

The KITCHEN CABINET

If each man's secret, unguessed care
Were written on his brow,
How many would our pity share
Who have our envy now?

And if the promptings of each heart
No artifice concealed,
How many trusting friends would part
At what they saw revealed.

EGGLESS DISHES.

When eggs are expensive it is a relief to find good things which usually call for eggs, prepared without them.

Oatmeal Dainties.—Cream one cupful of butter with one cupful of sugar. Dissolve a teaspoonful of soda in a cupful of sweet milk and add to the butter and sugar, then stir in six cupfuls of rolled oats. Add a teaspoonful of grated nutmeg, a half teaspoonful of cinnamon, and a fourth of a teaspoonful of cloves. Mix these with a little flour, add a cupful of raisins and sufficient flour to handle. Flour the hands and make into cakes the size of a silver dollar. Bake in a slow oven until brown. These are cakes which keep well.

Bread Sponge Cake.—Take two cupfuls of brown sugar, one cupful of lard, three cupfuls of light bread sponge, two cupfuls of seeded raisins, two cupfuls of flour, one tablespoonful each of cinnamon and allspice and a half teaspoonful of cloves. Add a teaspoonful of soda dissolved in one-half cupful of coffee. Mix the ingredients and let rise a half hour. Bake one hour in a slow oven. This will make a large loaf or two small ones.

Eggless, Butterless, Milkless Cake.—Boil together three minutes a cupful of sugar and water and a half cupful of lard, two cupfuls of raisins, an eighth of a teaspoonful of grated nutmeg, a teaspoonful of cloves and a pinch of salt. When cool add two cupfuls of flour, a cupful of molasses, a half teaspoonful of baking powder, a teaspoonful of soda, dissolved in a little water. Bake forty minutes. This makes a chewy cake which the children especially enjoy.

Cream Spice Cake.—Take a cupful of sour cream, one cupful of brown sugar, one teaspoonful of soda, a teaspoonful of baking powder, a pinch of salt, one-fourth of a teaspoonful each of ginger, allspice and cloves, one-half teaspoonful of cinnamon. Stir with flour to make a drop batter and bake in a moderate oven.

GARNISHES FOR SOUP.

It is often the tasty garnish which takes the soup out of the common into the unusual.

Almond Balls.—Pound a dozen almonds to a fine powder. Beat two eggs light, season with salt and pepper, add the almonds, half a teaspoonful of minced parsley and three-fourths of a cupful of flour sifted with a teaspoonful of baking powder. Mix and roll into very small balls and drop into the boiling soup to cook for five minutes before serving.

Marrow Balls.—Take a piece of marrow the size of an egg, add a cupful of crumbs, moisten with cold water, add two eggs unbeaten and shape into small balls. Add to the boiling soup and cook very gently two minutes.

CROUTONS.—Trim crusts from bread and cut in half dice. Toast in the oven and fry in deep fat. If toasted in the oven, spread the slices with butter before cutting in dice.

Egg Custard.—Beat three eggs and add half a cupful of highly seasoned beef stock. Butter a small pan and pour the mixture into it. Set the pan in another of warm water and place in a moderate oven for half an hour until the custard is set. Cool and cut in squares and add to the soup just before serving.

Egg Balls.—Chop fine four hard-cooked eggs, add a teaspoonful of chopped parsley, two tablespoonfuls of grated cheese, a cupful of bread crumbs and a pinch of salt, with a dash of red pepper. Bind with the yolks of two eggs or a half cupful of cream. Make into balls, dip in egg and crumbs, fry in deep fat and add to the clear soup when ready to serve.

Soup Balls.—Roll cracker crumbs, mix with butter and make into firm balls the size of a marble. Drop in the soup when ready to serve.

Quenelles.—Take small bits of meat, finely chopped, mixed with crumbs and bound with egg, shape into balls, dip in egg and crumbs and fry in deep fat. Add to the soup when serving.

TAKEN FROM EXCHANGES.

Chile is building 208 miles of railroad.

North Carolina last year produced minerals valued at \$2,739,696.

Luxemburg covers 1,000 square miles and has a population of 206,000.

Switzerland spends more on relief of poor than does any other country.

A government survey has resulted in ranking the Yukon river in fifth place among the great streams of North America.

According to French statistics, only one-fourth of the aviation accidents are due to defects in aeroplanes.

