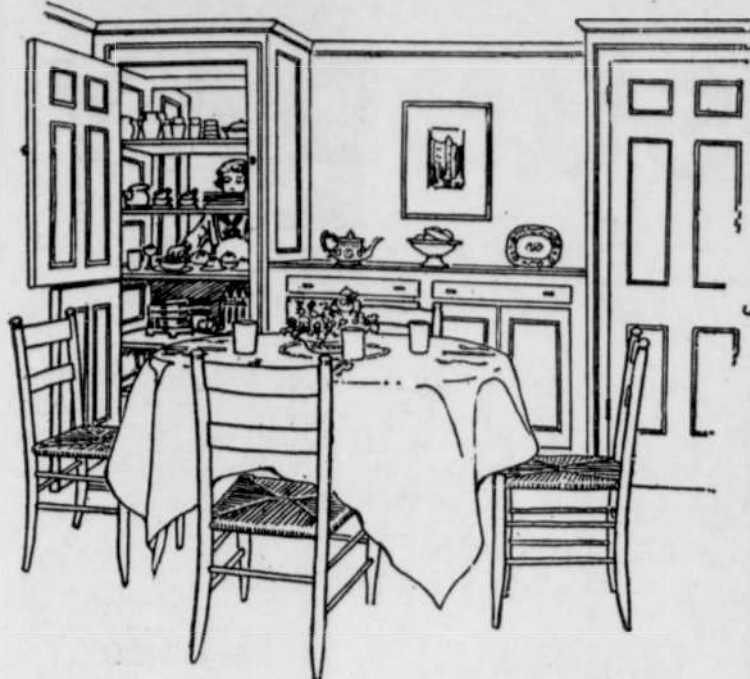


Handy Pass Closet



Simple Type of Pass Closet.

(Prepared by the United States Department of Agriculture.)

In remodeling a house in Washington, D. C., it was necessary to make two adjacent bedrooms into the dining room and kitchen. Each of these rooms had a clothes closet about thirty inches deep. Instead of doing away with these closets, one was cut through for a passway between the remodeled rooms, and the door was placed on the dining room side to balance the position of the closet door already there. The closet on this side was successfully converted into a pass closet at relatively small cost. The wall was removed from the upper part on the kitchen side, and shelves were built at convenient intervals to hold dishes. A half door was placed on the kitchen side, and the former door of the closet, on the dining room side, was cut in half for convenience. The space between the doors and the wall was utilized for a built-in buffet or sideboard. The lower part of the pass closet on the dining room side was used to store the electric toaster, percolator, waffle iron and other articles needed in the dining room but not in the kitchen.

Solled dishes are passed through the lowest shelf of the upper closet to the kitchen side, where a continuation of

HOUSEHOLD HINTS

A dark floor makes the best background to set off rugs.

Stik materials look best if ironed on the wrong side while still damp.

Clean the shelves where the preserves are stored while the supply is low.

After icing a cake, let it stand in a cool place 20 minutes before it is wrapped or boxed.

Before buying goods for summer dresses test the fastness of the dye by washing a sample.

Lukewarm water, mild soap, quick handling and drying are recommended to prevent dyes in garments from running.

A clothes closet should have a window to provide the light and ventilation, which prevents moths and keeps clothes in good condition.

Save soap scraps and put them through the meat grinder for soap flakes or add a little water and melt them on the stove for soap jelly.

Some Good Things to Eat

By NELLIE MAXWELL

March isn't nothin' new, April's altogether too. Braish for me! and May—I jes' 'Bominate its promises— Little hints o' sunshine and Green around the timberland— A few promises, and a few Chip-birds, and a sprout or two— Drap asleep, and it tucks in 'Fore daylight and snows ag'in!—Riley.

A cake which is one that may be served the children and will also be enjoyed by the grown-ups is:

Sponge Cake.—Melt one cupful of sugar in three tablespoonfuls of water over a slow heat, then boil and remove

from the heat while boiling. Separate the whites and yolks of five eggs. Beat separately. Add the hot sirup to the beaten yolks and stir well, add one cupful of flour sifted with one-half teaspoonful of baking powder and a pinch of salt; mix well, add one-half teaspoonful of vanilla and fold in the beaten whites. Bake in a nine-inch angel food pan about forty minutes.

