

THE KITCHEN CABINET

In life's small things be resolute and great. To keep thy muscles trained. Know'st thou when to fail? Thy measure taken or when shall I say to thee: "I find thee worthy, do this thing for me!" —Emerson.

SEASONABLE DISHES.

Mushrooms should be found plentifully, and served in various ways, which adds a most delicious dish to the daily menu. **Curry of Mushrooms.**—Stew a quart of any kind of well-cleaned and minced mushrooms in a cupful of stock or enough to cover them well, add a tablespoonful of butter and thicken with a teaspoonful of curry and cornstarch; simmer slowly for ten minutes and just before taking from the fire add a half cupful of sweet cream. Serve on rounds of hot toast.

Pot Roast.—Take a four-pound roast of coarse, lean beef and fry in hot salt pork fat until well browned on all sides. Cover with chopped onion, a cupful of canned tomatoes, a sliced carrot and a sliced turnip. Pour in enough boiling water to come half way up on the meat; cover closely and simmer for two hours, turning at the end of the first hour. Season well the last of the cooking. Take out the meat and thicken the gravy in the kettle and serve in a gravy boat.

Sour Cream Filling for Cake.—Take one cupful of thick, sour cream, one cupful of sugar, the yolks of four eggs, one cupful of chopped walnut meats and one and a half teaspoonfuls of vanilla. Put the cream and sugar into a saucepan with the egg yolks well beaten. Cook until thick, add the nut meats and when cool the vanilla.

Bread Pudding.—Toast slightly six slices of stale bread, or reserve leftover toast. Cut each slice into six squares, after buttering them. Cover the bottom of a well-greased baking pan with the toast, sprinkle over a few raisins or a few stoned dates and dust lightly with cinnamon and continue until all the bread is used. Make a custard of one cupful of milk, three tablespoonfuls of honey, and a pinch of salt. Bring to the boiling point in a double boiler and stir in two well-beaten eggs. Remove from the fire and pour over the bread. Put into the oven for a few minutes and serve either hot or cold.

Ginger Squash.—Fill a large glass one-third full of chopped ice, add half a bottle of ginger ale and fill the glass with charged water, stir and serve at once.

It is not so much what you say, as the manner in which you say it; it is not so much the language you use, as the form by which you convey it.

PUTTING UP FRUITS FOR WINTER.

Fruits will keep perfectly well if properly canned and sealed without sugar. But the experience of the housewives who thought they were saving by doing so last summer and fall was sad, as sugar kept going up in price even after the canning season.

Gooseberry Catchup.—Pick over, wash and drain five pounds of gooseberries, add four pounds of sugar, two cupfuls of cider vinegar, one and a half tablespoonfuls of cinnamon, one tablespoonful each of cloves and allspice. Let simmer for two hours. Fill bottles and seal.

Spiced Currants.—One of the first essentials in good flavored spiced fruits is a good vinegar. So many otherwise good fruits are spoiled with an inferior brand. Make your own vinegar out of the small unsalable apples, apple parings and cores or from apple cider. Pick over seven pounds of currants, removing the stems; add five pounds of sugar (brown), two cupfuls of cider vinegar and three tablespoonfuls each of cloves and cinnamon tied in a small muslin bag. Heat the vinegar with the spices for a few minutes before adding the currants, cook a time before adding the sugar. Store in small jars, well covered.

Raspberry Jam.—Pick over six quarts of raspberries and weigh them. Heat an equal amount of sugar. Mash a few of the berries in the bottom of the kettle and continue until all the fruit is used. Heat slowly to the boiling point and add the heated sugar. Again boil and simmer 38 minutes. Store in stone jars and keep in a dry place.

Tomato Conserve.—The yellow tomatoes may be used for this recipe making a most attractive color. Peel four quarts of ripe tomatoes, cut in pieces. Add six lemons sliced thin, removing the seeds; two cupfuls of sultana raisins and four pounds of sugar. Bring to the boiling point and simmer one hour. Store in jelly glasses. To make mint jelly, brush a bunch of mint through the apple jelly as it is cooking until the desired flavor is reached.

Pickled Cherries.—Pit the cherries and just cover with a good vinegar and let stand overnight. In the morning drain and add an equal measure of sugar for the measure of cherries. Mix well occasionally for a day or two until the sugar is all dissolved, then put into a covered receptacle.

