chief breathing space, belonging to the monks of St. Peter's, Westminster, but felt to Henry VIII, when the monasteries were abolished.