

The Kitchen Cabinet



THE poorest man may in his cottage bid defiance to all the forces of the crown. It may be frail; its roof may shake; the wind may blow through it; the storms may enter; the rain may enter; but the king of England cannot enter! All his forces dare not cross the threshold of the ruined tenement.—Earl of Chatham.

Household Hints.

For the busy housewife who plans her work for each day and seldom has any spare time, a few recipes of small cakes that will keep gives one a feeling of security, like a bank account, that whoever comes there is something in the house to fall back on. These may be served with a cup of tea to restore the tired nerves of the friend who drops in or with a salad or ice may serve as a dessert. Cookies with fruit keep their freshness longer than those without. It is a good plan to have two or three varieties on hand at the same time.

One busy housekeeper when making spice, fruit or ginger cookies that need to be rolled to be shaped, mixes them the day before wanted, and chills them over night on ice. They roll with little flour and cut so nice and smooth that it is a little trick worth remembering. Another advantage is gained as the seasoning has a chance to penetrate the dough well before baking. Here are a few favorite small cakes:

Oatmeal Cookies.

Cream three-fourths of a cupful of lard or butter, add one cupful of sugar gradually, two eggs well beaten, four tablespoonfuls of milk, two cupfuls each of flour, and oatmeal, one-half a teaspoonful of soda and one teaspoonful of baking powder sifted with the flour, one-half teaspoonful of salt, and one cupful each of raisins and pecan meats. Roll and cut with a cookie cutter or drop by teaspoonfuls on a baking sheet, the latter is easier and so much more satisfactory.

German Chocolate Cookies.

Cream one-half of a cupful of butter, add one cupful of sugar, gradually, one egg well beaten and two squares of bitter chocolate, melted. Beat well, add two cupfuls of flour, sifted with two teaspoonfuls of baking powder, and one-fourth of a teaspoonful of salt, add the flour alternately with one-fourth of a cupful of milk. Chill and roll very thin, using as little flour as possible.



JUST cut the black serge and the crape
And the dirge
Whenever you chat with your chum,
Whenever you're glum just keep the tongue
Mum
And ship all your troubles to kingdom
come."

Helpful Hints.

Don't throw away the beautifully embroidered or hand-made shirt-waist. Set in new cloth and insertion in the waist and have another new waist, as the front will not wear the sleeves and back of two. Some ingenious person has made her fancy waists over into corset covers, but experience proves that they do not last long in that capacity.

Another thing to make is a dainty little fancy apron of the embroidered front that one hates to throw away. There are so many pretty styles of making little dressy aprons that one can surely cut one to advantage.

Fall Game.

The game season is the harvest time for the hunter, the wild ducks and partridges are the first of the fall game to be gathered in, later comes the venison. A wild duck should be cleaned and trussed, then place on a rack in a dripping pan, sprinkle with salt and pepper and cover the breasts with thin strips of salt pork.

Bake 20 or 30 minutes in a very hot oven, basting every five minutes with fat in the pan. Serve with orange sauce. Currant jelly should accompany the duck. A few stalks of celery or a small onion put into each duck removes the strong wild flavor to some extent, and adds to the flavor.

Orange salad with French dressing is an appropriate salad to serve with duck.

Household Hints.

Use hot, unsalted fat, lard or olive oil that is too old to use for food for blacking the gas stove. Put it on with a brush inside and out, to keep out the moisture in the gas. A good way to keep the moisture from running down into the hinges of the door is to



HERE is a good deal of helpful philosophy in the course of the good natured man who had a pile of small cherries on his plate, and who made them taste better by looking at them through a magnifying glass and saying to himself: "These are the biggest and handsomest cherries I ever saw."

How hard it is to magnify our blessings and how easy to magnify our discomforts.

If we might all have the mind of Sydney Smith when he wrote: "If it be my lot to crawl, I will crawl contentedly; if to fly, I will fly with alacrity; but as long as I can avoid it, I will never be unhappy."

Some one has said that comfort is only a matter of comparison.

There is no business more wearing or which calls for a greater display of patience than the varied duties of a housewife.

Did you ever look through the large end of the opera glasses and note the far-away appearance of things and people? Well, it is a good plan to try the glasses turned that way on the things that fret and worry, they will fade away in the distance and soon be forgotten.

Fifteen Minute Pudding.

Moisten one cupful of flour sifted with two teaspoonfuls of baking powder and half a teaspoonful of salt with rich milk to make a drop batter. Grease the cups, add a little of the batter, then a few tablespoonfuls of any fruit liked, and a little more batter. Steam 15 minutes without uncovering the steamer. Serve with cream and sugar.



