

# No Cooks; Community Kitchens on Trial

A man seldom thinks with more earnestness of living than he does of his dinner.—Samuel Johnson.

...may live without poetry, music and art; ...may live without conscience, and live without heart; ...may live without friends, we may live without books; ...civilized man cannot live without cooks; ...may live without hope—what is hope but deceiving? ...may live without love—what is passion but pining? ...where is the man who can live without dining? —Owen Meredith.

...cannot harm me—I have dined today." —Smith.



NEW COMMUNITY KITCHEN AT EVANSTON, ILL.



The beginning was made in the basement of the Evanston Woman's club. At first only lunch was sold and buyers had to fetch and carry. Next in order is an evening meal. Then will come delivery of hot food in containers.

There was a wild rush near lunch time on the opening day by the housewifely Evanston housewives for the community kitchen. Mrs. James A. O'Dell and Mrs. H. H. Kingsley, chief sponsors for the kitchen, were kept busy for the best part of three hours weighing cake and wrapping up slices of tempting baked ham—the kind baked with cloves and sugar, the Virginia way, you know—and other goodies. The menu included these things:

- Potato Soup.
- Baked Ham.
- Corned Beef Hash.
- Spanish Rice.
- Meat Pie.
- Potato Salad.
- Tomato Salad.
- Gingerbread.
- Cookies.
- Cakes.
- Doughnuts.

The proletariat was not in evidence. The premiere of the kitchen might have been the opening of the opera season. Limousines and electric lines lined up in front of the kitchen and the beauty and chivalry of the aristocratic village were all present. Among the first to draw up in their electric coupes were Mrs. William S. Carson and Mrs. D. E. McMillan. They departed with a basket containing some tomato salad, gingerbread, baked ham and banana cream pie.

There next drew up in their limousines, with their chauffeurs waiting outside with lips smacking, Mrs. Ulysses S. Grant, wife of Dean Grant of Northwestern university; Mrs. Rufus C. Dawes and Mrs. M. H. Dawes, who departed with full baskets.

In their wake came many more, mostly personages in the Blue Book.

Then the university co-eds, attracted by alluring reports concerning the doughnuts and gingerbread, began to arrive.

Over at Phi Delta Theta house the students had been having many difficulties in the matter of cooks, and had determined to do their own cooking. That very day the Sigma Alpha Epsilons were guests at the Phi's house. A large quantity of uncooked edibles were procured. After numerous efforts, the only commodities which proved amenable to the culinary treatment of the fraternity cooks were beans. The guests were lukewarm in their appreciation. Following the dinner the dish-washing began. Eight plates were broken. The fraternity house looked like a shambles when it was all over. En masse the youths went to the community kitchen for dinner.

It appears that the community kitchen is offering really toothsome dainties. The tomato salad created a sensation and one enthusiastic purchaser said:

"It looks like slices of tomatoes lying on lettuce leaves, but it is really a tomato gelatin, with

chopped celery inside, poured into little molds. There's dressing on top and little balls of cottage cheese with a dash of paprika alongside, and it's good. I know, for I sampled it; I couldn't wait to get home."

The "best cook in Evanston"—Mrs. James Wells—came in and took a lot of it away with her, and then Mrs. James Patten ordered the rest to serve to her Red Cross workers. Bits of comment like this were to be heard everywhere:

"I just couldn't wait; I had to taste this gingerbread."

"Isn't the potato salad delicious?"

"See you tomorrow, Mrs. Kingsley. I'm going to hurry home and eat this hash while it's hot."

"I couldn't wait. I had to bite into this cooky," one woman remarked, crunching into a cooky. "My, but it's good!"

Speaking of the dinner she purchased, Mrs. Dawes characterized it as "delicious."

Mrs. Eugene Garnett said her meal was "one of the finest home-cooked dinners I ever ate. In nutrition, seasoning and all other points it was perfect."

Mrs. Robert D. Cunningham was likewise enthusiastic. "If the success of the kitchen depends on the food, it'll be a huge success," she said. "There isn't a restaurant in Chicago which can offer as fine a home-cooked dinner as the community kitchen here."

Two o'clock found the "community kitchen" pretty much deserted, and the managers of the place checking up on the proceeds of the first day. "We knew we would be successful because the plan was pretty thoroughly discussed before we began the work," said Mrs. Kingsley, "but we weren't prepared for all the enthusiasm that greeted us."

"I feel sure that the community kitchen will prove a great success," Mrs. Rufus Dawes said. "It will be impossible for several weeks to determine the cost of the meals, cost of operation, and so forth. The work that has been done by volunteers will eventually have to be done by paid workers."

Corned beef hash sold for 60 cents a pound, the gingerbread was 5 cents a cake and the doughnuts 30 cents a dozen.

