

WIFE SAVERS

BY MRS. MARY MORTON

THE NECESSARY SPINACH

Spinach is apt to taste so "grassy" when prepared plain that it is difficult to get the family to eat it. And the dietitians assure us it is most necessary that we should all eat a sufficient quantity of this green, so it behooves us to find new and interesting ways of cooking it to make it palatable. Here is a way of combining it with potatoes that may be new to some and is decidedly worth trying.

Dice potatoes as for escaloped potatoes, salt and pepper, and place a layer of them in a buttered baking dish. Alternate layers with cooked and seasoned spinach. Cover all with milk, dot with butter, and bake until brown. Delicious either hot or slightly warm.

"Hopping John." Slice bacon into cubes, fry, and add leftover rice and cooked cow peas (red variety). Mash and cook until crisp. Serve very hot with "rings" of green pepper garnish.

"Limping Jane" is the same, except hominy is substituted for rice.

Gumbo.—One can okra and tomatoes, one-half can corn, one tablespoon butter. Season highly with salt, pepper and cayenne. Cook slowly for one and one-half hours or more.

Hoe Cake.—One pint sifted corn meal (preferably white), one tablespoon lard, level teaspoon salt, two teaspoons (level) baking powder, sufficient boiling water to make stiff batter. Bake on hot griddle, first on one side, then turn and bake on other side. Serve hot with butter.

Serve ice cream with a half cantaloupe.

SANDWICHES

A nice sandwich for the school lunch is made with peanut butter and orange marmalade. Spread on the regular peanut butter sandwich. Cut white bread thin and butter it. Spread one slice of the bread with a layer of peanut butter, the second with orange marmalade, and press the slices together. This sandwich is delicious for afternoon tea.

Lemon Custard Pie.—Line pie plate with crust, fill with following mixture, and bake slowly until set. Juice of one lemon, grated rind of one-half lemon, two egg yolks beaten light, one and one-fourth cups milk, one cup sugar, three level tablespoons flour, one-fourth teaspoon salt, one tablespoon butter, two egg whites beaten until stiff. Mix in order given, sitting the sugar, flour and salt together and adding whites last (fold them in).

Shrimp Wiggle.—Two tablespoons flour, two tablespoons butter, one cup milk, one-quarter teaspoon salt, one cup broken shrimp, one cup peas, pepper, paprika. Make regulation cream sauce. Add shrimp and peas and heat thoroughly.

Peach Dainty.—One cup crushed peaches, one cup whipped cream, one tablespoon sugar, one teaspoon gelatin, two tablespoons milk. Soak gelatin in milk ten minutes and dissolve over boiling water. Whip cream until stiff, add sugar and dissolved gelatin and crushed peaches. Serve in sherbet glasses with a small piece of red jelly on top.

USE FOR PAPER BAGS
Save all the paper bags that come into the house to cover your canned fruit. Label each one, where it is joined, with the name of the fruit and the year, the smaller ones for the pint jars and the larger ones for the quarts. If your

fruit shelves are open, it will keep the jars clean and at the same time any one who is sent after the fruit will not get last year's and thus confused (provided you have any left over) and will know what to get.

Tomato Omelet.—Beat eggs well, add salt and pepper, and pour into a hot buttered pan; place (lightly) thin slices of fresh tomato in the egg, allow to bake in hot oven until light brown in color. Serve immediately.

Popovers.—One pint flour, one pint milk, two well beaten eggs, level teaspoon salt. Four ingredients together and beat with egg beater ten minutes. Pour into well greased muffin rings, put in hot oven and let rise until they pop over and are a light brown color. Serve with butter white piping hot.

Pork Cheese.—Take pig's head, clean and wash thoroughly, removing ears and snout. Singe and wash again. Boil until meat drops from bone. Chop this meat very fine and season highly, while hot, with salt, pepper and sage, and, if liked, a few ground cloves. Put in dish and cover with a plate. Place weight upon plate and let stand for twenty-four hours. Slice in thin, long slices and serve cold.

"Stickers."—Mix a stiff pastry, as much as desired, and roll moderately thin. Over this spread a thin layer of butter and sprinkle with brown sugar. Roll dough up and cut into about inch wide rolls, put into baking pans, ends up. Over this pour a syrup of hot water, brown sugar, vanilla and a little nutmeg. Bake in hot oven.

