

The Kitchen Cabinet

WHAT we want is not learning but knowledge; that is the power to make learning answer in true end as a quickener of intelligence and a widener of our intellectual sympathies.

SOME EATINGS, NEW AND FINE.

Crisp the dried beef in a little butter before adding it to the white sauce for frizzled beef. It tastes better and is a change from the ordinary way of serving it.

Appelstrudel.—Put a cup of flour into a small bowl, make a hollow in the flour, add a tablespoonful of melted butter, a dash of salt and an egg well beaten, mix and place over the teakettle or in a double boiler, covering the bowl; when hot, roll out on a clean cloth and stretch it until it is as thin as tissue paper. Cut apples in thin slices, or peaches are also delicious, add seeded raisins, three ginger snaps, crumbled, sugar and a few chopped almonds. Strew this on the dough, adding butter generously, lay in a pan, fold over and bake a good brown. Sprinkle with powdered sugar after taking from the oven.

Raisin Cookies.—Cream a cup of butter, add two cups of sugar and two well beaten eggs, two cups of stewed and chopped raisins, two tablespoonfuls of sour cream, one tablespoonful of grated nutmeg, two tablespoonfuls of cinnamon, two tablespoonfuls of soda and flour enough to make a soft dough. Roll out and bake in a moderate oven, watching carefully, as they burn easily.

Fruit Roll.—This may be used as a confection, but is delicious served with whipped cream as an emergency dessert. Take two pounds each of dates, raisins and nuts, a half pound of figs, put all through the meat grinder and roll in powdered sugar. Wrap in waxed paper and keep just as one does fruit cake.

Cherry Cake.—Cream a half cup of butter, add a cup of sugar, three well beaten eggs, three tablespoonfuls of cream, one teaspoonful each of cinnamon, nutmeg and cloves, one and a half cups of flour, a teaspoonful of soda. Mix well and add a cup of canned cherries, juice and all.

Look at, think of, do and memorize something beautiful each day.
—Alice Freeman Palmer.

FISH FOR HOLIDAYS.

One may always get fish in most hotels on Friday, if no other day in the week, as so many people eschew meat on that day.

For the real fish lover there is nothing equal to the paper bag for roasting a fish, as it keeps in every bit of the characteristic flavor. Grease the bag and place the fish, stuffed and seasoned, in the bag. Lay the bag on the oven rack, so that it can be easily drawn out. When a slice of halibut is to be baked, place a few slices of tomato, and bake in the bag. The sauce which will be found in the bag after roasting may be poured over the fish when serving.

Fresh perch are a fine flavored fish if well dressed and cooked. A little salt pork tried out to fry them in and a bit of onion to add flavor. Roll the fish in seasoned cornmeal before putting to fry.

Creamy Croquettes.—Fish croquettes which are soft and creamy may be made so in two ways. If they are made with a white sauce, not too thick and thoroughly chilled before cooking, when dropped into the hot fat the outside will be brown before the sauce has softened much. Another method is to use a little gelatine to the white sauce, which will keep them firm and quite stiff until after they are fried. A teaspoonful of gelatine will be sufficient.

Finnan haddie is fine cooked in milk and a few strips of green peppers laid over it for flavor.

A very dainty way to serve filets of fish is to add to each layer of fish a layer of stuffing of any kind; fold or roll the filet around the forcemeat, and fasten with a wooden skewer. Squeeze lemon juice over and cover with a buttered paper; bake ten to twenty minutes, according to the thickness of the fish.

Water cress, lemon slices, cucumber and radishes, as well as parsley, may all be used for a garnish for fish.

LITTLE THINGS WORTH KNOWING

The earth consists of 269,944,665,515 cubic miles.

The mean annual rainfall of the entire globe is thirty-six inches.

The English language is spreading faster than any other.

According to Clark, the equatorial semidiameter of the earth is 20,920,202 feet.

Throughout Europe there are 106 1/2 residents per square mile.

The mean annual temperature of the globe is 59 degrees Fahrenheit.

G

LITTERING squares of colored ice cream, tinted with spices: Creams, and cordials, and sugared dates Syrian apples, Orphanes quince Limes and citrons and apricots And wines that are known to eastern princes. —T. B. Aldrich.

FROZEN DISHES FOR OCCASIONS.

