

Chronology OF THE Year-1926

Compiled by EDW. WEBSTER

INTERNATIONAL

Jan. 9—United States protested against retroactive features of Mexico's new petroleum and land laws.
Jan. 12—Silas H. Strawn, American delegate, made chairman of international commission on extraterritoriality in China.
Jan. 20—William Lassiter named to succeed General Pershing as president of Tacna-Arica plebiscite commission.
Jan. 27—Great Britain and Italy signed a funding agreement.
Jan. 30—Allies evacuated the first zone of occupation in the Rhine land.

DOMESTIC

Jan. 4—House passed post office reorganization bill carrying \$87,600,000.
Jan. 11—House passed Interior department bill appropriating \$226,500,000.
Jan. 14—Senate passed bill, by vote of 41 to 29, to amend Federal Reserve Act.
Jan. 19—Army board of review approved conviction of Col. William Mitchell.

FOREIGN

Jan. 3—Gen. T. H. Pangalos proclaimed a dictatorship for Greece with himself as head.
Jan. 4—Four-year-old Prince Michael of Rumania was proclaimed crown prince of Rumania.
Jan. 13—Doctor Lohr reappointed German ambassador to Mexico.
Jan. 14—Carlos Solazano, president of Nicaragua, resigned.

The HAPPY HOME By MARGARET BRUCE
The KITCHEN CABINET
Individualizing the Inside Door
Have you ever been a visitor in a large house, in which many bedrooms opened onto an upper hall?

Mackie's Potato Balls—Cut enough pared potatoes into quarters to fill a pint cup. Turn into a saucepan and cover with boiling water and cook until tender. Mash and mix with flaked leftover cooked mackerel. Shape into balls, add seasoning and fry in fat after dipping the balls in egg.
Pacific Salad—Take one cupful of cooked spaghetti cut into bits, one good-sized stalk of celery, two green peppers all cut fine, add two sweet cucumber pickles cut into thin slices and plenty of good boiled salad dressing.



The Beautiful Luminor
Have you happened to see it yet—this newest and most artistic form of movable lighting fixture, rivaling the shaded living room lamp in beauty, if not in lighting power? It is called a 'luminor' and in its rich combination of black and gold and its antique design, suggesting dim cathedrals, it is truly a charming accessory of any room which seeks to express dignity, sedate good taste, and quiet elegance.

DISASTERS
Jan. 2—Disastrous floods prevalent throughout western Europe, and in Mexico.
Jan. 13—Nineteen-one men killed by coal mine explosion near Wilburton, Okla.
Feb. 17—Snowslide destroyed mining camp near Bingham, Utah; 70 killed.

Chocolate Caramels No. 2—Take two cupfuls of brown sugar, one cupful of molasses, one-half cupful of milk, one-fourth pound of grated chocolate and a tablespoonful of butter. Boil twenty minutes, stirring constantly. Pour into buttered pans and mark off when cool.

Chocolate Caramels—Take one-half cupful of grated chocolate, one cupful of sugar, one cupful of molasses, one-half cupful of milk and a tablespoonful of butter. Cook to soft ball stage and pour out into a buttered pan to cool. Cut into squares when cool enough.

A Day With Candies.
A simple recipe for chocolate caramels is the following:

Orange Drops—Grate rind from one orange, squeeze the juice, removing all seeds. Add to the juice and rind enough powdered sugar to make into small balls.

Ice Cream Candy—Take two cupfuls of sugar, two-thirds of a cupful of cold water, one-half cupful of vinegar, boil without stirring until it makes a hard ball in water. Pour out to cool on a buttered platter and when cool pull, adding a few drops of flavoring.

Hickory Nut Macaroons—Take one pound of powdered sugar and chopped nuts, the unbeaten whites of five eggs, one tablespoonful of flour and two teaspoonfuls of baking powder. Mix all together and drop by teaspoonfuls on a baking sheet and bake a light brown.

Orange Angel Cake—Cream two cupfuls of sugar and one-half cupful of butter, add four egg yolks, three squares of melted chocolate and one cupful of mashed potatoes. Sift two and one-half cupfuls of pastry flour, one-fourth teaspoonful of nutmeg, five teaspoonfuls of baking powder, one-fourth teaspoonful each of cinnamon and cloves; add alternately with two-thirds cupful of milk, beat for two minutes, add one cupful of walnuts slightly chopped. Then fold in the egg whites beaten stiff. Bake in layers for twenty minutes.