

The Kitchen Cabinet

"I am tired of 'mustn't,'" said Dorothy D., "Oh, all day long it is nothing but 'don't.' Some time or other, I hope—Don't you? Someone will say, 'Please, do.'"

WAYS WITH EGGS

Eggs, when plentiful, can be used as a main dish, taking the place of meat.

Savory Omelet.—Separate the yolks and whites of six eggs; beat the yolks with one-quarter of a cupful of cold water; add salt, pepper, chopped onion, chives or scullion tops; add the yolks to the stiffly-beaten whites and stir lightly until well-mixed. Pour into a hot omelet pan in which a tablespoonful or two of oil or butter has been heated; cook over a slow fire until the bottom is set; stir and lift the edges while cooking, so that the omelet will be evenly cooked. Set into a hot oven to cook the top; fold and serve, after spreading with a cupful of any preferred kind of creamed vegetable.

Valenciennes Eggs.—Put one cupful of strained tomato into a saucepan; when hot add four tablespoonfuls of cheese and one cupful of boiled rice; stir until well blended and hot, then add salt, pepper and one-quarter of a teaspoonful of grated nutmeg. Brush an earthenware dish with a little melted butter and make a border of rice, using one cupful, then a border of the tomato and cheese. Into the center drop four eggs. Season, sprinkle with minced parsley and cook for four or five minutes in a hot oven.

Eggs in Bread Cases.—Cut slices of bread two and one-half to three inches thick, then cut the slice into rounds. With a small cutter cut out the center, scooping out a hollow to hold an egg. Brush the cases with butter on the inside and out; break an egg in each; sprinkle with seasoning and set into a hot oven to brown the bread and cook the egg. Serve garnished with a spray of parsley and curled bacon.

Rice and Baked Eggs.—Arrange a platter of boiled rice, making depressions with the back of a spoon for each egg to be served. The rice should be well seasoned. Break an egg into each cavity, sprinkle with seasonings and set into the oven to bake long enough to set the egg. The platter may be placed in a dripping pan containing hot water to keep it from glazing.

Let's resolve:
To see the big things and forget
The little nagging ones that fret—
The tiny things, which added up
Can fill with bitterness life's cup."

WAYS WITH RABBIT

Escoffier, the famous chef, says the lack of enthusiasm about cooking rabbits is prejudice, which he ascribes to a lack of knowledge of how to cook them. However, it is neither prejudice nor lack of knowledge which troubles the most of us; it is the lack of rabbit. First catch your hare, then try the following, which the above chef recommends:

Rabbit Saute With Mushrooms.—Skin a young rabbit carefully, clean and cut in pieces. Put the liver inside and add the rabbit to hot fat in a frying pan; season with salt and pepper as soon as it is well seasoned; add one onion, chopped fine, a small clove of garlic, also chopped, a dozen peeled mushrooms, three tomatoes, peeled and chopped, and a good pinch of finely-chopped parsley, with a quarter of a cupful of sour fruit juice (white wine is asked for, but the fruit juice makes a good substitute). Cover the saucepan and finish cooking over a moderate fire. If the rabbit is young 20 minutes will be sufficient time for the cooking.

Broiled Rabbit.—For this dish the neck, breast and shoulders are not used. Break the bones in the fat part of the legs, salt and brush with butter, then broil. Cook about twenty minutes; sprinkle with toasted bread crumbs, moisten with butter and serve surrounded by broiled bacon. Serve with a plauante sauce. A little mayonnaise dressing, to which sour, chopped pickle and a few olives have been added, is good.

Pilaff of Rabbit.—Prepare the rabbit and cut it into serving-sized pieces. Into a saucepan place four tablespoonfuls of lard or butter; add the rabbit and, when slightly brown, season with salt, pepper and a medium-sized onion, finely chopped. Allow to cook ten minutes, then add six tablespoonfuls clear consommé. Add one and one-half pints of boiling water and reduce by boiling. Cover the pan and cook over a slow fire for 20 minutes.

Curry of Rabbit.—Cut up the rabbit and cook in heated fat, seasoning well when the meat is slightly cooked; add two medium-sized onions, chopped, and two teaspoonfuls of curry powder; cook 15 minutes. Moistened with boiling water to cover the saucepan and cook 25 minutes. Serve with a dish of hot rice.

Nellie Maxwell

Daddy's Evening Fairy Tale

MARY GRAHAM BONNER
COPYRIGHT BY WESTERN NEWSPAPER UNION

BUTTERFLIES' WINTER

"In the winter," said Daddy, "the butterflies are all sleeping and resting, for they like the summer and the sunshine, and the flowers and the warm weather."