When serving an ice cream for company the addition of a saute makes it a most attractive and elegant dessert. Prepare or buy the plain vanilla ice cream and pour over each serving the following sauce:

Chocolate Sauce.—Cream a fourth of a cup of butter, add half a cup of sugar mixed with two tablespoonfuls of cornstarch, add two squares of chocolate melted, and a pint of boiling water, a dash of cinnamon and salt, cook ten minutes, flavor with vanilla and serve.

Cocoa Parfait.—Boil together a cup of sugar and a half cup of boiling water, ten minutes; pour this syrup over four tablespoonfuls of cocoa which has been beaten with four egg yolks; cook over hot water until a smooth, soft custard is formed, heat until cold; add two cups of cream, beaten stiff, two teaspoonfuls of vanilla and a fourth of a teaspoonful of salt. Turn into a mold and pack in equal measures of salt and finely crushed ice. Let stand four hours. Serve garnished with whipped cream sweetened and flavored. If the cream is put through a pastry bag over the molded parfait, a most attractive dish is the result.

Chocolate is such a general favorite in any combination that another one may not be amiss.

Chocolate Mousse.—Melt three ounces of chocolate, add a cup and a half of sugar and a cup of cream, boil one minute. Mix a tablespoonful of gelatin with a fourth of a cup of water and add to the boiling mixture; when cool, add a teaspoonful of vanilla, a dash of salt and the whip from three cups of cream. Pour into a mold and pack in equal parts of ice and salt. It will be ready to serve in four hours. If an oblong mold is used, serve it cut in even slices.

THE gentle art of being kind like mercy is twice blessed. It blesses him that gives as well as him that receives.

SUGGESTIVE HINTS.

When buying kitchen utensils wait for each new one until the money can be put into the good wearing aluminum, which will outwear ten cheap dishes. Aluminum dishes if food is burnt on them should never be scraped. Put cold water with a little soda in the dish and let it come to the boiling point, this will loosen the substance so that a wooden spoon can scrape it off.

Grated cheese over mashed potatoes will make a desirable change from the ordinary way of serving this dish.

Blankets should be served and aired at least once a week.

Preserve your mattress by protecting it with an old quilt, laid over the springs.

When making tea remember to scald the pot and have it hot before adding the tea. The difference between a good cup of tea and an inferior, insipid one is often the manner of making it.

Chicken fat and beef drippings are good for shortening.

All dry cheese should be kept for grating. If put into a glass can and kept sealed it will always be ready to use.

Nuts, when bought ready shelled should be washed, dried and kept in glass jars.

Dates and figs should both be washed and dried before using.

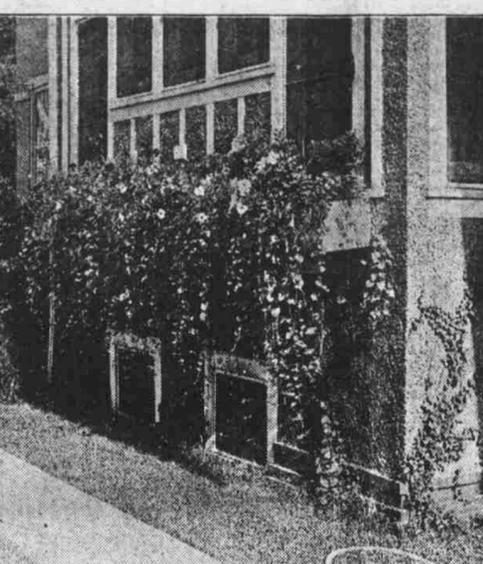
Wash lettuce and wrap in a towel, then lay in a cool place and it will keep crisp and be ready for instant use.

When stitching silk which slips, place a piece of tissue paper under it. A tough piece of steak may be made tender by long, slow cooking. Add an onion for flavor and a cup of tomato just before serving.

Creamed Eggs.—Blend together two tablespoonfuls of butter and two tablespoonfuls of flour; when smooth, add a cup of cream and stir until boiling, season with red pepper, salt and add the yolks of two eggs and six hard-cooked eggs, cut in quarters.

Nellie Maxwell.

DELIGHTFUL SETTING FOR GREEN LAWN



Beautiful Effect of Window Boxes.

(By L. M. BENNINGTON.)

We would suggest that you keep the normal flower beds out of the lawn. No flower can add to the beauty of a well-kept green lawn.

Mass the flowers and plants around the house and along the edges of the lawns and walks. They make a most delightful setting for the rich green lawn.

