

# THE KITCHEN CABINET

The little word, the little smile, the little song you know— These make the candle all the while That we must keep aglow. And we may think its trembling light Unnoticed by all eyes— But there is greater dark of night When that lone candle dies.

## A GROUP OF SIMPLE SALADS.

Place boards over places where the dandelions are thick and as soon as it is warm in the spring they will grow and be perfectly white, as they are growing in the dark. Such dandelions are especially tender and may be served uncooked with a little shredded onion and French dressing.

**Egg Pickle and Rice Salad.**—Arrange cold-boiled rice in nests of lettuce leaves and fill with the following mixture. Put hard-cooked eggs and sour pickles through a meat grinder and mix with stiff mayonnaise until it forms a thick paste. Shape and place in the nest. Any bottled dressing may be used in place of the mayonnaise if preferred. Little green onions sliced, radishes, sliced unpeeled, and a few fringes of celery, served with French dressing on hearts of lettuce makes a very good salad.

**Celery Salad.**—Thicken a cupful of scalding milk with a tablespoonful of cornstarch, mixed with a little cold milk. Mix together one beaten egg, one teaspoonful of salt, and two of sugar, one-half a teaspoonful of dry mustard and a dash of cayenne pepper; pour slowly into the hot milk, stirring constantly. When smooth, remove from the fire and add two tablespoonfuls each of vinegar and salad oil. Mix well, and when cold pour over celery cut in small pieces.

**Surprise Salad.**—Arrange sliced pineapple on lettuce leaves and in the center put a few shredded shrimps. Around this put a mixture of chopped apple and celery mixed with mayonnaise thinned with pineapple juice. Garnish with maraschino cherries and top with mayonnaise.

**Wilted Lettuce.**—Wash and drain two heads of lettuce. In a saucepan put one cupful of vinegar, one cupful of sweet milk and one egg well beaten. When it begins to boil pour it over the lettuce, cover and set back on the stove until the lettuce is wilted. Season with salt and pepper and butter or ham or bacon fat.

The happy state of mind so rarely possessed in which we can say, "I have enough" is the highest attainment of philosophy. Happiness consists not in possessing much, but in being content with what we possess. He who wants little always has enough.

## GOOD THINGS FOR THE TABLE.

**Hamburger steak** is so much more palatable when prepared at home, using the tough portions of round steak with a little fat either of suet or fresh pork; add a third of the amount of meat of cooked oatmeal or farina or rice, mix and season well and make into small cakes. A pinch of cloves and nutmeg with a little scraped onion or onion juice improves the flavor. With a meat grinder many nice and palatable dishes may be prepared from the tougher portions of meat.

**Asparagus Canapes.**—Prepare strips of stale bread an inch and a half wide and four inches long; spread with butter on both sides and set into the oven until delicately browned on both sides. When cold and ready to use, spread with salad dressing and place a border of yolk of egg put through a ricer around the toast, and a row of chopped white on the outside of that. In the center lay an asparagus tip cooked, cooled and dried on a cloth. Sprinkle with finely chopped parsley.

**Fresh Fish Chowder.**—Cut cod, haddock, lake fish, pickerel or bass into fillets two inches long, removing the bones, and set aside in a cool place. Cover the head bones and trimmings with cold water and simmer slowly for half an hour. For three pounds of fish, try out two or three ounces of salt pork cut in cubes; in this saute an onion cut in slices, add the liquid in which the bones were cooked, boil up five minutes and strain over the fish. Have ready three cupfuls of potato cubes, parboiled in water and drained. Add these to the fish with one tablespoonful of salt and a generous dash of paprika, and let simmer until the potatoes are tender. Add three cupfuls of hot milk, a fourth of a cupful of bacon fat or salt pork fryings and serve with crackers and olives.

**Crackers to Serve With Tea.**—Spread small, round crackers with orange marmalade and cover with boiled frosting. Brown quickly in the oven. Jelly or other preserves may be used instead of orange marmalade.

**Baked Liver.**—Cut one pound of calf's liver into slices one-third of an inch thick, wash and dry thoroughly, lay it in a well buttered pan; make a forcemeat of six tablespoonfuls of bread crumbs, one teaspoonful of chopped parsley, a pinch of herbs, one

**How Many Do You Eat?**  
An expert in statistics has calculated that a woman marrying at twenty, and caring for a family of four children until she is forty-five, will peel no fewer than 83,000 potatoes for home use.

**True.**  
"This thing of being so much in love that you can't eat," observed the man who knows, "is not infrequently caused by the high price of flowers and theater tickets."—Widow.