This cake with an ice or any frozen

cream will make a delightful dessert.

Ham Loaf With Gelatin Relish.—Grind one pound of ham and two pounds of veal together. Soak six slices of bread in milk to cover; when soft beat up with a fork. Add the bread to the meat, three beaten eggs and salt and pepper to season. Shape in a loaf and bake uncovered in a moderate oven for one and one-half hours.

Gelatin Relish.—Add one-half cupful of horseradish to any lemon jelly foundation, with one red and one green pepper finely chopped. Turn into small molds and serve on lettuce with the ham loaf.

India Relish Sandwich.—Take one cupful each of cooked chopped ham and hard cooked egg, three tablespoonfuls of India relish, one tablespoonful of chopped stuffed olives, and two tablespoonfuls of mayonnaise dressing.

Quick Aspic.—Add one tablespoonful of gelatin to one and three-fourths cupfuls of hot bouillon or hot water and two bouillon cubes; it will make a pint of good aspic.

Four slices of cooked, minced ham, one tablespoonful of chopped celery, one tablespoonful each of chopped onion and pimiento. Bind with french dressing.

A dainty little cake to serve with a cup of tea, is the following:

Bakels.—Beat three eggs until light, add two tablespoonfuls of sugar, two tablespoonfuls of milk, one-fourth teaspoonful of vanilla; mix well and add two cupfuls of flour. Mix and take one-fourth of the dough, roll out to wafer-like thinness on a floured board. Tear it with a fork into ragged, uneven pieces and brown in hot fat. Drain on paper and dust with powdered sugar. Use a wire egg beater to remove the cakes. It takes about half a minute to cook them.

Apple Rough.—Cook apples, cored and peeled or quartered in a sirup using a half cupful of cinnamon candies. Add cinnamon to the sirup while cooking as they should be speed. Serve with meats; pork roast or chops are made more attractive with this apple sauce.

A loaf or two of nut bread is better the second day, as is angel food cake.

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Fairy Tale for the Children

By MARY GRAHAM BONNER

Now Mr. Indigo Bird wore a beautiful suit—a deep, deep blue, of the most wondrous color, and Mrs. Indigo wore a dull brown dress, with little touches of blue on her wings.

She didn't seem to care how she dressed, while Mr. Indigo Bird seemed to think more of his appearance than of anything else.

He always looked so dapper and stylish. She looked so dowdy and dull.

"Why do some creatures say that I don't treat you well?" Mr. Indigo asked of his mate.

"It's this way," commenced Mrs. Indigo Bird. "They say that you wear all the beautiful clothes and that I have to have the shabby old ones."

"Of course, instead of knowing my reason for my dull clothes, and my lack of interest in beautiful ones, they at once say it is because you don't care for me and so won't let me have lovely feathers."

"Such nonsense!" exclaimed Mr. Indigo. "Cheep, cheep, cheep, cheep, such nonsense," he repeated.

"Let's have some dinner and forget all about it," said Mrs. Indigo.

"All right," said her mate, "we will have some dinner and forget such talk and idle chatter."

They had a fine meal of seeds and herbs and grasses, and for dessert they had a few insects.

These they considered most delicious!

Insects to the Indigo birds are as delicious for dessert as ice cream and cake would be for people.

It was a little time after this that Mr. and Mrs. Indigo Bird moved to their new home, a lovely grassy nest which they had built in a low bush.

Only a short time after this Mr. and Mrs. Indigo Bird seemed quite nervous. They twitched and trembled and shook when they saw people nearby.

"Cheep, cheep, cheep," they would say. Then Mr. Indigo Bird would try



Moved to Their New Home.

to make people forget about Mrs. Indigo, and would slowly and carefully, flying a little distance at a time, reach a high branch or topmost part of a shrub and there he would sing, his very best song.