"The greatest problem now is to know how much food to prepare. We are attending personally to every detail of the kitchen so that we may find out what quantities to prepare and just how much to charge."

"The kitchen is really on trial now. If it works well, we may turn it over to a business concern to handle, but we will not make the mistake New York did of not having real home cooking. Mrs. M. H. Kennedy, who is one of the best cooks in Evanston, has promised to stay. One of her helpers is a university graduate, who took a domestic science course—Miss Rachael Madison, Miss Olive Blystad, an Evanston girl, is the other assistant."

The container that is to be used resembles a glorified dinner pail, built in five compartments and insulated to retain heat for three hours. In the compartments will be placed soup, meat, a vegetable, potatoes and a hot dessert. These will be distributed by auto trucks.

Winnetka is much interested in the plan. Mrs. John R. Dickinson and Mrs. H. J. Orwig of the Winnetka Woman's club visited the kitchen the opening day to see how it worked.

"We need such an institution as this as Evanston does," said Mrs. Dickinson. "If it works out in Evanston we will start one."

Looking at the community kitchen experiment in a broad sense, it is merely one problem of many which every community has to solve. How long will it be before our American communities take hold of these problems which are, in the last analysis, their own and nobody else's?

## The KITCHEN CABINET

A recipe for proud cooks—When you taste a blueberry pie that you have just made and feel a thrill of pride at its delicious flavor, always remember that you didn't make the blueberries.

### MEALS FOR OCCASIONS.

We never lose our desire for something new, and when a combination a little unusual is heard about we wish to try it.

**Squabs Mirabeau.**—Prepare squabs as for roasting, broil five minutes in broth, and then remove them. Silt them down the back, without breaking the breast bone, season with salt and pepper, cover with egg and crumbs and cook in butter fifteen minutes. Garnish with small onions and potatoes browned in butter.

**Codfish Bonnefemme.**—Butter a long baking dish and place half a codfish, skin side down in the dish, surrounded with potato balls, season with salt and pepper and put butter on top of the fish. Put into the oven to bake, baste frequently, cooking about 15 minutes. Just before serving baste again and brown, then sprinkle with minced parsley and serve.

**Raspberries a la Astor.**—Take two cupsful of raspberries, add a little lemon juice and powdered sugar and a pinch of nutmeg. Mix thoroughly with whipped cream and flavor with marshmello. Sprinkle with pistachios finely minced, place on ice to chill for two hours before serving.

**Braised Tongue.**—Cook a beef tongue slowly for two hours or until tender, skin it and put it in a casserole. Melt three tablespoonfuls of butter, add three of flour and cook until smooth; add a pint of broth in which the tongue was cooked and a pint of stewed and strained tomatoes. Cook until thick, adding one chopped onion and half a carrot finely minced, half a tablespoonful of Worcestershire sauce, a few dashes of red pepper and the tongue. Cover and simmer for two hours. Serve from the casserole.

**Cherry Olives.**—Fill quart jars with the fruit well washed but not stemmed. Add a level teaspoonful of salt and fill the jar with good vinegar. Seal and put away for later use. The cherries may be eaten from the stems and are a delicious relish, keeping well if the vinegar is good, for two or three years.

If you have a few tablespoonfuls of cooked corn left over, add it to the potato salad; it gives a most appetizing flavor.

Who has no inward beauty, none perceives, though all around is beautiful. —Dana.

That the joy of life is in little things taken on the run.

### MISS CELLANEOUS.

Miss Cellaneous, though a small and dainty damsel, is one of the most extravagant. She never buys anything much over five or ten cents, but what enormous bills they foot up, at the end of the month. Miss Cellaneous, too, has to bear the burden in our expense account of the things we cannot remember about, because we must balance our accounts.

Five, ten, fifteen cents, or a quarter seems so little, so we go to the movie, buy a little candy, a magazine or a new ribbon, often things we do not need, and the sum mounts up to quite a showing at the end of a month. It is the smallness of the amount which is our undoing. The old saw which tells us to "look out for the pennies, for the pounds will take care of themselves," is one we should heed.

It is the experience of those who have observed, that the person who buys hothouse fruits and vegetables early in the season is the one who finds it necessary to call for help when it comes time to buy coal.

It is the little leak, the small bill that we need to watch, for most of us find it necessary to deliberate with caution when spending large amounts. One does not wish to be penurious or miserly, traits which are decidedly unpopular, but we must, if we live within our income, use discretion in our buying.

The family with small income can by careful management, lay by a small amount each week. The small sum grows and even the children in such a home form thrifty habits. When misfortune and sickness come there is a sense of security in the tidy little bank account, which makes them independent.