Simplicity in the laying out of home grounds should always be kept in mind, and any tendency to fancy shaped flower beds and grotesque wood or metal flower stands should be firmly suppressed.

The woman who loves her flowers always has somewhere handy a few ounces of compost from which she can draw as needed—and she always needs it.

Kerosene emulsion will kill plant lice more effectively than hellebore. Kerosene emulsion is easy to make. Cut up a half pound of soap and boil in a gallon of water. Add two gallons of kerosene while the water is hot (but remove the kettle from the fire before doing so or you may not live to use the mixture). Churn briskly for five minutes. For spraying, dilute this with seven or eight parts of water.

When you see the little ghostlike winged creatures rising like tiny clouds from your rose bushes be sure it is the aphid. Get after them with the spray.

Rose mildew is almost as troublesome as lice. It covers the leaves with a sort of white powder. It may

be kept down by spraying with a solution of three ounces of potassium sulphide in six gallons of water.

The reason that so many of our beautiful plants and vines are destroyed by bugs is because we are too lazy or unable to fight them all the time.

We must remember that the bugs, mildew and blight work while we sleep; but if we keep after them while we are awake they cannot last long.

A garden pond is sometimes a thing of beauty and it is certainly a joy to the birds all summer long, but it brings mosquitoes.

A dozen goldfish placed in the water will take care of most of the mosquitoes and will also add to the attractiveness of the pond.

A border of well-selected stones next to the water and inside of them a few aquatic plants will also help.

Very often frogs are attracted to these little ponds and will help the fish to take care of the mosquitoes. Sometimes they become quite tame and make their winter bed in the mud and are ready to greet us in the spring with their songs—if you like to call them that.

Keep the flowering plants from maturing seeds, both the perennials and the annuals, if you want them to bloom late.

When you water your plants do not merely sprinkle a little with the watering pot. It is better to take 'off' the spout once a week, perhaps oftener and give the ground a thorough soaking.

THIN OUT FRUIT ON APPLE TREES

Deserving of as Much Attention as Keeping Away Injurious Insect Pests

(By W. B. GILBERT.)

The proper care and looking after fruit trees constitute one of the best methods of ensuring success.

It might be supposed that this was stating a truism and, indeed, it is doing so; but unfortunately all too many orchards are neglected, hence the necessity for on all suitable occasions recurring to the subject.

Now, the thinning of the fruit on apple trees is a matter which deserves quite as much attention as the keeping them free of insect pests, and yet it is very much neglected. It is beyond a doubt that the intrinsic value of apples is often increased by thinning, the fruit being superior in size, color and general quality.

The thinning generally improves the color, and I prefer doing the work when the fruit has grown to about 1 1/2 inches in diameter. Whenever the trees bear well, thinning has the effect of increasing the size of the fruit, more especially in the case of the Baldwin.

No exact rule for thinning apples can be laid down as the requirements vary with the different trees and even with the same tree in different seasons. The amount of thinning, however, should be suited to the condition as shown by the age and state of the tree, and of course by the distribution of the fruit on the tree. All wormy and inferior apples should first be removed. Thinning should be done by hand, as the thinning process produces a better apple it depends upon the grower himself to market such better quality to the best advantage.

Truck Farming Profits. Some remarkably large profits from truck farming on a small scale in the upper part of Michigan are shown by figures compiled by a refining preserving company which buys and cans much of the truck farm products. One man raised six acres of tomatoes and received for his crop \$1,090, which is an average of \$181.75 an acre. Another \$343.83 for cucumbers—3-acre crop. For half an acre of wax beans, \$119.50; for a crop of string beans grown on one acre, \$214.

Remedy for Black Rot. If troubled with black rot in cabbage, soak the seed for 15 minutes in a 1 to 1,000 solution of corrosive sublimate and then spread out to dry. You can get the tablets at the drug store; but remember that they are poisonous.

Destroy Disease Germs. Make sure of destroying any disease germs that may be lurking in incubator or brooder by subjecting them to a thorough fumigation. Burning sulphur in them is good.

SPRAYING MACHINE IS BIG NECESSITY

Common Water Sprinkler for Applying Mixtures Does Very Little Good.

A spraying machine is as necessary for the garden as the orchard. Some folks use a common water sprinkler for applying spraying mixtures; but this does little good, because it is not only a great waste of material, but the plants are not fully covered in this way.