For the last 30 years the average yield of potatoes an acre in Ontario has been about 42 per cent over that of the United States.

A Chinese girl, a graduate of Wellesley college, will be at the head of a college to be opened in that country by the American institution.

The government Amical des Avocats de France, an association of French women lawyers, has become affiliated with the Women's Lawyers

Time which strews a man's hair with silver, sometimes fills his pockets with gold.

SOME CHEAP MEAT DISHES.

The flank which is one of the cheap cuts of meat is very good when nicely cooked. Take two or three pounds, remove the tough skin and spread the meat with a well-seasoned force meat, using bread crumbs, herbs, parsley, minced onion and salt and pepper. Roll up and tie firmly to keep in shape. Have ready a pint of mixed vegetables, carrots, onion, celery and turnip. Place these in the bottom of a shallow baking pan with the meat on top with just enough water to cover; add a blade of mace and three or four cloves. Cover closely and cook slowly for four hours, basting the meat frequently with the liquor in the pan. When done remove the meat and vegetables to a hot dish and thicken the gravy with browned flour. Strain the gravy over the meat, removing the cloves and mace before serving.

Sour Beef.—This is a good way to treat tough beef. Take a pound and a half of lean beef from the shin, cut it in small pieces and roll in flour. Brown the meat in a little bacon fat, then remove it and add to the same fat two tablespoonfuls of flour; brown this also, then add slowly two cupfuls of water or stock and stir until boiling hot. Put in the meat and cook slowly for one hour, then add two onions, salt and pepper to taste and finally a tablespoonful each of Worcestershire sauce and vinegar. Continue the cooking until the meat is tender. Sprinkle with chopped parsley and serve.

Beef in Casserole.—This is another method of cooking meat that is inclined to be tough. Take two pounds of the shin or round, wipe it carefully and lay in a casserole. Cover with a can of tomato, add two bay leaves and salt and pepper to season. Cook in the oven for two hours. Dish up the meat, thicken the tomatoes with flour and butter cooked together and serve the meat with potato pancakes. The acid of the tomato softens the tough fibers of the meat as does vinegar.

HELPFUL THOUGHTS.

Ink can be removed from any fabric with fresh milk if quickly applied.

Blood spots on woollen may be easily removed by rubbing the spots with dry starch. This absorbs the blood, and the cloth when dry may be brushed, freeing the starch from the cloth.

Before polishing a stove soap the hands well with a good laundry soap, filling the nails with the soap, then dry and the hands will not be at all stained when the black work is done.

A bar of laundry soap moistened to a lather rubbed over the back of the oilcloth that slips and slides on the table will keep it firm without the use of tacks.

Salt shaker tops which have become rusted on may be removed by soaking the tops in a little vinegar. The acid dissolves the rust and the tops will then unscrew.

Cut hot gingerbread or cake with a fork. This makes each piece light and fluffy, whereas a knife used will spoil the cake, making a heavy streak where it is cut.

Use a little kerosene in the cleaning of windows, adding a teaspoonful to a pail of soapy water. Also use it in cleaning the bathtub, kitchen sink, linoleum, wash basin and the rollers of the clothes wringer.

Newspapers may be used in many ways to lighten work. Cut in small squares and hang from a convenient hook. Use the pieces to rub off the stove, wipe out a greasy dish, or on which to set a smoky kettle. They save utensils in dressing chickens and preparing vegetables, fruits and nuts; they protect the sink drain if used to wipe out greasy dishes before washing. If dampened and torn in bits may be used to keep down dust sweepings. When tightly twisted they make good kindling for fires, and good packing for a homemade fireless cooker.

To keep a kitchen cookstove clean an ordinary school eraser sprinkled with kerosene is a fine improvement over the brush which just changes the position of the dust.

Nellie Maxwell

INDIA IS QUIET AND LOYAL TO BRITAIN IN WAR

Only Disturbances Are Caused by the Ever Restless Warlike Border Tribes.

TO ASK VOICE IN EMPIRE

One Effect of War Will Be Demand by India for Greater Degree of Autonomy—Mohammedans of India Are Greatest Bulwark of the British Rule.

London.—All efforts to stir up serious trouble for the British in India have so far failed signally. The few seditious movements noted have had their origin in Hindu organizations which antedate the great war.