HUNDREDS of stars in the beautiful sky.
Hundreds of shells on the shore together.
Hundreds of birds that go singing by.
Hundreds of bees in the sunny weather.
Hundreds of dew-drops to greet the dawn.
Hundreds of lambs in the purple clover.
Hundreds of butterflies on the lawn.
But only one mother the wide world over."
—Anonymous.

The Unselfish Mother.

There is nothing more beautiful than the devotion and self-denying love of motherhood; but is there not danger in too much devotion? The child that is never out from under the watchful eye of the mother because she fears something may happen to it, has no chance to grow in its own way or develop its individuality. If one analyzes that watchfulness isn't there an element of selfishness in it, fear of some accident is not so strong as fear of the inconvenience, if something did happen. As the child grows older the same mother who watches his play, fears to have him fish, or swim, or hunt, and he is denied those pleasures or half enjoys them, knowing that his mother is worrying all the time about his welfare. If a boy or girl develops any originality of character, they must be left somewhat to themselves, of course, with a reasonable amount of direction and watchfulness, otherwise they are only parrot-like, or echoes of the older mind.

To achieve these results there must be a much higher form of unselfishness than that which we commonly call such.

Nellie Maxwell.

open it and leave it open two or three minutes after lighting the oven burners.

A newspaper folded and laid in the pan under the upper burners will save washing it so often, as the paper may be quickly changed if anything boils over or is spilled.

A granite pitcher is the best of all utensils to put the knives, forks and spoons in, before washing the dishes. Hot water may be poured over them to rinse well before putting into the dishpan.

Venison Cutlets.

Clean and trim slices of venison cut from the loin. Sprinkle with salt and pepper and brush over with oil or butter, roll in soft bread crumbs. Place in a broiler and broil for five minutes, or saute in butter. Serve spiced grape jelly with venison.

Sow a few onion seeds this fall and have early onions in your own garden in the spring.

Much in Bushel of Grain.

A bushel of grain will make 4½ gallons of spirits or 27 gallons of beer.

KEEPING SHEEP AND CHICKENS IN SAME PEN

Practical House that Shelters Both—How the Structure Is Arranged—Favors Winter Eggs as Money Getters.

If I were asked to name the two things most neglected on the average farm, I should name the two things that pay the best for the amount of capital invested, sheep and chickens, writes R. C. Thomas in American Agriculturist. And with a little more care or a little different care they can be made to pay much better and together make the best combination I know.

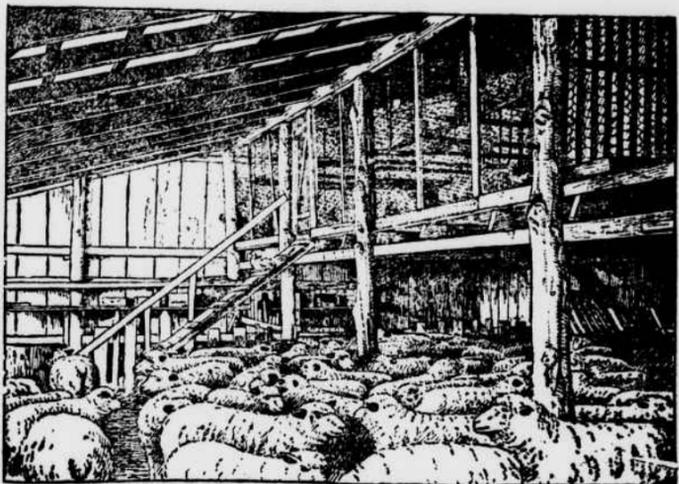
As a rule, when you are busy with one you have very little to do with the other; and the sheep are certainly a great help to the hens in winter, where they are housed together, as the animal heat from the sheep keeps the hens warm at night.

The house we have is built on the lean-to plan, against the haymow. The back of the haymow forms the back of the house and makes it tight and warm. The front faces south. We cut the logs on the farm and had

keep my hoppers in there. I use the dry method of feeding.

The ground floor furnishes scratching room. The other end is the roosting room. I keep from 300 to 400 Leg-horns in this house, and make a specialty of winter eggs. I could not keep that many healthy and vigorous in that space only for the fact that they have free range all the year.

The arrangement on the ground floor for the sheep and lambs is as follows: Along the front, running from the double doors to the end, we have small pens for ewes that we want to keep to themselves for any reason, and across the end, running from these pens to the back, we have a portion slatted off as a feeding space for the lambs, the slats wide enough to admit the lambs, but to keep out the ewes. Along the back, one end and part of the front we have the hay racks; and on the ground, under the



Where Sheep and Chickens Live Together.