The liquid should be put on in a fine mist, not as a heavy rain. To apply Paris green in water various cheap hand sprayers are on the market now.

They need not be of copper for this purpose, as Paris green will not corrode iron any more than does water; but when Bordeaux mixture is used as a carrier for the arsenical poison (and we would strongly urge that this be done in every case, as it must be done if we put our potato growing operations on a safe basis), then the sprayer must be made of copper and brass—iron would be eaten up in a short time.

The modern knapsack sprayer, which is possibly the best implement by far for spraying smaller patches of potatoes—up to three or four acres—cucumbers or other vines, and for general use as a spray-machine in the garden and small vineyard, will involve a first expense of from \$12 to \$15, but it will pay in any large sized garden.

New Agricultural School. The new agricultural school of the Columbia university will be located on the Hudson river—Fishkill-on-the-Hudson. It is announced that William Blodgett has turned over to the university in memory of his mother, a farm of about 750 acres for this purpose. It is planned to put up an engineering and spinning station in connection with the agricultural equipment.

Damage by Ground Squirrel. Report says that the ground squirrel in California is destroying every year over \$10,000,000 worth of fruits, nuts and cereals and worse still is a menace to public health. The ground squirrel has become infected with the bubonic plague through the rats of San Francisco.

Make the Men Work. It is well enough to make the hen scratch for her living, but be sure to provide her with a place to scratch and a living that is worth scratching for.

Tin Utensils. All milk utensils should be heavily tinned and as free from seams as it is possible to get them.

Starting Cultivator. The garden cultivator can't be started too soon.

Awful Prospect. "Pop, did you look like me when you were a boy?" "Yes, Willie; why do you ask?" "Oh, nothing."—Puck.

WAR REMINISCENCES

SOLDIER ADMITS WAS SCARED

No Possible Escape From Death at Keneaw Mountain by Order, Afterwards Rescinded.

By way of making him talk, for he was afraid of the reminiscing habit of soldiers, and it was nearly impossible to get him to speak of his experience in the Civil war, the woman asked him, "Were you never afraid?" "Of course, I was afraid."

"That sounds human. When were you the worst scared—if you don't resent the word?"

"Not a bit. It is a good word to express one kind of a state of mind. Why, it was at the battle of Keneaw Mountain. We had been fighting all day and driving the other side before us. Just about dusk we came to the foot of the mountain and found the Confederates had strong fortifications well up toward the top of it. Word was sent along our lines that at dawn the next day we were to scale the mountain and take those fortifications. As the word was passed from man to man every face turned white. I never have seen so sick a looking lot of men. At dawn we were to march straight up to certain death, and we had all night to think about it. There would be no possible escape for any one of us. I knew my comrades. There would be only corpses, and I would be one of them. I don't know if I was the whitest man in the lot, but I know he would have been hard to pick out. I never have been ashamed that I was scared that night."

"But you are here. How did you escape?"

"Well, 'some one had blundered.' The order had been given, but it was a fool one, and fortunately his folly was seen before we had an American Balaklava. The order was recalled, and in its place we received the sane order to move under cover of darkness to a position where our work would have some value. A man doesn't mind fighting. All he wants is to know that he has a worthy cause and is not acting the fool."

PETERSBURG FORT BLOWN UP

Instance Related of the Efficiency of the Engineering Service in the Northern Army.

Blowing up of the Petersburg fort was a desperate attempt to end the siege that had been going on for several weeks and was destined to continue for many months longer. In advancing on Lee's army Grant had been badly defeated at Cold Harbor June 2, 1864, and had also been unsuccessful in cutting off communication between Richmond and the south. A force was left to lay siege to the fortified city of Petersburg while Grant continued operations in other parts of Virginia.

The fort destroyed by the explosion was one of many in the line of earthworks, that, with the Appomattox river, surrounded Petersburg. To break through the defenses in one place and establish a strong position would have brought about a quick end of the siege and perhaps have hastened by a little while the surrender of Lee's army. The success of the explosion, though not taken advantage of, was an instance of the efficiency of the engineering service of the northern army.

Equal for Him. An American naval officer brought a Chinese servant named Quong home with him from the far east. One day the Oriental asked permission to attend a funeral.

"Go ahead, Quong," consented the officer. Then he supplemented: "I suppose you will place different kinds of food on your dead friend's grave, as they do in your native country?"