Cucumber Jelly.—Peel two cucumbers and cut in slices, add a slice of onion, half a teaspoonful of salt and a dash of red pepper. Use lemon jelly after lining the mold with fresh slices of cucumber; pour in the jelly very slowly. When molded turn out and serve with French dressing.

Men and women show their character in nothing more clearly than by what they think laughable.—Goethe.

All things are possible except, perhaps, losing an opportunity you never had.

CANNING BY FIRELESS COOKER.

One of the first steps in canning by any method is to see that the cans are perfectly sterilized and are perfectly dry. Use new rubbers and good, even tops. The cans should be well washed, then put into cold water and brought to the boiling point. The rubbers should be dipped into the hot water to insure their cleanliness. All fruit should be of the best, neither over nor under ripe.

In canning berries or small fruits, fill the sterile jars as full as possible. Fill the jars with a heavy strap, using any proportion of sweetness desired, the more sugar that is used the heavier the strap. Now place the jars on a trivet in a cooker utensil, fill with boiling water to the shoulder of the jars, boil five minutes, then remove the utensil tightly covered to the cooker, and let stand three hours; then remove, fill the jars with more boiling strap, place the rubbers and tops and seal. When larger fruits are canned the same method is used, but the rubbers are heated and the fruit stands in the cooker from five to six hours.

Canned Strawberries.—Pack the fruit into sterilized jars placed on a cloth wrung out of hot water. Fill the jars with a strap which has boiled 15 minutes. Put the jars on a trivet in the fireless utensil, pour around the boiling water until up to the neck of the jars and let boil five minutes. Remove the cooker, fill the jars to overflowing, put on rubbers and cover and let stand until cold. Put away in a dark place to keep. Raspberries and cherries are canned in the same way, allowing the strap to boil ten minutes.

For canning fruit the usual method is to allow two and a half to three cupfuls of water to a pound of sugar. Never use a bent cover or one that bulges up on the top. New rubbers should always be used. If the mason jar is used it is a good plan to run the handle of a knife along the edge of the cover after it has been sealed as tightly as possible.

Raspberries make most delicious jelly combined with a little currant juice or cooked alone.

Forget what others think. The thing that matters is what you think yourself and what you believe in yourself.

WAYS WITH GREEN PEAS.

If we all do our part in the raising of foodstuffs, everybody will have plenty of green peas.

Peas With Bacon.—Cut a quarter of a pound of bacon into small pieces. Cook in a hot frying pan with four small onions sliced, after five minutes add one tablespoonful of flour, stir in a cupful of stock, and boil eight minutes, then add a quart of shelled peas, cooking with the cover off the saucepan.

Green Peas Souffle.—Rub two cupfuls of green peas (cooked) through a sieve. Melt two tablespoonfuls of butter in a saucepan and add the puree; season with salt and pepper and add the yolks of two eggs, one at a time, off the fire; add four tablespoonfuls of white sauce and the stiffly beaten whites of the eggs. Butter some paper dishes and fill three-quarters full.

Green Pea Soup.—Cook the pods from a quart of shelled peas until the pods have lost their color. Reserve the liquor and cook the peas with four small peeled onions, which have been minced and fried in two tablespoonfuls of butter; add a head of lettuce shredded, a bunch of herbs, thyme, mint, parsley and a bay leaf tied together; add a tablespoonful of rice and cook all together until the vegetables may be put through a sieve. Add two cupfuls of fresh cooked peas and a cupful of rich milk with a pinch of sugar added. The yolks of two eggs added just before serving, using care not to overheat the soup so that the eggs will curdle.

Any leftover fish may make a most appetizing dish by tossing it lightly in a saucepan with a little hot fat thoroughly heated, then surround with mashed potatoes and garnish with a few cooked green peas.

Gypsy Stew.—This is a recipe which has appeared several times, but is always one that is liked. Cut bits of salt pork in small cubes, fry until brown; add small new onions, new potatoes, and peas with a few new carrots; cook in just enough water to keep them from scorching and add a quart or less of good rich milk with seasonings when ready to serve.