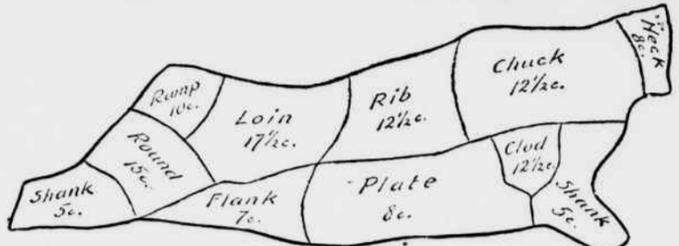
them sawed and only had the roof to buy, which is of galvanized iron. The house is 50 feet long by 30 feet deep, the back is 16 feet high and the front 8 feet. There are four posts set in the center to support the roof, and running from these posts to the back we have a floor 7 feet from the ground and running the entire length of the building. This gives a floor space upstairs 50x15 feet, which is inclosed by wire netting, with a door at each end.

One end of this room is cut off for a feeding and laying room; that is, I

hay racks and close to the wall, are troughs for feeding grain, silage, etc., to the sheep. On the floor we always keep plenty of straw.

The house is not very tight, and there is a space over each window of about 3 inches that is always open, and we never close the doors only on the coldest nights. We keep about 75 sheep in there, never have a lamb freeze to death, and have no trouble to get eggs in winter. It is a surprise to anyone to go in there on a cold night and find how comfortable it is.

ONE METHOD OF CUTTING BEEF



The illustration shows how a retailer usually cuts beef, the average market price of the cuts, and their uses.

The Loin.—This cut includes short steaks, porterhouse, sirloin, and tenderloin. The tenderloin is a long muscle that may be stripped from beneath the loin, but when it is removed it destroys the value of the porterhouse and tenderloin steaks. The first four cuts from the small end of the loin are called club steaks because they contain no tenderloin. The next are the porterhouse; the next and up to the beginning of the hook bone are the tenderloin and are the highest priced cuts in the beef. The remaining cuts of the loin are the sirloin.

The tenderloin when sold separately is deficient in fat, hence must be larded when roasted or broiled. The loin is cut into steaks and broiled; occasionally it is sold as roasts, but is more expensive and no better than are the ribs or chuck.

The Round.—This cut consists of very juicy, lean muscles, and but little bone. It is sold as steaks, roasts, and for beef tea, and beef juice. It is excellent for pot-roasts, braizing, for beef loaf, or for casserole of beef.

The Rib.—This cut consists of seven ribs, called prime ribs; the cut is made close to the shoulder blade and separates it from the chuck. It is sold as roasts, being cut into one, two or three rib pieces according to the size of the beef and the wants of the family. The ribs may be removed and the piece rolled. If the ribs are left, it is called a standing rib-roast. Dealers sometimes remove the ribs and cut

and sell this piece as steak, calling it New York porterhouse.

The Chuck.—This cut is next to the prime rib cut and similar to it, but contains more bone and gristle, and is not so fine grained and tender; the portion near the point of the shoulder blade is excellent for steak, and the remainder is fine for roasts, mince meat, etc.

The Rump.—This cut contains the end of the hip bone and joint. There is considerable bone, but the meat makes excellent roasts or pot-roasts.

The Clod.—This cut is back of the brisket and below the chuck. It is sold for boiling, stews, braizing, mince meat, etc.

The Flank.—This cut comes from below the loin. It is boneless and coarse, but of good flavor. There is a small lean muscle embedded on the inside of the flank which is pulled out, scored across the grain and sold as steak; sometimes this steak is split made into a "pocket" trussed and roasted. The flank is a good boiling piece, or it may be rolled and braized or corned.

The Neck.—This cut comes from below the ribs. It has layers of fat and lean, and is the end of the ribs. It is used for boiling and corning.

The Shank.—These cuts are the fore and hind legs. They are tough, and contain large bones and tendons. They are used for soup, cheap stews and chop meats of various kinds.

While the weather is nice and the ground in good condition, get out with the team and plow and get some of the oats and corn ground broken. It will help matters along next spring.

SUFFERED TERRIBLY.

How Relief from Distressing Kidney Trouble Was Found.

Mrs. Elizabeth Wolf, 388 W. Morgan St., Tipton, Mo., says: "Inflammation of the bladder reached its climax last spring and I suffered terribly. My back ached and pained so I could hardly get around and the secretions were scanty, frequent of passage and painful. I was tired all the time and very nervous. I began using Doan's Kidney Pills, and after taking a few boxes was cured and have been well ever since."



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