"Same as in China," said Quong. "Now, Quong," continued the officer, good-naturedly, "when do you think your friend will come up to eat what you have placed on his grave?"

"Allee same time that 'Melican man comes up to smell flowers you put on his,'" retorted Quong in the same spirit.

Her Only Imperfection. At one time a certain Major Hill charged Lincoln with making defamatory remarks regarding Mrs. Hill.

Hill was insulting in his language to Lincoln, who never lost his temper.

When he saw his chance to edge a word in Lincoln denied emphatically using the language or anything like that attributed to him.

He interjected, he insisted, a high regard for Mrs. Hill, and the only thing he knew to her discredit was the fact that she was Major Hill's wife.

How He Was Done. An Irishman went to the sutler, an old skinflint, and asked the price of a quart of cider.

"Twenty cents," replied the sutler. "Then give me a quart in pints," said Pat.

Pat, upon drinking one pint, asked: "How do we stand?"

"I owe you a pint," answered the sutler.

"And I owe you one, so we are straight."

And Pat walked off with a diabolical grin on his physiognomy.

Stupid Postmaster. An Irish recruit went to the chaplain, who acted as postmaster, and asked if there was a letter for him from Biddy.

"Your name, sir?" said the chaplain.

"Me name?" said the Irishman. "Why don't you look on the back of the letter?"

TENDERFEET WIN WORLD CHAMPIONSHIP

HILL AND SONS, THE OAT CHAMPIONS, ARE COCKNEYS BORN AND BRED.

City-bred in the world's greatest metropolis and untrained as to things agricultural, were J. C. Hill and his three boys when they settled on homesteads at Lloydminster, in the Province of Saskatchewan (western Canada), eight years ago. Today they are the recognized champion oat growers of the North American continent, having won twice in succession the silver challenge cup, valued at \$1,500, at the Fifth National Corn exposition, Columbia, S. C. The Plate, officially known as the Colorado Oat trophy, is emblematic of the grand championship prize for the best bushel of oats exhibited by individual farmers or experiment farms at these expositions.

The Hill entry won this year in the face of the keenest competition, hundreds of exhibits being sent by experienced farmers from all parts of the United States and Canada. The oats were grown on land which was wild prairie less than four years ago.

When Mr. Hill and his three sons, who probably never saw a wider acreage than the hills of Hampstead Heath, or the parks of London, came to Saskatchewan eight years ago, they had little more capital than was required for homestead entry fees. They fled on four homesteads, in the Lloydminster district, which straddles the boundary of Alberta and Saskatchewan. They went to work with a will, ripping the rich brown sod with breaking plows and put in a crop, which yielded fair returns.

They labored early and late and denied themselves paltry pleasures, glad to stand the gaff for a while in rising to their possibilities. They talked with successful farmers and studied crops and conditions and profited by both. The new life on the farm was strange but they never lost heart, handicapped as they were by lack of experience and capital.

The farm house, modern in every respect, compares favorably with any residence in the city. The Hills have credit in gilt-edge from Edmonton to Winnipeg and beyond.

"There is nothing secret about our methods nor is our plan copyrighted. We first made a thorough study of climatic conditions, soil and seed," said Mr. Hill. "We tilled our crops carefully and gradually added live stock, realizing from the beginning that mixed farming would pay larger and more certain returns than straight grain growing. We have demonstrated that fact to our satisfaction and the result is that many of the farmers in the district are following our example."

The land that the Hills work is of the same class as may be found anywhere in Manitoba, Saskatchewan or Alberta.—Advertisement.

Last Civil War Veterans. I was informed by the United States pension office that the last soldier of the Civil war will die in 1955. That is the estimate made by those who make a study of vital statistics. If the last veteran survives until that date he will have lived 90 years after the surrender of Lee.

Kronk, who died a couple of years ago in New York state, was the last soldier of the War of 1812, and he lived considerably more than 90 years after peace had been signed. Baken, the last soldier of the Revolution, lived for 86 years after the peace of 1783.

Here is hoping that some man who wore the blue or gray may fool the pension office and round out a full century after Appomattox!—Philadelphia Ledger.