Nellie Maxwell

To Keep Water Cold. An excellent way to keep water cold a long time with little ice is to take a pitcher of ice and water and set in the center of a newspaper; then, by gathering the four corners at the top and bringing the ends together with a strong rubber band around them to hold close together, the air is excluded. A pitcher of water treated in this manner will stand all through the night with very little perceptible melting of the ice, and even after the ice does melt the water will keep cold a long time.

PROPER DESIGN OF ROOF IS IMPORTANT

Clean-Cut Outlines Give the House an Appearance of "Trimness."

DON'T NEGLECT COLOR VALUE

Type of Dwelling Described Here Adapted to Elaborate Floral Decorative Scheme—Many Interior Novelties.

Mr. William A. Radford will answer questions and give advice FREE OF COST on all subjects pertaining to the subject of building for the reader of this paper. On 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 enclose two-cent stamp for reply.

By WILLIAM A. RADFORD.

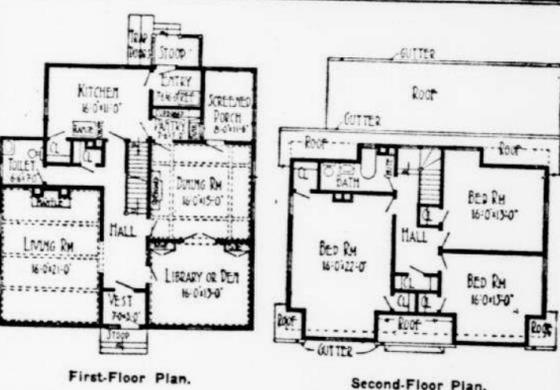
There is no part of a house, especially a small house, which is so important, from the standpoint of appearance, as the roof. The roof expresses the "character" of the house in its shape, color and texture. By the use of sharp, clean-cut outlines on the roof, the entire house is given an appearance of trimness. The artists know that certain colors are "bold" and others are "warm," these terms being used to indicate the situations which are produced when an observer views surfaces treated with these particular colors. By a combination of the two kinds of color, the intermediate effects are produced. Color on the roof is effective according to the same rules which are used by the artists. The third effect, texture, is closely related, in its application to color. Hard, smooth surfaces are effective to emphasize cold colors and soft, rough surfaces aid the effect of warm colors. Intermediate effects may be obtained by combining opposing colors and textures.

Suppose that it is desired to build a small cottage which will be characterized by warmth and coziness in external appearance. The adjustment of room arrangement and sizes must first be made with the idea of obtaining an outline or plan which will facilitate the design of a roof capable

of being larger than they really are to make the observer feel the stately impressiveness of the building. The large city type of construction, especially apartment house construction, eliminates to a certain extent the use of the roof as a means of building-up appearance. When the roof is used, it is usually of the hip type, covered with tile in either red or green. The necessity of using warm, soft colors does not exist in this type of construction, although one of the favorite methods consists in using these colors for the main wall surface while the cold colors are used in the stone, terra cotta or concrete trim and ornaments. Pleasant contrast is obtained in this way.

The house shown in the illustration is selected to show the important part which the roof may play in forming the appearance of a house and also to illustrate an excellent arrangement of rooms. The design brings out the unique effect which may be obtained by a proper handling of the gable roof, in which the main roof is extended parallel to the front of the building. A house of this type is particularly adapted to an elaborate floral decorative scheme such as shown in the perspective view. Both the walls and the roof are finished with shingles. Removable flower boxes, supported by brackets, are shown under all of the principal windows across the front of the house. The wall shingles will be stained, of course, and the selection of colors must be carefully made. Since the foliage of vines and the flowers will affect the scheme, they must be taken into account. The shutters are large and there is a sufficient number of windows, symmetrically placed, so that a contrast between the walls and shutters may be depended upon for effectiveness. The light colors of the flowers should have a darker background in a harmonizing color, which suggests a fairly dark green for the shutters and possibly black for the window-sash. This will give an area of heavy color and a pure white-shingle stain will no doubt be needed for the walls in order to prevent a darkened appearance. The natural color of red cedar shingles would harmonize very nicely on the roof and very little would be lost by weathering.

