



TWO BASEBALL PLAYERS AND A FAN—J. A., LOUISE, AND AUBREY, CHILDREN OF MR. AND MRS. H. M. YORK

the fat or the flour, and to cook it until it is glossy; if cooked too long, it may curdle.

Croutons—Cut stale bread in $\frac{3}{4}$ -inch cubes, put in a pan in a hot oven, and brown on all sides. If the bread is cut in one-half-inch slices, and these slices cut into one-inch strips, and browned in the same way, they give an agreeable variation, known as bread sticks.

Tomato Soup—One can tomatoes, eight or ten peppercorns, six cloves, one teaspoonful salt, one-fourth teaspoonful soda, one slice onion, one-fourth chopped celery (celery leaves will do), two tablespoonfuls butter, two tablespoonfuls flour, one quart milk, one teaspoonful sugar.

Directions: Cook tomatoes, peppercorns, cloves, onions, sugar, celery until soft. Rub through a sieve, add the soda, then combine with the white sauce made of milk, flour, and fat. Serve hot. Serves six to eight.

Potato Soup—Three medium potatoes, two pints milk one slice onion, three tablespoonfuls flour, three tablespoonfuls butter, two teaspoonfuls salt, one tablespoonful chopped parsley, one egg. Pepper, celery, salt to taste.

Directions: Cook the potatoes, rub through a sieve without draining. Scald milk with onion, strain, and make white sauce as usual. Season. Combine with vegetable pulp. Beat egg in soup tureen, and pour into this the hot soup, stirring the mixture all the time. Garnish with chopped parsley. Serves eight.

Celery Soup—Three cups celery, one pint boiling water, one quart milk, one slice onion, three tablespoonfuls butter, four tablespoonfuls flour. Salt and pepper to taste.

Directions: Make as above. Serves six to eight.

Muffins

Twin Mountain Muffins—One-fourth cup butter, one-fourth cup sugar, one egg, two cups flour, three teaspoonfuls baking powder, three-fourths cup milk.

Cream butter, add sugar, then beaten egg. Next add flour with which baking powder has been sifted, alternating with milk. This makes ten or twelve muffins.

Plain Muffins—One cup flour, two teaspoonfuls baking powder, one-fourth teaspoonful salt, one teaspoonful sugar (or more), one-half cup milk, two teaspoonfuls melted butter.

Mix and sift dry ingredients, add milk and butter, and blend thoroughly. Bake in buttered pans twenty minutes or longer.

Favorite Recipes

Cream Soups

Cream soups are dainty and nutritious. They furnish an excellent combination of food principles.

General Directions: 1. Prepare vegetables, cook, and put through a strainer, reserving the water in which they have been cooked. 2. Make cream sauce. Combine one and two, season, serve at once. White sauce is the basis of all cream soups. It is best made by heating the fat, rubbing the flour into this, and gradually adding the liquid (milk, water, or stock, or a combination of any two). Care must be taken not to scorch

pretty soon we were in Badin, and "brite and fare" was the word.

We may not have any shows or shops with advanced styles, but speaking of climate, I'll tell the world we have the goods.

Everybody seemed so glad to see me that I'll say, after all traveling expenses are paid, with Robert Louis Stevenson, "East, West, Hame's best."

—MRS. C. W. COFFMAN

We have with us now Mr. Clarence Hoagland and family. Mr. Hoagland operated at the Narrows while waiting for household supplies to arrive. Welcome to the "Falls."