"Goes South for the Winter."

We live. We grow up, it is true, but we don't change from one sort of a creature into another.

The butterflies do. The graylings are butterflies, for example, who come from the little eggs which have been laid on plants in the fall. Then they work their way out of their shells and look about them for some quiet, restful place for the winter, where they will be away from the cold and the snow and in the springtime they begin to look about them.

Then it is that they go on with their growing which is important in the lives of butterflies.

Those little partly grown caterpillars who sleep for the winter choose boards or stones under which they spend the cold months. Some make a tent for the winter.

The Viceroy, as one kind of butterfly is known, likes to be alone all winter, and he chooses his winter home all by himself and for himself alone, and the rest of his family do the same. But the Baltimore butterfly is different. He likes society even when he is resting and sleeping. And all the butterflies or caterpillars of this family get together in the fall and weave a beautiful warm tent for themselves and there they all stay, together, throughout the winter.

Only a very few butterflies stay in the chrysalis state throughout the winter. A great many people think that more of them stay that way, because that seems like a nice quiet, safe way for a creature to stay who doesn't want to be up and about. The Swallowtails do this, but not many others. They have a silken cord running around their little bodies which holds them safe to the shelter they have chosen for their winter home.

When one thinks of how delicate a butterfly seems to be it is wonderful to think of those who stay in the hollow places in trees, in the crevices of rocks and other places and who live through the cold hard winters we have.

The Monarch butterfly goes south for the winter like the birds do and comes north again in the spring.

Sometimes the chrysalis and the grown-up members of the same family stay together all winter, and this mostly happens in more southern climates.

"So many boys and girls," Daddy continued, "have asked me to tell them how the caterpillar and butterflies spend the winter that I am doing so now."

"So many have said: 'What happens to the caterpillars and the butterflies after we see them no longer?'"

"And these are the ways of many of the butterflies and caterpillars."

"When we think of how we have to build up our fires to keep warm and how we have to bundle up with clothes during the winter, and how we toast our hands over a fire, it is remarkable to think of how the butterflies and caterpillars simply seek shelter and sleep quite comfortably all the winter away."

"When I see the caterpillars and butterflies this coming summer," said Nancy, "I will have to ask them how they slept and how they feel."

"Yes," said Daddy, "you'll have to do that. And though they may not answer you in words I am sure for their gay colors and their happy ways you will know that if they could answer you in your own language they'd say: 'Nicely, thank you, Nancy, nicely, thank you. Don't we look as though we had a nice rest and as though we felt all fresh and ready for the good hot summer? We think we look that way, and we hope we do, for that is the way we feel!'"

Boy or Girl.

Little Julia's aunt had given her a doll so dressed that she couldn't tell whether it was a girl or a boy. She looked at it in great perplexity for a few minutes and then said: "Never mind, little boy; be a good girl."

BOY SCOUTS

(Conducted by National Council of the Boy Scouts of America.)

SCOUTS' WINTER CAMPING

Winter camping is a glorious thing! Boy scouts, always on congenial terms with the weather man, are hiking, in increasing numbers, to winter week-end camp sites to enjoy the adventure and thrill of life in the open. Skating, snowshoeing, skiing, tobogganing, fishing through a hole in the ice—these are part of the fun that the sturdy scout gets from the experience. Scout fathers are joining in. More than one week-end camp has welcomed scout "dads" who through scouting activities are enjoying splendid comradeship with their sons.

Three big things in any winter scout camp are: freedom, food, and fun; freedom, under good leadership, for a boy to discover his own talents; food, and plenty of it; and fun with the boys' own trademark on it. These result in Americanism, appetite, and adventure—three big factors in the scouting's mental, physical and moral preparation for the future citizenship.

The winter camp offers more adventure than the summer camp. It is more strenuous and more thrilling. Breaking ice in the morning to get water, pulling supplies on sleds over the snows, building radio communication in the forest so that the folks at home can hear often of camp doings, piling wood around a gorgeous camp fire—are duties for real, red-blooded scouts.

Each new snowfall presents a clear page on which stories of the open are written for scouts who know tracking and trailing. They may follow the trail of the fox, pursue the rabbit, learn the way to the home of the muskrat or beaver, and even discover how the field mice, pheasants, quail and game make their living during the winter months.

For winter camping the boy must practice the scout motto—"Be Prepared." He must have heavier shoes, wool oil; extra thick socks, wool shirt or sweater, stocking cap, and extra five pounds of wool blankets more than he requires in summer time.