When it is considered that the population of India—315,000,000—is more than three times that of the United States, the relative insignificance of the few outbreaks in the last year and a half is evident.

In such a great nation disorders are inevitable, in either war or peace, just as the United States or any other nation is never quite free from labor troubles causing loss of life or property. All the information, official and otherwise, received here, shows that the Indian empire is profoundly quiet, except for the ever-restless, warlike border tribes of the Northwest.

The rulers of the great native independent or semi-independent states, from the nizams of Hyderabad with his 14,000,000 people down, are loyal to their emperor, King George V of England. They have contributed liberally of their public and private means to assist Great Britain against her enemies. Many of their relatives are active members of the British army.

The Mohammedans of India, far from being an element to be distrusted, are the greatest bulwark of British rule. This minority of 75,000,000 has always sided with the British as its protectors against the more numerous Hindus. It is stated here that no Mohammedan has ever been convicted of complicity in a treasonable enterprise in India.

Just Quiet Farmers. It must be remembered that of the 300,000,000 people in India at least 250,000,000 are quiet, uneducated, gentle agriculturists, quite uninterested in politics, asking from their government only a chance to till their little farms in peace and caring no further as to the character of their rulers.

It must not be concluded from these facts that the world war is without important effect on India. The Hindu intellectual leaders see the growing prominence of Canada, South Africa, Australia and New Zealand in the empire. They know that these British dominions will soon ask a place in the councils of the empire, and a voice in the peace congress which shall follow the war.

They believe that the time has come for India to have a voice in the empire, too. They demand a further degree of autonomy for India, something approximating the freedom of England's white dependencies.

This was clearly set forth by the Indian National congress at Bombay on December 30, which unanimously adopted a resolution demanding self-government for India.

At the same time the delegates to the congress heartily applauded Baba Surendranth Bhanerjee when he said: "India's devotion to the throne during the war has been unsurpassed."

Fellow Feeling Among Asiatics. India, like other eastern nations, is permeated, too, with the spirit of "Asia for the Asiatics." Despite the long hostility between certain nations, notably China and Japan, there is developing a fellow feeling in Asiatic nations against European dictation. An illustration was an incident which occurred in Tokyo in December.

Two young Indians, British subjects, received 36 hours' notice to leave Japan, the reason being their alleged complicity in German plots to foment disturbances in India. The notice was so timed that the only vessel by which the departees could sail was bound for Shanghai, where they were liable to arrest by the British consul.

The Indians laid their hard case before sympathizers in the Japanese press. Leading independent politicians were approached. In a few hours a formidable agitation was afoot. A deputation waited on the foreign minister and asked that the order should be withdrawn or altered so as to permit the Indians to board a ship bound for America.

The minister refused, whereupon the government was defied. A leading member of the diet who delights to act the part of a "ronin," or free lance (literally a warrior without a lord), took the Indians to his home and kept them there till the time specified in the order had expired.

Feared a Flare-Up. The authorities drew a cordon of police round his house but did not risk entering and removing the Indians. Next morning they covered up their capitulation by saying the Indians had escaped—which nobody believed, the efficiency of the Japanese

\$100 ENOUGH FOR A KISS Woman Sues for \$5,000, but Arkansas Jury Decides That Is Too High.

Fort Smith, Ark.—A jury in the circuit court found a verdict for the defendant in the suit of Mrs. Della M. Gorts against Sam Stuart, a wealthy property owner, wherein the plaintiff sought \$5,000 damages on the ground that Stuart attempted to kiss her.

Stuart, who is seventy-one, alleged he had paid Mrs. Gorts \$100 and that she signed a waiver of all damages against him. The jury deliberated seven minutes and held that Stuart had paid enough.

As the globe rotates, one-half is always exposed to sunlight and the other

TERROR IN SERBIA

Guerrilla Chief Metes Out Stern Justice to Evildoers.

"Executed" Man Escapes and Is Now Safe in America After Being Stabbed and Thrown into Vardar River.

Givogell, Serbia.—One of the most picturesque figures of the European war is the Serbian "komitadjij" or guerrilla Ivan Stokovitch, known to fame as "Babounsky." The name is drawn from the famous Babouna Pass, where recently the Serbs so long held the invading Bulgarians at bay. Ivan Stokovitch comes from that part of Serbia and is therefore known to his followers and to the Serbian population at large by a nickname indicating the fact.