The vestibule at the front entrance leads to a hall extending back to the kitchen. The large living room is on the left of this hall, upon entering. The living room is attractively finished with false beam ceiling and a fireplace is built in the center of the rear wall. A cozy den or library occupies the front of the house on the other side of the hall. Back of this den is the dining room. A screened porch is built



of embodying the desired characteristics. Beautiful effects are most easily obtained, as a rule, when the gable type of roof is used or some slight modification of this type. The correct pitch or slope is important, since it provides practically the only means of adjusting the vertical dimensions, the height of walls being more or less definitely determined by the ceiling height. Where the roof surfaces are large, dormers are used to relieve the monotony, their size, roof pitch and ornamentation being adjusted to produce the effect desired. These structural considerations having been taken into account, the type of roofing will bring out the effects of color and texture. New red cedar shingles or yellow and red tints predominate, are in the class characterized by warmth and the texture is also in agreement with this effect. Among the prepared roofings, the soft red colors are most effective for this house. Green is a cold color and unless very much subdued in texture and mixture with other colors, it does not bring out the characteristic which is desired. The gray roofings are cold in color unless a small amount of yellow or red is present. Any of the prepared roofings having a crushed stone or crushed slate surface are agreeable in texture with the dominating idea in this cottage.

Other effects may be produced in the same way. Probably the majority of houses of the small sizes, and these houses are the ones which depend almost entirely upon the roof for their appearance, are designed so that they will carry the feeling of warmth and coziness in their outline, color and texture. Some of the large houses are designed to present a dignified appearance, and others are given the appearance

of being larger than they really are to make the observer feel the stately impressiveness of the building. The large city type of construction, especially apartment house construction, eliminates to a certain extent the use of the roof as a means of building-up appearance. When the roof is used, it is usually of the hip type, covered with tile in either red or green. The necessity of using warm, soft colors does not exist in this type of construction, although one of the favorite methods consists in using these colors for the main wall surface while the cold colors are used in the stone, terra cotta or concrete trim and ornaments. Pleasant contrast is obtained in this way.

HOME TOWN HELPS

MANAGER PLAN IS GROWING

Is Spreading More Rapidly Than Commission Form of Government With Which It Is Linked.

A great many people inquire just what the city manager form of government is and just how it compares with the commission form—in reality both are linked together, only the commission form did not go far enough. It was like a corporation with only a board of directors and no general manager or superintendent to run the plant and be in active charge of the operations. It provided in an excellent way for the legislative functions of the city, but gave little consideration for the executive features. In the commission manager form there is a combination of the two in an effective and natural way like the elements of a standard corporation.

The commission plan dates from 1901, when a Texas court decided that the emergency government of Galveston appointed by the governor could continue no longer and the governing commission of five men must be chosen by local election. The plan was not designed to be an elective plan. It became one by this unforeseen decision. The Galveston commission plan nevertheless was so much of an improvement over the old style mayor and council plan that 300 cities and towns copied it in the next 15 years with an average of high satisfaction. Only one city (Salem, Mass.) has reverted to the mayor and council form; that was as a tactical incident in a local fight where the merits of the plan were not an issue.

In 1912 Sumner, S. C., adopted the commission manager plan, followed in 1913 by Dayton and Springfield, O. There are now 40 cities with this plan of government, and it is spreading more rapidly and with more approval from political scientists than the commission plan.

WILL KEEP DOWN THE DUST

Driveways and Walks Around Home Improved by Occasional Oiling With Homemade Sprinkler.

In summer, the suburbanite is often confronted with dusty driveways and walks that are easily improved with



Homemade Oil Sprinker.

a homemade oil sprinker, like that shown here. A steel frame, mounted on wheels, is rigged up to hold an ordinary oil barrel. Inserted in the bung is a short piece of pipe equipped with a shut-off. To this is attached the sprinkling pipe, having perforations, about one and a half inches apart, of sufficient size to allow the oil to flow freely. The cart may be drawn, or pushed, the latter being more convenient, discarded shoes being worn, and a thin layer only applied.—Popular Mechanics Magazine.

Beauty in Small Houses.