**To Cleanse Bottles.**  
To cleanse bottles that have held oil place ashes in each bottle, cover with cold water and heat gradually. Let the water boil for about one hour, then allow it to stand until cold. Wash the bottles in soapy water, then rinse.

**One Horse Power.**  
One horse power is not what a horse can pull. It is a mechanical unit of power that can raise 33,000 pounds one foot high per minute, or one pound 33,000 feet high per minute.

small onion finely chopped, salt and pepper to taste. Cover each strip of liver with this and on top place a strip of bacon. Pour round this a pint of water and bake slowly three-quarters of an hour. Dish in a ring and strain the gravy round the base.

We're weary a-walking the Highway of Life. We're fretted and flustered with worry and strife. Let us drop by the wayside the heavy old load. And rest at the inn at the turn of the road. Let us tarry a while. At the "Sign of the Smiler."

**REASONABLE DISHES.**  
This is the season when eggs are as cheap as they will be and if we ever enjoy an omelet with a clear conscience it is now.

**Savory Omelet.**—Separate the yolks and white of three eggs, put the yolks in a saucepan, beat well, add a teaspoonful of chopped parsley, half a teaspoonful of chopped onion and add a pinch of powdered herbs. Whisk the whites of egg to a stiff froth, mix with the yolks, season with salt and cayenne and pour into a buttered pudding dish, sprinkle with grated cheese, and bake in a hot oven for fifteen minutes. Set the pan in hot water while cooking. Serve immediately.

**Salmon and Cucumber Sandwiches.**—Cut rounds of bread slightly larger than the slices of cucumber, spread these with butter or thick sour cream. Sprinkle each slice with a few grains of celery salt, then spread with a layer of chopped salmon, add a few drops of vinegar and a slice of cucumber, then another round of buttered bread. Garnish with crisp lettuce hearts.

**Pineapple Bavarian Cream.**—Take two cupfuls of pineapple juice, one cupful of sugar, half a cupful of boiling water and one and a half tablespoonfuls of powdered gelatin and two cupfuls of whipped cream. Dissolve the gelatin in boiling water, then add the sugar and pineapple juice. When cool, mix in the whipped cream. Pour into a wet mold and when turned out decorate with candied pineapple.

**Dropped Scones.**—Take a cupful of flour and a cupful of buttermilk, three teaspoonfuls of sugar, three-fourths of a teaspoonful of baking soda, and a quarter of a teaspoonful of tartaric acid. Mix the dry ingredients and then add the buttermilk, beating well with a spoon. Cook on a hot griddle until light brown on both sides.

What's the use of being mean? What's the good of growling? What's the use of being seen All the time a-scowling? Meanness is the sorest trait Any man can cherish. In its blasting air of hate Blooms of friendship perish.

## A FEW LENTIL DISHES.

Lentils are near relatives to peas and beans, belonging to the same plant family. As everybody knows the value of peas and beans as food, they will find the lentil equally satisfying. Lentils are small flat green disks about the size of a split pea. To prepare them they should be carefully looked over, washed, then soaked overnight and cooked in the same water in which they are soaked. An onion may be added for flavor or a few almonds, some dried herbs and celery seed tied in a muslin. Care should be used in cooking vegetable protein foods as in cooking animal foods, both need low temperature to keep them from becoming hardened. Use only the water needed to cook the vegetables, allowing none to waste. One cupful of dried peas, lentils or beans will usually make three cupfuls when cooked.

**Vegetarian Hamburg Steak.**—Mash two cupfuls of well cooked lentils with a fork, bind with two tablespoonfuls of butter and flour cooked together, one potato mashed and a tablespoonful of cooked cereal. Add salt and pepper, shape in the form of a steak and heat quickly in the oven or under gas. Serve with a buttery gravy poured around the steak. The above steak may be made into thin cakes and after broiling place on buttered rounds of toast which have been sprinkled with lemon juice. Serve with the following sauce: mash two bananas smooth, add two tablespoonfuls of milk, salt and pepper to taste, heat and pour over each steak.

**Lentil Nut Balls.**—Cook together a teaspoonful of minced onion, three tablespoonfuls of flour and one of fat. When brown, stir in a quarter of a cupful of stock, add to this one and a half cupfuls of broken lentils and season with herbs and a touch of mushroom catchup and tabasco. Form this paste into balls, roll in chopped nut meats and bake ten or fifteen minutes. Serve the sauce in which they were cooked.

**Neenie Maxwell**

# CAREFULLY PLAN FARM BUILDINGS

Ramshackle Structures Don't Encourage Scientific Agriculture.

