

Lemonade

IT IS a helpful, soothing drink, when flies are bad and days are hot; and whether it is white or pink it always seems to hit the spot. I drink it with the lovely dames where drug store clerks take in the kale; I drink it at the baseball games, at home I sip it by the pail. Of all soft drinks it is the best, as every learned physician knows; it always soothes my savage breast, and gives my warlike soul repose. It takes the fungus from my tongue, and kills the toadstools in my throat; and I feel brave and gay and young, when all my innards are afloat; when they're afloat in lemonade, my head is clear, my nerve is strong; I face my duties unafraid, and put up hay the whole day long. And when the cool, gray morning breaks, I do not see, beside my bed, a bunch of hydra-headed snakes with pea-green antlers on each head. I rise refreshed, so full of vim, and of aggressive strength so full, that when I've sung my morning hymn, I go out doors and whip a bull.—Walt Mason.

PATTERNS FOR SMALL GIRLS

No. 1338



This is a dear little dress that is easily made and washed. If you cannot do the smocking just substitute little tucks. It would be lovely made of rosebud lawn or of thin, plain white with the collar and cuffs edged with fine tating. It is cut in four sizes, for four, six, eight and ten years. It requires three and a half yards of 36-inch material for a six-year size. We will send it to you for 10 cents.

No. 1352

This jumper effect is being used a great deal this summer. It is pretty of chambray or gingham. It gives you a chance to make over your last summer tight skirts for the children. The skirt and gump patterns cost 10 cents, so you see you get much for your money. It comes in six, eight, ten and twelve-year sizes, and the ten-year size takes three yards of 36-inch material.



No. 1357

This is a particularly useful little pattern because you can use



the dress for hot weather or add a yoke and sleeves for cold weather. You can use it for wool dresses next winter. Of course, you do not have to add the peplum unless you wish, and the whole dress can be made of one color, or the yoke and belt of plain and the dress of color. This pattern is pretty to use plain with the belt, yoke and sleeves edged with scalloped beading. It comes in six, eight, ten and twelve-year sizes and the small size takes three and a half yards of 36-inch material.

Seasonable Recipes

Asparagus

THIS delicious spring vegetable should be treated very simply, yet carefully. Cut off the woody part, scrape the lower part of the stalks. Wash well and tie in bunches. Put into a deep stewpan, with the cut end resting on the bottom of the stewpan. Pour in boiling water to come up to the tender heads, but not to cover them. Add a teaspoonful of salt for each quart of water. Place where the water will boil. Cook until tender, having the cover partially off the stewpan. This will be from 15 to 30 minutes, depending upon the freshness and tenderness of the vegetable. Have some slices of well toasted bread on a platter. Butter the slices slightly. Arrange the cooked asparagus on the toast, season with butter and a little salt and serve at once. Save the water in which the asparagus was boiled, to use in making vegetable soup.

Another method of cooking asparagus is to cut all the tender part into short pieces. Add boiling water enough to just cover the vegetable and place where the water will boil. Cook until tender (about 15 minutes); season with salt and butter and serve in the greater part of the juice. If preferred, a cream dressing may be served with asparagus.

Purée of Dried Beans

Cook 1 quart of beans in water until very

soft, then drain well (saving the water) and rub through a sieve. Put 1 pint of the strained beans in a stewpan with 2 table-spoons of butter, or bacon fat, 1 teaspoon of sugar, 1 teaspoon of salt, ¼ of a teaspoon of pepper, and hot milk enough to make mixture like thick mush. About half a pint of milk will be right. Cook in the double boiler for one hour, stirring often and adding more milk if too dry. Heap this in the center of a hot platter. Garnish with a circle of fried sausages, pork chops, mutton chops, or any fat meat. The purée may be served as a vegetable, with any kind of meat. A soup may be made with the water in which the beans were cooked and the remainder of the strained beans. People who are fond of beans but to whom the hulls give indigestion often like this.

Try This Method of Cooking Artichokes

Cut the washed and peeled artichokes into cubes, put in a stewpan and cover with milk (a generous pint to a quart of cubes). Add 1 small onion and cook 20 minutes. Beat together 1 tablespoon of butter and 1 level tablespoon of flour, and stir this into the boiling milk. Then season with a teaspoon of salt and ¼ teaspoon of pepper, and continue the cooking half an hour longer. The cooking should be done in a double boiler. The artichoke also makes a very good soup.

Beets With Butter

Wash the beets, being careful not to break the skin. Put into a stewpan and cover generously with boiling water and boil until tender. When the young beets are cooked, take them from the boiling water and drop for a minute into cold water. Rub off the skin. Cut the beets in thin slices and season with salt and butter. Serve at once.

Boiled Lettuce

If lettuce has grown until rather too old for salad, it may be cooked and makes a fairly palatable dish. Wash four 4 or 5 heads of lettuce, carefully removing thick, bitter stalks and retaining all sound leaves. Cook in plenty of boiling salted water for 10 or 15 minutes, then plunge into cold water for a minute or two. Drain, chop lightly, and heat in a stewpan with some butter, and salt and pepper to taste. If preferred, the chopped lettuce may be heated with a pint of white sauce, seasoned with salt, pepper and grated nutmeg. After simmering for a few minutes in the sauce, draw to a cooler part of the range and stir in the well-beaten yolks of two eggs.

It's a good brand of fertilizer that will raise a mortgage.—Peoria Star.

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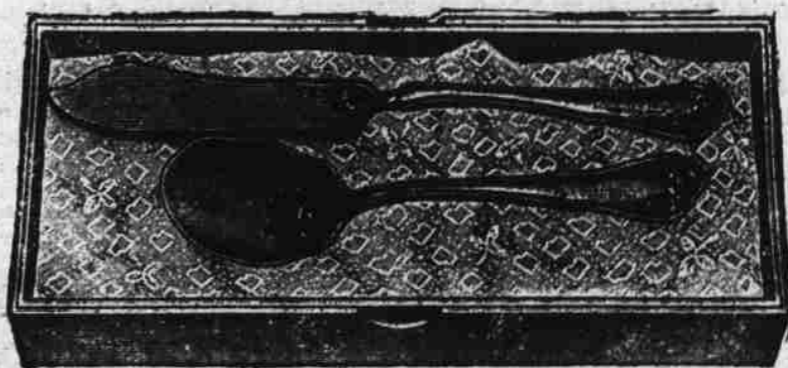
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