Small houses formerly were almost universally considered as cheap houses, not from a cost view point, but otherwise. This fallacy has been exploded. Formerly, because a house was small and perhaps cheap in appearance, its lapses of good taste in architecture and finish could be overlooked. Good taste is now invariably practiced in constructing small houses. Those who do not exercise discretion in building details and decorations make a grave error, which they fully realize when the building is completed. Small houses, when miniatures of well-built dwellings, are enhanced in value and attractiveness. They should be simplifications of larger and more elaborate houses. The same discrimination used in constructing a large house should be exercised on a smaller scale for the small dwelling.

Wild Gardens.

For those who wish simple yet strong effects in planting it is advisable to build wild gardens, for the effects desired and aimed at do not admit of the expensive plants for they would be conspicuous or instantly recognizable as a foreign note and the whole spirit of the wild or natural garden would be lost until such plants were removed. Too much display has spoiled commendable intentions in garden building, the builder gradually and unwittingly yielding to temptation for possession of plants of striking appearance or effect. The one thing to guard against in building wild gardens is evidence of man's handiwork. For this reason while a plan should be followed the fact must not be betrayed through unnatural effects in either plant material or its disposition.

Build for Permanence.

Builders of home greenhouses should build for permanence. Use none but concrete foundations and concrete posts and benches. The same should hold true over all the garden. Have concrete curbs wherever possible and a concrete compost hill. In the end the extra expense will be found a wise investment.

Mesopotamia, which has been opened to the British through the capture of Bagdad, is drained by the Tigris and the Euphrates.

Battles Which Made the World

MARATHON

The Flight at Ten to One Which Kept Europe a European Country and Broke the Power of an Ancient War Lord.

By CAPT. ROLAND F. ANDREWS

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Two thousand four hundred and seven years ago the greatest military power of the time measured the existence of human liberty as does the greatest military power of today. The great power was overwhelmed, its forces shattered and Europe preserved in a single battle, that of Marathon, fought 490 B. C. Had the Athenians failed in this great fight, Europe would have been overrun by the Medes and the Persians. The course of the world would have been turned into the hands of the Asiatics. Called upon suddenly to fight for their national existence, the men of Athens found themselves in a position singularly like that of Americans today. They had only a tiny army and they had a host of law-breakers to debate the manner in which that army should be organized and directed. While every free Greek was compulsorily trained in military duty, the muster roll of Athenian citizens fit for military duty never exceeded 30,000. It is estimated that at Marathon the Greek forces numbered not more than 11,000. Against this the great king, Darius, sent a host of 110,000. The odds seemed hopeless. Yet the 11,000 warriors of an aroused and desperate nation drove ten times their number literally into the sea.

Darius, not unlike the Wilhelm of today, had sent heralds to Greece, declaring that he, "the lord of all men from the rising to the setting sun," required earth and water to be delivered to the heralds as symbol that he was head and master of the country. In large part Greece submitted. Athens and Sparta hurled back defiance and stoned the heralds in the market place. Then they prepared to fight. The great Asiatic army, voyaging in more than 1,500 vessels, was commanded by Datis, one of the ablest generals of antiquity. Fighting and winning easily one or two smaller engagements, this savage leader, making announcement that the entire population of Greece would be led into Asia to hear its doom from the lips of the great king, himself, finally landed on the eastern coast at Marathon. Behind him were islands already conquered. His galleys covered the beach and the neighboring seas. On the mountain before him were the 11,000 Greeks, their ten generals and one war ruler, attempting to decide in council whether it were better to attack, to retreat or to wait for re-enforcements from Sparta. Sparta had promised assistance, but the Persians had landed on the sixth day of the moon, and religious scruples prevented the march of the Spartan troops until the moon should have reached its full. There were pacifists, actuated by religious scruples, even in ancient Greece.

The ten generals, elected, after the Greek custom, for one year each, divided equally. Five were for fight and five were for delay. Upon the vote of the polemarch, or war ruler, one Callimachus, hinged the decision. He hesitated even as the presidents and congresses of modern times sometimes hesitate. But among the five generals eager for fight was Miltiades, a man of record none too savory and afterward to meet with more than a little execration, but a military genius, a man of fiery if unscrupulous energy and a fighter from his sandals to his crown. Said this Miltiades (Herodotus sets down his words): "It now rests with you, Callimachus, either to enslave Athens or by assuring her freedom, to win yourself an immortality of fame. Never since the Athenians were a people were they in such danger. If they bow the knee to these Medes they are to be given up to Hippias, and you know what that means. If we do not bring on a battle presently some factions intrigue will disunite the Athenians and the city will be betrayed to the Medes. But if we fight before there is anything rotten in the state of Athens, I believe that, provided the gods will give fair play and no favor, we are able to get the best of it in an engagement." Said Callimachus, slowly: "We fight."