SCHOOL LUNCHES

The school season has started, and many children must carry their lunches where they live too far from school to get home at noon and where there is no school cafeteria. Peanut butter is one of the standard sandwich fillings, and it is very good and nourishing. It may be combined with other things, however, to vary the sandwiches so the children will not get tired of them. Following is a pleasing combination:

Thin slices white bread, buttered, cream cheese, a little sweet cream, currant jelly, peanut butter. Spread one slice of bread with peanut butter and cover with a thin layer of currant jelly. Add a little cream to the cream cheese and mix to a paste. Spread second slice of bread with cream cheese, and press slices together firmly. Trim and cut in rounds.

Wilted Lettuce.—Pour over desired quantity of lettuce a syrup made as follows: Fry fat from two slices of bacon cut fine, add half a cup of vinegar and three tablespoons sugar, boil till a syrup. A pound of lettuce should make sufficient portions for three.

Peach Pielet.—When making pastry for pie, make an extra supply of dough. Put in ice box. When ready for pielets, roll out as thin as for regular pie, cut in squares, and make into a cup shape. Place a half peach in each one and upon the peach put a teaspoon of sugar, a bit of butter and a drop of vanilla.

Baked Corn.—Place a layer of corn on bottom of pan. Sprinkle with sugar, salt and pepper, crack or crumbs, and dot with butter. Repeat till all of corn is used. Pour on milk slowly till it appears on the corn. Bake about a half hour.

Deviled Tomato Salad.—Devil the yolks of eggs your favorite way. Cut up the whites into quite small pieces. Hollow out a bit of the top of a peeled tomato. Place tomato on lettuce leaf, a spoonful of

Deserts Society To Enter Business

By Central Press
Mrs. Nona McAdoo Mohrenschildt PARIS.—The latest American society woman to desert drawing room for business establishment is Mrs. Ferdinand de Mohrenschildt,



who before her marriage was Miss Nona Hazeltine McAdoo, the second daughter of William G. McAdoo.

In company with Mrs. Townsend Buell of New York city, formerly Miss Mary Anderson, Mrs. Mohrenschildt has opened a bureau of information and guidance for Americans who wish to purchase antiques and art objects on the Continent and in England.

Their establishment is in the old palace of the Duc de Richelieu in the Place des Vosges. The structure is famous for its architectural beauty and as the birthplace of Marquis de Sevigne.

"Miss McAdoo married Mr. de Mohrenschildt during the war when he was attached to the Russian embassy in Washington and her father was secretary of the treasury. She was prominent in Washington throughout the first World administration, and was chaperone of her father's home before he married Miss Eleanor Wilson.

deviled egg in hollow, sprinkle diced white over that and a spoonful of mayonnaise over all. Three eggs will do four tomatoes.

Peach Snow.—Take one-quarter box gelatin or one tablespoon granulated gelatin, one-quarter cup cold water, one cup boiling water, one cup sugar, one-quarter cup lemon juice, whites three eggs, one cup sliced peaches. Make lemon sauce in ordinary way. As it begins to jelly whip vigorously. Then add sliced peaches, stir in egg whites, beaten very stiff. Serve with a boiled custard made of the remaining yolks. This can be made early in the morning, or even the day before. Any fruit can be used; strawberries are especially delicious.

THE ART OF CARVING

Always place a roast for carving on a good-sized platter, or round dish. Insert the carving fork at the left side of the meat—roll just below the surface and carve evenly across the top from right to left, laying this slice at one side. As you slice off the even slices, place them on serving dishes. A standing roast, if carved in the kitchen, is easiest managed by inserting the knife under the edge at the bones at the heavy end, to leave the slices free to serve as they are sliced.

In carving a leg of lamb, place it on a platter with the small end to the right of the carver. Insert the fork firmly in the heavy end. Start to slice in the center. Slice across and down to the bone. The slices may be removed from either side of the bone. The narrow side is usually better done than the wide side. If there are chops at the heavy end they may be served to those who like fat.

Our Want Ads Pay!

DIAMOND SHINES IN NOSE OF PRINCESS VISITOR FROM INDIA



With a diamond sparkling in her nose (indicating she is married), Princess Mahawaja Rejendo Bahadar, whose husband is the wealthiest man in Hind, in this, is in New York beginning an American tour.