The song began bravely every time. He sang at the top of his lungs, but each time he sang the song, his voice would grow weaker and weaker and

so low toward the end that it would seem as though he had no interest in the song.

But then he would begin again, singing lustily once more, and still another time this same thing would happen—Mr. Indigo's voice would die away toward the end of the song.

This is the way Mr. Indigo Bird has of singing. But this time he had a great secret, and Mrs. Indigo Bird had one, too.

Back in the grassy nest were little blue and white eggs, such precious little eggs.

Soon they would become dear little Indigo Birdlings and how happy and excited Mr. and Mrs. Indigo Bird were! The little birdlings would soon come into the world, then they would fly after they had received their lessons in flying, after that they would hunt for food—and later on they too would guard other little nests of blue and white eggs.

So Mrs. Indigo Bird dreamed on during the time she looked at the little eggs. And so Mr. Indigo Bird thought as he sang so bravely to all the world.

It was all he could do to keep from singing, "Cheep, cheep, the little birdlings, the little birdlings," but of course he was too wise a bird father to do that! Only that was the little song singing in his heart, and his tiny breast fluttered and beat as he thought of those tiny eggs and of all the joy they would mean to himself and Mrs. Indigo.

Soon the birdlings came out of the eggs, and Mrs. Indigo whispered to her mate:

"Aren't they beautiful? Do you wonder I wear old clothes? And what do the gossips know?"

For Mrs. Indigo likes her dull brown feathers, for then she can't be seen by cruel people who hunt for the eggs of little birds.

Shabbiness is her protection and she likes it.

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CARAMEL CUSTARD DESSERT

Custard desserts appear more frequently as eggs become abundant in the spring. One does not want them all the same flavor, however. Caramel custard is usually an acceptable variation, and is easy to make. The sirup with which it is flavored may be kept on hand, or it may be cooked as wanted. Half a cup of granulated sugar is allowed to brown or caramelize over the fire, while in another pan, some water is brought to the boiling point. Add half a cup of boiling water to the caramelized sugar and simmer 5 minutes. The bureau of home economics gives the following directions for making caramel custard:

1 quart milk	4 tbs. caramel
5 eggs	sirup
1/2 cup sugar	1/2 tsp. salt
1/2 tsp. vanilla	

Heat the milk slightly with the sugar, salt, and caramel. Be sure the caramel is entirely dissolved before this mixture is poured into the lightly beaten eggs. Add the vanilla. Pour the mixture into custard cups, and add a small piece of butter to each. Bake in a pan surrounded by water in a moderate oven. Test by placing the point of a knife in the center of the custard and if it comes out clean remove the cups of custard at once from the hot water. The custards may be served either hot or cold with caramel sirup if more of the caramel flavor is desired.

Health and Housework

(Prepared by the United States Department of Agriculture.)

Those who cook on a gas or electric range or on an oil stove which has its oven set above the burners, do not have to stoop to reach the oven. But the coal or wood range which is so much used in farm homes generally has the oven alongside of the firebox below the level of the top of the stove. The housewife who has a batch of bread, a cake, pie, roast, or anything else in the oven, may find that, because of constantly stooping to watch



Don't Stoop to Look at Your Cape.

what she is cooking, her back becomes very tired on baking days.

Home demonstration agents in Illinois and other states are stressing good posture in doing housework as contributing to the health of the home-



Keep the Back Straight When Looking Into Oven.

maker. They recommend, as a remedy for the tired feeling due to stooping down many times to look into the oven, that the housewife train herself to bend knees, ankles, and hips, but keep her back straight when obliged to look at anything below the usual angle of vision. A little practice—perhaps a few morning "setting-up exercises"—will assure good balance in this position, and if one is careful to think about keeping the back straight, going to the oven will be a beneficial bending rather than a source of fatigue.

The pictures were taken by the United States Department of Agriculture.



The KITCHEN CABINET

(©, 1929, Western Newspaper Union.)

We get back our mete as we measure— We cannot do wrong and feel right, Nor can we give pain and gain pleasure, For justice avenges each slight.