It is fully as inconsiderate for a woman to use the earnings of her husband in riotous spending. Our girls need training in marketing and shopping as well as in cooking and home-making. No two families with the same income can follow the same rule of expenditure, for happily we all have individuality and like different things. Each housewife has her own problem to solve; she may get great help and inspiration by reading or by conference with other housekeepers, but her problem is hers alone to work out, and the efficient, up-to-date woman is constantly looking to improve her methods. In these days of high prices and stationary salaries we are called to put forth the best effort to make every cent do its full duty.

*Nellie Maxwell*

## IMPROVED UNIFORM INTERNATIONAL SUNDAY SCHOOL LESSON

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### LESSON FOR JULY 13

#### BAPTISM.

LESSON TEXTS—Matt. 28:19-20; Acts 1:5-8.

GOLDEN TEXT—For as many of you as have been baptized into Christ have put on Christ.—Gal. 3:27.

ADDITIONAL MATERIAL—Matt. 3:17; Acts 2:37, 38; 19:1-7; Col. 2:12; I Peter 3:18-21.

PRIMARY TOPIC—Jesus Christ Baptized by John.

JUNIOR TOPIC—The Baptism of Jesus Christ.

INTERMEDIATE TOPIC—The Pledge of Christian Discipleship.

SENIOR AND ADULT TOPIC—Significance and Importance of Christian Baptism.

#### I. The Apostles' Commission (Matt. 28:18-20).

1. The authority of Jesus. (v. 18). God gave him all authority in heaven and on earth. As mediator and coming king he possessed all authority. This authority extends over all the material world, angels, wicked men, devils, and his own people. God highly exalted him and gave him a name which is above every name (Phil. 2:9). There is no other way of salvation, for the entire matter of redemption is in his hands (Acts 4:12). Since God has so highly honored him it is extreme folly to expect to be saved while disregarding him.

2. The obligation of the apostles (vv. 19-20).

(1) It was to teach, that is, make disciples of all the nations (v. 19). They were to make known to the whole world that Christ had died to save sinners and that God had committed to Jesus the redemption of the world. Those who are Christ's disciples are bound to proclaim him to others.

(2) Baptize those who believe (v. 19). This is the divinely appointed way of making a public confession of faith in Christ. The disciples must publicly take a stand for Christ. The application of water symbolizes the purifying effect of the blood of Christ and solemnly dedicates to the service of God. This baptism must be in the name of the Father, Son and Holy Ghost, showing that the believer has been brought into definite relationship to each member of the Holy Trinity.

(3) Teach the disciples obedience (v. 20). Profession is not enough. It must issue in obedience. Faith must result in works. To call Jesus "Lord" and do not the things which he says profits nothing.

3. The all-sufficient promise (v. 20). The Lord had told the disciples what would happen to them after he had gone away. He made it plain that perils of all kinds awaited them. Though the difficulties were great nothing mattered so long as they had the presence and fellowship of the all-powerful Savior and Lord.

#### II. The Baptism of the Eunuch (Acts 8:34-40).

1. Phillip preached Jesus Christ to him (v. 35). At the invitation of the eunuch Phillip joined himself to the chariot and found the eunuch reading from the fifty-third chapter of Isaiah. Beginning with this Scripture he preached Christ. He did not preach Christ as a great teacher, but as a savior who had suffered and died instead of the sinner. He preached him as one who had offered himself as a ransom for many. The fact that the eunuch, a great statesman, needed an interpreter of the Scriptures, even such a plain passage as the fifty-third chapter of Isaiah, shows the absolute need of a preacher. The printed page is valuable, but there will always be the need of a preacher. The gospel needs to be experienced before one can be a witness of its saving power.

2. The eunuch requesting baptism (v. 36).

When Christ is truly preached men naturally desire to confess him in baptism. In many quarters baptism has been unduly emphasized, but in others it has been disregarded. It is highly important that an intelligent understanding of its meaning be possessed; for that of which Jesus Christ gave an example and a command is highly important.

3. Phillip baptizing the eunuch (v. 38). Having secured from the eunuch the proper confession Phillip baptized him. It is faith in Christ that saves, but those who have genuine faith desire to seal it in baptism.

4. The eunuch rejoicing (v. 39). Confession of Christ brings joy. Those who obey the commandments of the Lord can go on their way rejoicing.

#### Jesus Gaves.

As a child walking over a slippery and dangerous path cries out, "Father, I am falling!" and has but a moment to catch his father's hand, so every believer sees hours when only the hand of Jesus comes between him and the abysses of destruction.—Cuyler.

#### Wise in Time.

"Nine-tenths of our wisdom lies in being wise in time," says a great statesman. As far as results are concerned, the wisdom that comes too late is often little better than folly. "If only I had thought of it when the chance offered, I might," is the prelude to many of our useless regrets.

#### Self Distrust Causes Failure.

In the assurance of strength there is strength; and they are the weakest, however, strong, who have no faith in themselves or their powers.—Bovee.