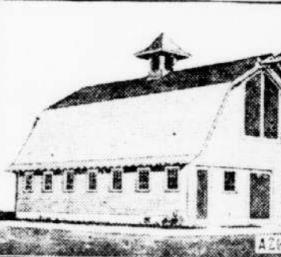
## HOW TO PLACE YOUR GROUPS

Protect Implements and Stock, Save Extra Labor, Lower Fire Danger, These Are Problems That Must Be Considered.

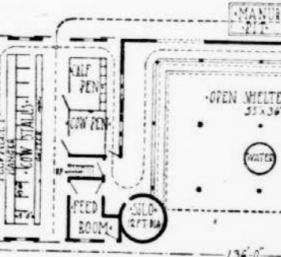
By WILLIAM A. RADFORD.  
Mr. William A. Radford will answer questions and give advice FREE OF COST on all subjects pertaining to the subject of building work on the farm, for the readers of this paper. An account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address all inquiries to William A. Radford, No. 187 Prairie Avenue, Chicago, Ill., and only inclose two-cent stamp for reply.

Perhaps there is not enough attention paid to the arrangement of farm buildings with respect to one another. The subject of interior arrangement of barns has been given a great deal of consideration during recent years, and some very gratifying results have been obtained. The development of barn planning has gone hand in hand with the rapid development of farm building equipment. The aim of the entire movement has been to provide increased facilities for handling the work and at the same time improve the conditions under which live stock are housed. Of course, the result must in every case take into account the profit made by the farmer.

While developments are still to be expected in barn planning, there is also the urgent need of careful planning of the farm itself. Time saved in the buildings should not be wasted between buildings. The answer is not, however, to crowd the buildings as



Double Stock Barn With Stock Shelter Shed.



Ground Plan and Yard Layout.

closely together as possible. There are several influences which effect the placing of the different buildings with respect to one another. These influences primarily determine the relative position of the buildings and secondarily determine the distance which they should be apart as well as their distance from the house.

In the first place, the position of the group of the buildings as a whole is dependent upon the location of highways, the topography of the land and method of farming the land. The buildings should be as handy to the highway as possible, since the entrance lane should be paved with some material which will prevent its becoming impassable in case of heavy rains. The longer this lane is, of course, the more it will cost to pave it.

The buildings should, however, be far enough from the highway so that dust will not be annoying. The topography of the land has its influence because of the fact that it will effect the ease with which buildings may be erected, especially as regards their foundations; it may cause a poor arrangement of buildings because of difficulties existing at positions where buildings really belong especially due to drainage and it may necessitate heavy hauls in getting the produce into the storage structure from the fields. The method of farming the land refers to the relation in position of the tilled part of the farm to the central group of buildings. The position of the group should be such that the haul from all of the producing field will sum up to a minimum, taking into account the difficulty of the haul as well as the distance. A further influence in this connection is the direction of prevailing winds. The house and its surrounding buildings should be so located that under ordinary conditions the wind will carry disagreeable odors, such as those given off by certain of the fertilizers, away from their position. Conditions affecting the position of the group will doubtless conflict in many cases, and the farmer must then determine which of the conflicting conditions should be given the preference.

Having located the group at a position which best meets the conditions mentioned, the next consideration is the arrangement of buildings within the group. As a general rule, the farmer likes to have his buildings so arranged that it is possible to see all of them from the house. This arrangement undoubtedly has its advantages, especially back and forth between the house and the stables, it is an advantage to locate these buildings as near the house as possible without setting up difficulties due to the transmission of disagreeable odors or difficulties in moving machines and vehicles through the farmyard. When the stables are

fairly close to the house it is possible to quickly hear any disturbance among the stock.

Drainage affects the arrangement of buildings since in order to obtain satisfactory drainage each building must be placed where the soil conditions and by of the land are best suited for the purpose. The passage of sunlight must not be obstructed. Sunlight is the best disease preventer the farmer can obtain and his buildings must be arranged and placed to take advantage of it. Another influence is the condition on which insurance rates are established. Of course, the same conditions which reduce insurance rates increase the safety of the farmer.

The buildings which are entered most frequently should be closer to the house than those which are not so frequently entered. For instance, the implement shed need not be as close to the house as the dairy, provided it is located in the direction which will be taken in drawing the implements to the field. The granary should be handy to the stables and provided with a paved driveway connected with the highway either directly or by way of the house. Perhaps the greatest amount of labor in the farm group centers around the general barn and, therefore, the smaller buildings should be placed after this more important structure has been given consideration.

Some farmers use a combination of barns to house their live stock. The object is probably to definitely separate the horses from the cows more than anything else. The illustrations show a perspective view and plan of a two-barn combination. The barns are intended to be built on the north and south line, with the open side of the shelter shed on the south. The shelter shed is enclosed on three sides and the two silos close up the front opening about 35 or 40 feet. Altogether, the two barns, sheds and enclosed barnyard occupy a space 50 by 136 feet.