It was the law that the Greek generals should take turns at army command day by day. Miltiades waited for the day. It was also the custom for the warriors of each Greek tribe to fight in a body under their own general. Their line consisted wholly of heavy armed spearmen bearing spear, shield and short sword, for the Greeks of that period set little store by light-armed troops save for skirmishing. They usually advanced slowly and steadily into action in a uniform

line about eight spears deep. Miltiades, however, Miltiades, therefore, had no idea of permitting his center to protect his wings, as was the Persian habit, but he made the mistake of concentrating his own line in the center. The Persian line, against the leveled line of Athenian spears, crossed, the Persian line went down at the first charge. In the center the native Persian and Scythian fought like tigers. They were the weakened Athenians who concentrated their strength, sword and spear, before them, then turned and with Miltiades at their head charged to Persian center. The heavy Greek spears and short swords plunged through them. The Persians had no body armor. The Greeks hacked them in halves, their archers in their rear doing the best to protect them by arrow shafts exactly as does artillery on the modern line today. The Persians hated themselves against the compact Greek phalanx only to meet death. Ten or one though they were they could not stand the punishment. Marathon was their Marne. They broke and ran. And the Greeks cut them down as the scrambled about their galleys.

In this historic battle which kept Europe white, the Persian invasion lost 6,400 men. The Athenian loss numbered 192. Callimachus, who vote had made the victory possible, was among the slain. The day of Marathon is a critical epoch in the history of nations. It broke forever the spell of Persian invincibility. It secured to mankind the enlightenment of the western world.

Evolution of Musical Instruments. In musical history we will find the evolution of musical instruments began with the beating on drums and tom-toms, then men began to try and imitate nature, with the means the nature had provided, the horns of beasts and their duplicates in metal, and on the reed instruments (flute and pipes); last we reach the culmination of development, in the most and greatest of musical instruments, the vibration of attuned strings. As in musical listening, we will pass through nearly the same development. First attracted by rhythm, then by melody, we learn to appreciate the true beauties of harmony, and to know that each one of the three elements is of equal importance in the building of a musical composition.—Exchange.

Care of Tin Roofs. The tin work on a house does not as a rule receive the careful attention it should, and generally, because of lack of proper care, requires early renewal. Tin guttering should be thoroughly painted with first-class roof paint every two or three years, as should all other tin work about the premises. The work should be done by men who understand how to properly apply paint. Poor paint is as bad as none at all, as it often starts a chemical reaction, which is more destructive than total exposure. It is poor economy to overlook or neglect such matters, to use cheap materials or to hire incompetent workmen, as an imaginary saving of 20 per cent often means an early expenditure for entire replacement.—Exchange.

Chance to Get Away. Tom's uncle asked him why he was going to join the army or the navy. Tom said, "What's that?" and the uncle explained what they were. Tom thought a moment and said, "I think I'll join the army, for I can run, but I can't swim."

Translating Bible Into Chinese. At least \$1,400,000 has been spent during the last hundred years in the translations of the Bible into the languages spoken in China. More than 150 missionaries have given the best years of their lives to the work.

IS A VERY VALUABLE BIRD
Rough-Legged Hawk, Which Is Little Known, Is Ally of Man Against the Meadow Mice.
An extremely helpful friend of ours, when bird friends are few, is the rough-legged hawk. Unfortunately, this bird is little known or valued. It reaches the United States from its northern breeding range in September and October, remaining until April. It may be identified afield by its broad wings, its large size and the broad dark band which crosses its breast and under side of its wings, says Farm and Fireside. It is comparatively tame. The name, rough-legged or hare-footed, is made appropriate by the bird's full-feathered legs and feet. The coloration of the American rough-leg and its more western subspecies, the ferruginous rough-leg, varies from the type here described to almost solid black. In this darker phase the rough-leg is certainly called the black hawk. On such good authority as that of