Pilgrimages in honor of famous men of scout deeds and character have their place in the winter camp life. The boys of Denver visit the grave of Buffalo Bill on the mountains near Denver. Scouts of the Middle West go to Lincoln's boyhood homes in Kentucky, southern Indiana and Illinois. Chicago scouts visit the site of old Fort Dearborn. Philadelphia members spend Washington's birthday at Valley Forge, and New York lads journey to the tomb of Theodore Roosevelt.

BOY SCOUT WINTER CAMPERS



"Outing is a big part of scouting," say the boy scouts, who, in increasing numbers are enjoying winter week-end camping, and all the wholesome, outdoor winter fun that goes with it.

SCOUTS FIND LOST BABY

Scouts of Charleston, Ill., brought relief to an anxious home when they found two-year-old Robert Mahan, who had been lost for 12 hours, and delivered him safe and sound to his relatives. Robert had strayed from a party of children who were nutting in the woods near Whetstone Ford. Later unable to find the little boy the children gave a frightened call for help at a house nearby. After a fruitless search by neighbors, word was sent to the Charleston scouts. Under their scoutmaster, a number of the older boys hiked rapidly to the spot where the child had been seen last. There they divided into squads and began their search. Within a quarter of an hour they came upon the baby asleep in the hollow of a tree 15 feet from a tall bluff.

TEXAS BOY SCOUTS' RECORD

The boy scout spirit of service was well interpreted at the recent South Texas State fair, where the scouts stood at all times to help. In addition to performing other good turns, the boys found 72 lost children, as traffic officers handled six parades, acted as runners for officers of the fair association, furnished escorts for children during the baby parade, parked automobiles in the fair grounds, met all incoming trains, and maintained an information bureau.

IMPROVED UNIFORM INTERNATIONAL

Sunday School Lesson

(By REV. P. B. FITZWATER, D. D., Teacher of English Bible in the Moody Bible Institute of Chicago.)
Copyright 1922, Western Newspaper Union.

LESSON FOR FEBRUARY 25

THE PARABLE OF THE POUNDS

LESSON TEXT—Luke 19:11-27.

GOLDEN TEXT—He that is faithful in that which is least, is faithful also in much.—Luke 16:10.

REFERENCE MATERIAL—Matt. 25:14-30; 1 Tim. 4:12-15.

PRIMARY TOPIC—Working for Jesus.

JUNIOR TOPIC—Faithful and Unfaithful Workers.

INTERMEDIATE AND SENIOR TOPIC—The Faithful That Jesus Expects.

YOUNG PEOPLE AND ADULT TOPIC—What Returns Does Christ Require of Us?

The purpose of this parable was to correct the misapprehension of the disciples as to the immediate establishment of the kingdom. They were on the way to Jerusalem and they thought that immediately upon their arrival there Jesus would begin the exercise of His kingdom rule. It is to be noted that Jesus did not correct them for believing in the reality of the kingdom, but for believing that it would immediately appear.

I. The Absent Lord (v. 12).

He pictures His going back to God as a nobleman going to receive a kingdom. This was a common occurrence among them. They knew how some of the Herodian family had thus done—gone to Rome and secured their appointment to rule over Palestine. Jesus ascended on high to receive from God, the Father, a kingdom. Let no one mistake the certainty of His return, though the time be unknown, and the event delayed.

II. The Distribution of the Pounds (v. 12).

These pounds represent Christ's gifts to His servants. When Christ ascended He gave gifts to men (Eph. 4:7, 8, 11, 12). To each servant was given the same amount, showing that to all a certain gift has been given and therefore all will be held responsible for its use. The distribution was made by the sovereign. It was also a purposeful distribution. They were to put their gifts to use during His absence. What the nobleman demanded was faithfulness. The pounds were to be used for the Master, not for the selfish enjoyment of the servant.

III. The Rebellious Citizens (v. 14).

They hated Him and sent messengers after Him, notifying Him of their refusal to be subject to Him. This pictures the unbelief of the Jews after Christ's ascension and their repudiation of His rule. It also pictures the unbelieving world in its hatred and rejection of Christ.

IV. The Accounting (vv. 15-27).

1. Its Certainty. Christ will surely bring everyone to account for the use made of His gifts. He has appointed a day in which He shall judge the world (Acts 17:31).

2. Time Of (v. 15). It will take place when Jesus comes back to earth. At that time He will summon His servants and reckon with them. This will take place when He has received His kingdom. He will receive His kingdom when he asks the Father (Ps. 2:8).