One barn is arranged for horses and the other barn is for cows, the patio in the center being used as an exercising space for both. It is a fact that in use, the cows occupy this center space a good deal of the time. In fact, dairy men have discovered that cows may be cared for just as well in a shelter shed and that they are better off be-

# HomeTown Helps

## LET GARDEN MATCH HOUSE

Splendid Effects Can Be Secured If Flowers Are in Harmony With the Living and Bed Rooms.

If thought and care are given to it a small garden may be made as lovely in its way as a large one. To get the most enjoyment out of a small plot of ground try planting your garden to match your house.

Make a careful survey of each room and another of your vases, flower boxes, etc.; then with these in your mind sit down and go through the catalogue. If your guest room is pink and white any guest would feel herself welcome if she were greeted by that lovely pink bowl you got last Christmas set on the bureau and filled with long sprays of pink snapdragons.

Your own bedroom may be yellow, the living room may be old gold with touches of old blue and yellow and the dining room may be old blue and just need a touch of yellow to make it perfect. If so be sure and have a bed of cornflowers and calliope; the combination is wonderful. The squat brown jug full of stiff, tawny marigolds will look well in the casement window sill and the same flowers in the low black bowl on the dining room table will be beautiful.

And you must surely have a patch of nasturtiums. They look so cool and crisp in a glass bowl on a hot day, especially if the bowl is filled with a carbonated water.

## PLANS ARE MOST IMPORTANT

Home Builder Should Begin by Placing House to Leave as Much Space as Possible for Lawn and Gardens.

Begin your house with the plan! A good plan makes a good exterior. So place your house on your lot that as much as possible is left for lawn and gardens, which are the out-of-doors rooms; do not put it in the middle of the lot. This is the advice of an experienced builder.

Make each of the rooms self-contained; don't throw them all together by cutting large openings in the partitions.

Choose some good and simple exterior as a model for your house and follow it as closely as possible; do not choose a door from one place, a porch or a window from another, a dormer from a third and so on, and then expect to combine these into a unified whole. It can be done but only by an expert.

Wall space is very important in any room; do not cut this up too much with doors and windows.

Parts of any house should be proportioned to the whole; do not use large porches or observation windows in a little house.

## Hammock Stand Worth While.

Instead of hanging the hammock from house or tree or clothes-line pole or pergola, buy a hammock stand and awning which can be moved about the yard at any location you may desire at any time; under this awning build a little platform, which will allow you to use the hammock when the ground is damp, without danger of catching cold by wetting your feet; and you may also inclose the whole affair in screening, thereby making a comfortable sleeping room for a hot night.

Around the yard plant as many shrubs and flowering plants as space will permit, and then see that the grass is kept as well watered and trimmed as is that on the front lawn.

Do these things and you will not only enjoy them yourself, but some day when you want to rent or sell the house, you will find it a much easier task than would be the case if you had nothing back of the house to show except an unsightly back yard.

## Harmony With Surroundings.

A house should harmonize with its surroundings in design, color and materials. A house standing out boldly on the top of a hill and visible for miles should differ essentially in appearance from one nestling in among the trees at the edge of the woods, from a house on the banks of a lake or from a villa set back from the village street. Every natural advantage from the standpoint of health, view, light and convenience should be utilized, every disadvantage neutralized. The amount of money to be expended is a factor determining the extent and manner in which the other two vital elements may be best met and mastered.

## Importance of Clean Streets.

It seems to us that it is the duty of all civil engineers, and of city engineers in particular, to lose no opportunity to spread the gospel of clean streets, and therefore of better pavements. It is peculiarly their duty to lead in political movements that will result in changes of city ordinances respecting assessments for street improvements. The antiquated abutting property method of assessment is sufficient in itself to block progress, and there are many other legal obstacles of like nature. But the greatest obstacle of all is public ignorance of the cause and prevention of respiratory diseases.—Engineering and Contracting.

## For Sore Throat.

Take two slices of fat salt pork and sprinkle with black pepper; put on a flannel and bind on the throat for two days; take it off and put clean flannel on and wear for a few days. This is very good. Use for a gargle salt and water. Kerosene and sugar are good to stop a cough in the night. Make little flannel bags about two inches square, fill with sulphur and let the children wear them around their necks; this keeps colds and sore throats away.

## More Important.

"Our popularity depends upon how well we treat our friends," said the Parlor Philosopher. "And how often," added the Mere Man.—Judge.