A slight man, tall, with honest gray-blue eyes and the pale features of a student, he impresses the stranger with anything but the terror which his name inspires. Nor do his looks belie his real profession. For the redoubtable "Babounsky" was a schoolteacher until fired by an ardent patriotism he gave up his classes to gather about him a band of intrepid spirits in the fight for the release of the Turkish part of Serbia from the Ottoman yoke.

Ever since the first Balkan war he and his followers have been under arms. Unrecognized by the laws of war, they have taken their own risks of capture and instant execution. Their refuge is in the Serbian mountains, and they have been willing to trust their security to their own astuteness and the impregnability of their numerous hiding places.

Especially since the complete breakdown of the Serbian administration, has "Babounsky" become a personage of prime importance in Serbia. Before the advancing German and Bulgarian armies town after town was evacuated, only the Turks and the Bulgarians remaining. While waiting for the arrival of the armies of their compatriots they were not averse to going through the deserted Serbian dwellings and acquiring a few useful articles. "Babounsky" did not approve of this. Naturally the deserted dwellings and all in them would fall into the hands of the conquerors. That was all right—the chance of war. But that former neighbors should do the looting was not in "Babounsky's" code. And those who tried it were dealt with in a most summary manner.

Whoever among the Bulgarians was suspected of giving information to the advancing Bulgarian armies also received short shrift. A story is told of the first Balkan war when a certain pseudo-Serb known as "Kechko" was suspected of treason to the Serbian cause. "Babounsky's" band appeared upon the scene one night and "Kechko" and four others were arrested, tried in secret by the band at midnight and sentenced to be "sent to Saloniki"—that is, taken to the banks of the Vardar river, stabbed and thrown in, their bodies to drift down with the current to Saloniki. All five were lined up on the bank "Babounsky" gave the signal for the fatal blows to be struck. But unfortunately "Kechko's" executioner, a lawyer from Belgrade, had never killed a man before and his hand slipped. The five bodies were thrust into the Vardar, but "Kechko" was still alive.

A week later the Serbian consul at Saloniki was called to the hospital. "Kechko" told him the story of his escape from death, but begged that it be kept secret until after his departure for the United States. Ultimately recovered from the unskillful stab of the Belgrade lawyer, "Kechko" quietly departed for America.

Whenever the allied troops have need of fresh meat or wood or mules one of the officers acquaints a Serbian with what is required. The next day 20 sheep, two cords of wood, or 100 mules are brought into Negotin or Kaphadar, as the case may be, by a Serbian peasant. The peasant collects an equitable sum for the goods delivered, and in time each Serbian who has been involuntarily levied upon for lamb or wood or mules receives his payment. "Babounsky" does not even keep a commission.

AS A SPANISH SENORITA

Miss Frances Hall in the costume she wore at the Spanish ball at Coronado beach. Miss Hall is a sister of Mrs. Harry W. Hill, wife of Lieutenant Hill, commanding the U. S. torpedo boat Paul Jones.

SAW AND CHOP FOR CHURCH

Wood Enough to Heat the Place for the Winter Is Provided in One Day.

Columbus, Ind.—How to get wood to last the Garden City Christian church through the winter bothered some of the members of the church, which is situated two miles southwest of this city. Then somebody suggested a "wood chopping and sawing." The members of the church turned out the other day, cut down trees, sawed the logs into proper lengths, and then split the blocks into stove wood. Mrs. Mack Neptune, one of the members of the church, served dinner at noon. Rev. W. H. Dook, pastor of the Tabernacle Christian church of this city, used a cross-cut saw a part of the day.

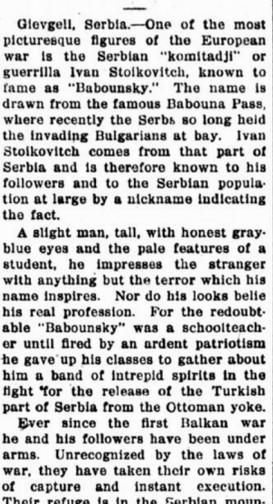
Eighty Chicken in Pie. Pomona, Cal.—In order to feed 350 members of the Loyal Men's Bible class of the First Christian church at a banquet, Rev. C. R. Hudson had a local restaurant bake 80 hens in a chicken pie four feet wide, one hen deep and 11 feet long.