3. Rewards Given for Faithfulness (vv. 16-19). (1) The first report (vv. 16, 17). The pound had gained ten pounds. He did not say, "I have made ten pounds," but "Thy pound hath gained ten pounds." He recognized the Lord's ownership. To this the Lord replied by commendation. He praised him and promoted him. He was made ruler over ten cities. (2) The second report (v. 18). In this case the pound had gained five pounds. He did not get the Lord's commendation for he had not done so well, but he was appointed to a place of rulership over five cities. The reward in each case was proportioned to faithfulness during the Lord's absence. The principle of reward was shown to be that faithfulness in very small things prepares for larger responsibilities.

4. Judgment Upon the Unfaithful (vv. 20-27). (1) His report (v. 20, 21). This report was entirely bad. He had not put the pound to use, but laid it away, throwing the blame upon the Lord. He asserted that the character of the Lord was such as to produce fear. Men are failing today in their service because they have wrong conceptions of Christ. (2) Commendation (vv. 22, 23). The wicked servant is judged out of his own worth. His excuse increased his guilt. He is called wicked. (3) Stripped of the pound (vv. 24-26). To fail to use one's gifts means to lose them. One of the losses of the next world will be the deprivation of what we have now. (4) Warning (v. 27). Those who reject Christ, refusing to submit to His authority, shall share the same deprivation as those who are unfaithful in His service.

Hypocrisy.

Hypocrisy, of course, delights in the most sublime speculations; for never intending to go beyond speculation, it costs nothing to have it magnificent.—Burke.

The Tears of Children.

Oh, banish the tears of children! Continual rains upon the blossoms are hurtful.—Richter.

The Lash in the Dark.

Many a lash in the dark, doth conscience give the wicked.—Boston.

Pretty Things That are made at Home



RIBBON novelties may come and go, but the ribbon shopping bag goes on forever. It goes on being made of the new enticing ribbons that reflect the mode, and it goes on wearing out, to be replaced by a new one. It is a bit of elegance—and sometimes a bit of magnificence—that appeals to the love of finery and luxury that is born right in us, and it is something which most women can make for themselves.

These attractive bags, shown in the picture, do not appear to require more than the average knowledge of sewing, to make them. One of them is a combination of brocade ribbon with a plain satin ribbon, having a narrower ribbon, in a contrasting color, stitched to it. The lengths of ribbon are machine stitched together, the raw edges of the seam turned under and sewed down. A narrow hem along one edge forms a casing for ribbon hangers and the other edge is drawn up to form the bottom of the bag. Two very handsome silk tassels decorate it.

A plain heavy satin ribbon makes the pretty tailored bag at the center of the group, which depends on a narrow pin-striped ribbon and neat tucks for its embellishment. This pin-striped ribbon will not keep us from anticipating it by the purchase of a hat for Easter, which falls this year on the first day of April.

Nothing more beautiful or desirable in millinery will follow these first displays and it is good business to make an early selection while materials are at their best; for sometimes manufacturers undertake to cheapen them as they grow in popularity. It is a season of many fabric hats—as may be gathered from the models that make up the group pictured here. These are either all fabric or fabric and braids combined. They are a cheerful company in which color and lustrous surfaces combine to make brilliant millinery. There are two all-black hats among them, but all-black in gleaming materials that cannot be somber.

One of these appears at the top of the group in which taffeta is laid over a braid body, and decorated with braid stitched over it. Two loops of handsome moire ribbon fall over the brim. The little poke shape at the right is made of taffeta also, in blue and tan, changeable weave, with silk flowers repeating these colors.

A lovely wide brimmed hat, at the



SHOWING SPRING STYLES IN HATS

is doubled lengthwise to form the handles. A celluloid mounting is used for this model, which is lined with soft satin. It is pretty in brown with tortoise shell mount. The remaining bag, of black moire, is lined with changeable taffeta and has a strap that fastens with a snap fastener. The hangers are of heavy black grosgrain ribbon.

Along with the appearance in the North of the joyously welcomed pussy willow, comes the survey of accepted styles in spring millinery by the women who are to wear it. Many of these styles are the survivors of that buoyant fashion promenade that is passing in review in the southern resorts where their record of success for yesterday presages a further triumph for tomorrow. The weather man may do all he can to discourage the belief that spring is anywhere near, but that

Three-Piece Costumes. Three-piece costumes of marleen and veldyne have straight-line frocks with tops of brocade crepe de chine. They have round necklines and practically no trimming.

Fox Fur. Pearl gray gowns, with capes to match, are trimmed with wide bands of gray fox. The entirely white costume is frequently embellished with white fox.

Julia Bottomley

COPYRIGHT BY WESTERN NEWSPAPER UNION