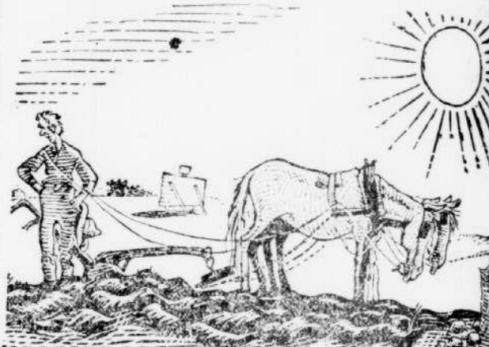
# Kin Hubbard Essays

## NEW HOPE FOR THE FARMER

It was a message of hope which Miss Gerna Williams discussed recently in the "Home" column of the "Herald." She told her readers that she had seen the "Herald" and that it costs our government more than it would cost to produce the surplus of our surplus of surplus.

After paying a beautiful tribute to the silver-splashed Hamburg, an incident of the "Herald" which she told her readers that she had seen the "Herald" and that it costs our government more than it would cost to produce the surplus of our surplus of surplus.

"The exclusions from the fields of the new inventions making for greater efficiency in the farm have not allowed the farmer to cut down the operating expenses of his farm."



"Agriculture, Unlike Other Professions, Will Never Be Overcrowded on account of the Plowman's Those Who Are Left Behind Will Enjoy a Nipply of the Food Producer's Business of the Country."

home t' blind 'em t' the duties of the way an' so many inventions made on and 'self operatin' implements farmer may well be happy in the prospects of a far greater return for his work in the future.

## TH' HAT STORE LOOKIN' GLASS

Many things come up in life that cause us t' halt for the instant an' take a hurried invoice of ourselves—little things that set us t' thinkin'—things that bring us t' our senses an' cause us t' ponder. Sometimes as a result our whole course in life is changed. Other avenues open before us, an' we begin life anew. One of the most potent things along this line is the hat store mirror, the only means by which we kin see ourselves as others see us.

Many of us go about our daily affairs absorbed in our own importance an' all unmindful of the flight of time. Our face is entrusted t' the care of an indifferent barber, an' aside from a hurried mornin' peep in th' home mirror, or a cursory glance in a plate glass window, we give no further thought. We've not forgotten how fine



We're Appalled at th' Things That Kin Happen t' a Face Between a Spring an' a Fall Hat. On Our Brow New Wrinkles Parallel th' Ole Single Track System, While a Score o' Competin' Lines Are Well Under Way Across Our Temples.

we looked last May when we bought a straw hat, so what's th' use o' worry? Sometimes an ole acquaintance acts strangely when we greet him, but we think it's only our imagination. Sometimes we're snubbed or slighted, but we attribute it t' jealousy, or t' somethin' we've said or done. It never occurs t' us that our face is out o' drawin'. How could it be? Didn't it look all right in May, when we bought a straw hat? If we ask our wife t' go t' th' theater or a card game she withers us with a pityin' glance an' declines. We wonder if she's ailin' an' hates t' tell us. Surely she's not growin' tired o' anyone that looked as good in May as we did.

Along about th' middle o' November, after we've concluded that we wuz mistaken in thinkin' we could get by another season in our last winter's derby, we trip light-heartedly t' a hat store. "Show me a haterly t' whatever they're wearin' this fall, Joe," we say t' th' clerk, who pretends t' know us. Then comes th' awakenin'. One good, close range survey of our face an' our ole self-satisfied expression is gone t' curl. Prepared for th' worst, we take a look at th' back o' our head. Th' barber has been neglectful an' we hardly know th' place. Sobriety run in t' th' clerk we shout th' deal they wuz buyin' a crowd. Once out in th' braicin' fall air we regain our strength an' buy a pair o' Indian gait an' a jar o' massage cream. We growin' ole an' must join th' allies against th' ravages of time.

A woman is as young as she's dressed, but a man is as old as he feels after he looks in a hat store mirror. (Copyright, Adams Newspaper Service.)

## All Ways.

Husband—If you don't care for motorin' why are you so insistent about my getting an automobile?  
Wife—Because, dear, we must keep in the running.

## Too Long.

Paul's father wanted to know why he did not like to practice his music lesson. "Aw, it takes me all day to practice a half hour," he replied.

things do happen in Canea than ever are known to the world.

## References to Snow in Bible.

The historical books of the Bible contain only two notices of snow actually falling: II Samuel 23:20 and I Maccabees 13:22; but the allusions to snow are numerous in the poetical books. At Jerusalem snow often falls to the depth of a foot or more in January and February, but it seldom lies. At Nazareth it falls more frequently and deeper.