Puts Squirrels to Work. Clarksville, Ga.—John D. Kessler, a barber of this city, is believed to be the first man to put squirrels to work. He has a pair in front of his shop, and they turn the usual colored sign. The little animals keep the cylinder turning almost as continuously as a motor, and the irregularity of the movement attracts greater attention.

The skeleton is one inch shorter than the human one.

The HOME BEAUTIFUL

Flowers and Shrubbery
Their Care and Cultivation



Cactus Has Been Wonderfully Developed Until Today One Sees It in Many Varied Forms.

HOW FLORAL NOVELTIES ARE DEVELOPED

By E. VAN BENTHUYSEN.

Anyone can cultivate flowers who has the necessary earth and seed. At least, anyone can cultivate flowers of existing species, but the fad of the hour, the work of creating types, is very fascinating, and opens a new world to one who has been taught how nature works to make all things different. We who work with her find much delight in the new thoughts as well as the new creation.

The value of a novelty depends upon its popularity or use. It is a great delight to the grower to discover a blossom which shows a decided tendency to break away from established rules; to show the characteristics of new type. At once we feel a desire to help this development by selection or crossing. This consumes time. By selection the new flower must be allowed to develop and seed, and the other plants destroyed. The seeds, when planted, must be again selected and the rogues destroyed.

The rogues in the flower world are the plants that do not come true, and they must be destroyed. After the selection has been made sufficiently, the type is fixed and the flower established.

When crossing is done to develop novelties, two plants are selected for the parents of the new flower; two plants possessing qualities which, when blended, may produce desired results. These flowers are crossed and the seeds planted. The plant children are carefully watched until they develop and bloom; then selection is made of the best for further development. It may be something very beautiful will develop from the first cross; perhaps they are commonplace results only.

The secret in developing novelties lies in being quick to see possibilities and then to develop the tendencies displayed by the flower.

GARDEN NOTES

Sun and wind are apt to damage some evergreen trees during winter. These can be protected by building a triangular frame over them, made of light wood, boarded up on two sides. Fill vacant window boxes with bulbs, ferns or small evergreens.

A few roots of mint taken up from the garden and planted in a shallow box, placed in the greenhouse, will give a supply of green mint all winter. Mulching consists of spreading manure or litter on the ground under plants and over roots. Mulching does not mean to spade the manure or litter in, nor to put it under the ground.

Manure should be supplied occasionally as a surface dressing under evergreen and deciduous trees and shrubs. Apply several inches in the autumn and work it into the soil in the spring.

During the winter flowers and plants in window gardens and conservatories should be watered only in the forenoon. Aim to water the plants just enough and no more.

When the soil becomes hard in the pots in the greenhouse remove it and replace with fresh earth.

Give chrysanthemums under glass as much fresh air as possible.

Turn over the garden beds and apply manure. The manure will rot during the winter and be in condition for plant food by the time it is needed next spring.

Dahlias in an old-fashioned cellar will keep well without any covering, but in a cellar having a cement bottom, or heat, the boxes or barrels should be lined with paper and covered with paper or burlap. This covering preserves a more even temperature.

Crotons do not need a specially rich soil. Mix together three parts of leaf-mold, one of garden soil and one of thoroughly rotted manure. Heat and moist air are essential. Full sunshine is liked.

PLANT BULBS EARLY

Hardy bulbs must be in the ground before the middle of December. If planted later, while they may grow, they will not bloom satisfactorily. After the ground freezes the bed may be given a thick mulch of old manure.

WITH YOUR HOUSE PLANTS

If possible arrange some kind of curtain, to cut off the window garden from the rest of the room, when sweeping or dusting, or when airing the room during severe weather. Dust is very bad for the growing plants, and the cold air chills them, often being fatal to the life of a plant.

Keep water on the heating stove at all times, to supply the moisture. Once a week or oftener, when the weather is very cold, and the air of a room is, of necessity, dry and hot, put a horseshoe, or other piece of iron in the fire, and get it red hot. Then drop it in a pail of water, set underneath the window garden.

Do not be discouraged if your young plants seem to be stunted, and are slow of growth, and neglect them. All at once they will change their ways, and surprise you with their growth and beauty.

Until one has seen a really well grown, so-called pyramus, or umbrella plant, one cannot realize its decorating possibilities. Like the calla, it likes plenty of water to stand in.

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