The air for the wing or the sparrow, The bush for the robin and wren, But always the path that is narrow And straight for the children of men.

—Alice Cary.

DESSERTS AND THINGS

A nice pudding which uses rice as a foundation, is prepared as follows:

Fruit Pudding.—Take one cupful of hot cooked rice. Soften a tablespoonful of gelatin in one-fourth cupful of cold water and when softened add to the hot rice; add one-half

cupful of diced dates and four minced figs, one-fourth of a cupful of sugar and one cupful of whipped cream flavored with a teaspoonful of vanilla. Turn into a mold and chill. Serve with cream and sugar.

Detroit Cocktail.—Cover three lemon skins with two cupfuls of boiling water—cover for five minutes. Use the water with one cupful of sugar, add equal parts of red and white cherries, cover with the lemon sirup and chill. Serve topped with red raspberries with a spoonful of powdered sugar on top of the glass.

Watermelon Cocktail.—Use a potato ball cutter in removing the balls from the center of the ripe melon. Fill glasses and pour over an orange or a pineapple sirup; serve very cold.

Date and Coconut Nuggets.—Take one pound of grated coconut, one small can of condensed milk, one pound of dates, one-fourth cupful each of brown sugar and chopped pecans. Seed the dates, chop fine, add all the ingredients and make into balls. Flatten slightly and place in a slow oven, turning once to brown on both sides.

For an evening supper one of the most enjoyable ways to have all present have a good time is to let them make their own sandwiches or salad. Have all the materials on a large platter or two and one may make his own combinations, while the host or hostess pours the coffee.

A chafing dish or electric grill may be called into use to serve a rarebit. It is always entertaining to most guests to see food prepared at the table, if it is well planned and arranged beforehand.

Floating Island With Figs.—Chop fine a few figs, add a few gratings of orange rind and cook with a little water or fruit juice until smooth. There should be one-half cupful of puree. Beat the whites of five eggs until frothy, then add one-fourth teaspoonful of cream of tartar and beat until stiff and dry. Add one-half cupful of sugar to the fig puree, then fold in the beaten whites of the eggs. Butter a large fancy mold and pour in the mixture, cook over hot water twenty minutes, keeping the water just below the boiling point. When cold unmold and surround with a cold boiled custard.

For the Tea Table. For porch, lawn or garden parties the simple cooling drinks with a

dainty sandwich and cake make a most agreeable refreshment.

Iced Tea.—Use a teaspoonful of tea to a cupful of boiling water; let the tea steep,

well covered, for five minutes, then add ice to chill. Serve with sugar, lemon, cloves. A sprig of fresh mint dipped into granulated sugar makes a most attractive trimming for a cup of iced tea. Pineapple slices, bits of preserved ginger are all well liked.

Fruit Punch.—Pour one pint of boiling water over two teaspoonfuls of black tea, steep five minutes. Boil two cupfuls of water and a cupful of sugar five minutes. Prepare the juice of three lemons and two oranges, add to the sirup one can of grated pineapple or a pint of sliced strawberries. When cold add the tea infusion and plenty of cracked ice.

Cleveland Punch.—Mix the juice of four lemons, one cupful of water, two cupfuls of sugar made into a sirup. Just before serving add cracked ice and a bottle of ginger ale.

Pecan Wafers.—Beat two eggs until light, add one cupful of brown sugar. Sift three tablespoonfuls of flour, one-fourth teaspoonful each of baking powder and salt. Add to the eggs and sugar with one cupful of pecan nuts cut fine and one-fourth teaspoonful of almond extract. Spread on a buttered sheet, cover with halves of the nuts and bake. Cut into squares while warm.

Tea Balls.—Take one-half cupful of peanut butter, add one-half pound each of dates and figs, all put through a meat grinder. Add sugar to make into balls and roll in granulated sugar.

Cream puffs made as usual and filled with whipped cream or a cream custard make most delightful morsels to serve with tea. Make the puffs about one-fourth as large as usual.