HANDS BURNING, ITCHING

905 Lowell Place, Chicago, Ill.—"The trouble began by my hands burning and itching and I rubbed and scratched them till one day I saw little red sores coming out. My hands were disfigured and swollen, and troubled me so that I could not sleep. They were cracked and when the small sores broke a white matter would come out. I could not do any hard work; if I did the sores would come out worse. For two years nobody could cure my eczema, until one day I thought I would try the Cuticura Soap and Ointment. I used warm water with the Cuticura Soap and after that I put the Cuticura Ointment on my hands twice a day for about five or six months when I was cured." (Signed) Sam Marcus, Nov. 28, 1911.

Cuticura Soap and Ointment sold throughout the world. Sample of each free, with 32-p. Skin Book. Address post-card "Cuticura, Dept. L, Boston."

Correct. "Hey!" yelled the guest. "You advertise hot and cold water in this dump, and all I have in my room is a pitcher and a wash basin."

"That's right," replied the landlord. "If you stay here long enough you'll find the water is hot in summer and cold in winter."

Be thrifty on little things like bluing. Don't accept water for bluing. Ask for Red Cross Ball Blue. Adv.

Blue Location. "I have been looking over your master's wardrobe. Where are his spats?"

"Mostly with the missus, sir."

WOMAN COULD NOT WALK

She Was So Ill—Restored to Health by Lydia E. Pinkham's Vegetable Compound.

Pentwater, Mich.—"A year ago I was very weak and the doctor said I had a serious displacement. I had backache and bearing down pains so bad that I could not sit in a chair or walk across the floor and I was in severe pain all the time. I felt discouraged as I had taken everything I could think of and was no better. I began taking Lydia E. Pinkham's Vegetable Compound and now I am strong and healthy."—Mrs. ALICE DABLING, R.F.D. No. 2, Box 77, Pentwater, Mich.



Read What Another Woman says: Peoria, Ill.—"I had such backaches that I could hardly stand on my feet. I would feel like crying out lots of times, and had such a heavy feeling in my right side. I had such terrible dull headaches every day and they would make me feel so drowsy and sleepy all the time, yet I could not sleep at night."

"After I had taken Lydia E. Pinkham's Vegetable Compound a week I began to improve. My backache was less and that heavy feeling in my side went away. I continued to take the Compound and am cured."

"You may publish this if you wish." —Miss CLARA L. GAUWITZ, R.R. No. 4, Box 62, Peoria, Ill.

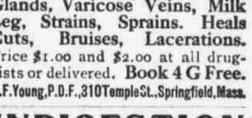
Such letters prove the value of Lydia E. Pinkham's Vegetable Compound for woman's ills. Why don't you try it?

USE ABSORBINE, JR., FOR IT

Corns, Bunions, Callous Bunches, Tired, Aching, Swollen Feet. It always pain and takes out soreness and inflammation promptly. Healing and soothing—causes a better circulation of the blood through the part, assisting nature in building new, healthy tissue and eliminating the old. Alex. Hill, Tobinsport, Ind., writes Nov. 15, 1905. "No doubt you remember my getting two bottles of your ABSORBINE, Jr., for a bunion on my foot. My foot is well." Also valuable for any swelling or painful affliction, Gout, Enlarged Glands, Varicose Veins, Milk Leg, Strains, Sprains, Heals Cuts, Bruises, Lacerations. Price \$1.00 and \$2.00 at all druggists or delivered. Book 4 G Free. W.F. Young, P.O. 310 Temple St., Springfield, Mass.

INDIGESTION

SOUR STOMACH, SLUGGISH LIVER AND ALL BILIOUS COMPLAINTS



KEEP THE NATURAL FUNCTIONS OF THE LIVER, STOMACH AND BOWELS HEALTHY AND REGULARLY EXERCISED

ONE DROP

of BOURBON POULTRY CURE down a chick's throat cures gapes. A few drops in the water prevents cholera, diarrhoea and other chick diseases. One 50c bottle makes 10 gallons of medicine. At all druggists. Sample and booklet on Chickens of Free by mail. Write to Bourbons Remedy Co., Lexington, Ky.

DAISY FLY KILLER

placed anywhere, at once kills all flies. Next, clean or wash, if convenient. 50c. BOTTLE. ALL seasons. Made of medicinal herbs, never will not soil or injure anything. Guaranteed effective. All dealers of household goods. Write for 25c. MEDICAL BOOK FREE. THE NEW FRENCH REMEDY, N.Y. 10-12, N.Y.

FREE TO ALL SUFFERERS.

If you feel "out of sorts" run down or "got the blues" suffer