BILLY WHISKERS

By FRANCES MONTGOMERY

Attention, Little Folks!

This installment ends the story of Billy Whiskers, but a NEW Billy Whiskers story starts Friday. Join the host of children who have learned to love old Billy.—Editor.

You remember the escaped panther had jumped into the goats' pen and captured a little Angora goat.

When the panther had finished his meal he stood up, looked around, licked his chops, switched his tail, and called for his mate to come and join him in the feast. But that call was his undoing. His mate could not get out of her cage, but the panther's keeper recognized his voice and, hastily calling some men and guards, he started to find the panther by going in the direction of the call. As the moon had come up in full glory, they had no trouble in locating him. They found him none too soon, for just as they appeared at the fence the panther started toward the goats to select another victim. He had his eye on one of the Twins, that Billy Whiskers could see. Brave as could be, Billy walked out of the herd and straight at the panther, intending to drive him away at least, but he knew it would be almost impossible, as these beasts are strong, as quick as a cat, and are blood-thirsty fighters.

When Billy Junior saw his father advancing on the panther he too left the herd and walked out by Billy. Then Stubby and Button followed. This in no way frightened the panther. He still advanced on them, crouching as he came and ready to spring at any moment.

Billy Senior whispered: "We must make a rush at him or he will spring over our heads and we can't reach him. When I say 'three,' spring at him prepared to rip him open with your horns. I will do the same. We can't both miss him. And, Stubby, you go for his neck; and, Button, you try to scratch his eyes out, so he can't see where to jump. One, two—"

But what had happened? The panther was jerked back off his feet and lay sprawling on his back, his feet in the air.

Didn't See Men
The men had come up to the yard behind the panther and goats,

so none of the animals had seen them. The man with the lasso had climbed the fence and thrown it, catching the panther about the neck just as he was about to spring, while the other men stood with pistols aimed and ready to fire did the lasso fall to go around the panther's neck and pull him back in time to save the goats.

"Gee! Those two goats and that dog and cat had nerve to face that beast!" said one of the men. "I should like to own them for pets."

"So should I," replied one of the others. "Let us get that panther out of their yard and then give the goats a rousing good supper to show we admire bravery in animals as well as in people."

So it happened that the men all came back carrying bunches of clover and other things they thought the goats would like to eat.

When they dragged the panther out they closed the gate, but neglected to close it tightly. They had no sooner gotten out of sight than

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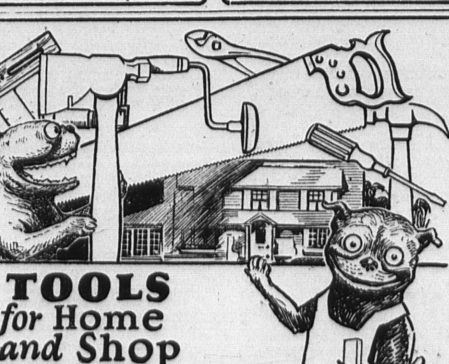
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Billy said: "Now is our chance for freedom. The gate can easily be pushed open far enough for us to squeeze through."
He told the Angora goats about it, but they had been in captivity so long they did not yearn for freedom, as they had no homes to go to. Besides, they were well treated where they were, and so they decided to go out into the Park and roam around a little, but not to run away.
"Well, we are all going to make our escape and skedaddle for home. So good-bye to you all!"
"Here is wishing you and your family a safe and happy journey!" beated the leader of the Angora flock.
"The same to you and yours," beated Billy, as he, his family and friends filed out the gate and started on a run toward their hold home in Fond du Lac, Wisconsin. [THE END]

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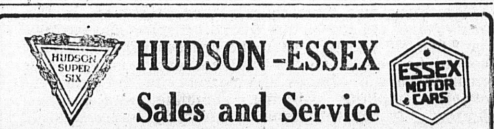
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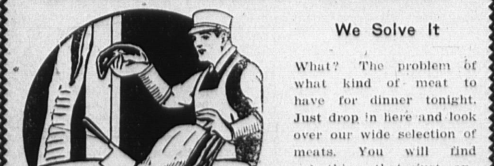
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