Nellie Maxwell



Daddy's Evening Fairy Tale

MARY GRAHAM BONNER

(©, 1929, Western Newspaper Union.)

A FASHIONABLE TEA

Miss Fuzzy White Hen was also known as an ornamental bantam and poor Mrs. Hen did not know what that meant.

"I don't even know what ornamental means," she cackled.

"It means that members of our family," said Miss Fuzzy, "are like fine decorations around the barnyard. To be ornamental one must be beautiful and just like a handsome decoration, and we have been named the ornamental bantams, because in the first place we are bantams and in the second place we are ornamental."

"Do you understand now? I want to be quite clear."

"Yes," said Mrs. Hen, "I understand quite clearly. I see now why you and all your family are called the ornamental bantams."

"Still, it is a lot to say all at once, isn't it?"

"Quite a good deal," said Miss Fuzzy White, "but then beautiful is a much bigger word to say than plain, or at least it is a good deal bigger."

"Yes," agreed plain Mrs. Hen somewhat sadly.

"We have nice cousins, haven't we?" asked Miss Fuzzy White.

She wanted to change the conversation for she felt very badly that Mrs. Hen had seemed so hurt when she had spoken of the difference in the length of the two words beautiful and plain.

Miss Fuzzy White was a white bantam, as you may have guessed quite easily.

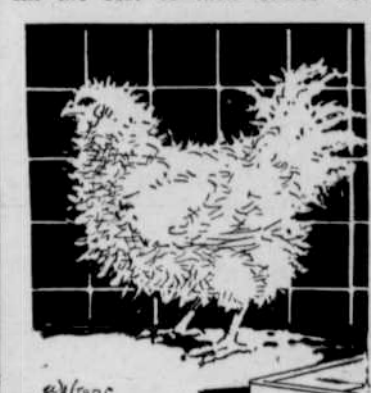
Her head was of fuzzy, fluffy white feathers and all the rest of her feathers were white.

Around her whole neck too was something very much like a collar of fuzzy white feathers.

In fact her head and neck were always most beautifully dressed up, and she indeed looked ornamental.

She and all her family added greatly to the attractiveness of the barnyard.

Their beaks and feet were black. All the rest of their bodies were



She Indeed Looked Ornamental.

white—and such a beautiful pure white too.

"Yes, you have lovely cousins," agreed Mrs. Hen, "Are they ornamental bantams too?"

"Yes, they have the same family name," said Miss Fuzzy White, "but of course their coloring is different."

"They have bluish feet, and their beaks are blue. Just below their ears they have blue feathers—quite a lovely shade like the sky when it is deep blue."

"I suppose," said Mrs. Hen, "that you talk in such a grand way because you're an ornamental animal, cluck, cluck, cluck, cackle."

"You do talk in a very grand way," said Miss Fuzzy White. "Would you like to meet my cousins?"

"They're not quite so sociable as we are—not because they don't want to be, but because they're strangers in the barnyard."

"They've only been with us a short time, and it takes a little while to know the rest."

"Of course as they are our cousins, we know them better than any of the other creatures."

"I've never met them," said Mrs. Hen longingly. "I have always been much honored to know your own family though."

"We like you," said Miss Fuzzy White politely, and she was so glad to be able to make Mrs. Hen look so happy and pleased, for she had felt rather badly for her speech about the difference in length between those two words beautiful and plain.

Mrs. Hen looked very joyful.

"Well," said Miss Fuzzy White, "I think it would be a good plan to give a tea."

Mrs. Hen could hardly keep still—she was so happy.

She stood on one foot and then on the other, and finally, as she felt about the same on either one, she decided to stand on both.

During this time Miss Fuzzy White was thinking.

"Yes, I have it now," she said, "will you and your family have tea with us this afternoon at half-after-four o'clock?"

"We'll have delicious worms and seeds, and you'll meet our cousins."

And that very afternoon a fashionable tea was given in the barnyard, and Mrs. Hen was one of the happiest of all the guests.

It was wonderful to meet such distinguished creatures.