

Cold Box Built in the Side of a House-1. Situation of a Cold-Storage Box in the Kitchen Wall-2. Interior View of Ventilated Cold-Storage Box-3. A Ventilated Closet Like This Is Good for Storing Food in Winter.

of food supplies becomes relaxed. She places the same reliance on Jack Frost that was formerly accorded to the iceman, and does not always do a fair share of the work necessary to keep foods in good condition.

Successful care of food in the home depends very largely on whether there is a good storeroom, suitable containers, and an icebox or some other means of keeping foods cool, the United States Department of Agriculture points out. Merely keeping perishable foods cool, however, does not eliminate the need for frequent inspection and picking over, disearding wilted leaves on vegetables and salad materials, for example, selecting for first use those pieces of fruit most likely to become over-ripe, and otherwise exercising the same care that one would in summer or'any other season, to provide sanitary conditions where food is stored.

Set Box Outdoors.

When it seems no longer necessary to buy ice, foods can be kept cool in various other ways. If the refrigerator is used as a winter cold box without ice, it should be set out of doors, preferably on a screened porch, and ven- food is in it, except for screened opentilated by propping open one of the doors at all times. It should be through it at all times. These opencleaned and cared for regularly, as ings should be placed so that dust will usual. In freezing weather food can- not blow upon foods in the cold box. not be kept out of doors, however, and All foods and foods materials that some unnented. be found for It.

OLD FOWL SERVED

Form Delicious Blend.

(Prepared by the United States Department | plies can be lowered and raised soon During the winter season sometimes pays for itself in time and strength saved. Since the bottom of the cellar the housekeeper's vigilance in the care is the coolest part, foods often keep best if set on the floor, provided it is clean and dry. If the floor is damp and earthy, a layer of clean bricks may be arranged under the food. If there is a furnace in the main part of the cellar, it is generally too warm and dry

for the winter storage of fruits and vegetables, but a storeroom can oftentimes be partitioned off and so ventilated that the temperature is kept constantly cool.

In a cold, dry climate food may be successfully kept in an air-shaft extending from the cellar or the lower floor of the house to the roof, and equipped with a door opening into the kitchen or pantry and wire or perforated shelves of convenient height. Both ends of this shaft should be screened. It will be usable for the greater part of the year.

Best Cold Box.

One of the best cold boxes for storing food in winter is the type projecting out of a kitchen window or built in the side of the house, with a door opening into the kitchen. Such a cold box should be closed entirely when ings allowing a current of air to pass

protected place must are to be used without washing, such as butter, cheese, or sugar, should be If the cellar must be used as the wrapped or kept in covered receptacles. chief storage place for food in cold whether stored in the refrigerator or in weather, a dumb-waiter on which sup- the pantry, cellar or any other place.

Bologna-Style Sausage Is Easily Made at Home

AS FAMILY TREAT It hardly pays to make up a quantity of bologna-style sausage smaller Chicken and Vegetables than 25 pounds, but when considerable beef is on hand, this product can well be made for the sake of variety. The United States Department of Agriculture tells how to make it:

In making bologna, for each 20

pounds of beef, 5 pounds of fresh pork

may be added (one-half beef and half

the meat coarse, then add the sea-

soning and grind through the fine

plate. The sausage will keep long if

the beef and salt are ground together

pound of salt, and 21/2 ounces of pep-

per are usually satisfactory. Garlic or

coriander may be added if desired.

may be added to the above mentioned

until the water is entirely absorbed

by the meat and the whole mass be-

comes quite sticky. When thoroughly

mixed, stuff it into soaked beef cas-

ings or "rounds" and smoke the

bologna from two to three hours at a

temperature of from 60 degrees to 70

degrees Fahrenheit or until the cas-

ings are a rich mahogany brown. After

smoking, cook the bologna in water

about 165 degrees Fahrenheit, until

it floats; 45 minutes to one hour is

usually sufficient. After cooking plunge

the bologna into cold water to chill

and then hang to drip and dry. The

sausage should be kept in a dry place

for imniciate use, or it may be

canned by packing in cans, covering

to within one-half inch of top with

cooked. It should then be heated to

a temperature of 250 degrees Fahren-

helt for 45 minutes, or a 15 pounds

Food Value of Corn Equal

to That of Other Cereals

Corn is one of the most important

cereal foods in the United States. It

is in more general use in the southern

than in the northern states. Its food

and vegetables or fruits, the choice be-

(Prepared by the United States Department of Agriculture., When some of the older birds are being culled from the poultry flock, plan to treat the family to fowl en casserole pork makes a richer product). Grind with vegetables. The chances are that the oldest rooster will not be recognized in this combination. The long, Blow, moist cooking in the covered dish makes even drumsticks tender, while and allowed to cure for 24 to 48 hours. the flavors of chicken and vegetables For seasoning 25 pounds of meat, 1/2 form a delicious blend. This is also the kind of "dinner in one dish" that is easy for the homemaker to prepare long in advance of the meal hour, From three to four pounds of water The United States Department of quantity of meat. Mix with the hands

Agriculture gives the following directions for preparing fowl en casserole with vegetables:

5-pound fowl 2 carrots

2 stalks celery 1 green pepper

1 onion Cut the fowl into convenient pieces for serving.' Slice or chop the vegetables into very small pieces. This can be done quickly on a tin vegetable slicer. Dust the pieces of chicken with flour and brown them delicately in a small quantity of fat. As the chicken is removed from the frying pan, place it in the casserole. Then pour the chopped vegetables into the frying pan and let them absorb all the browned fat from the chicken, before placing them in the casserole. Add enough hot water to keep the mixture from sticking to the dish, place the cover in position, and cook for three to four hours, or until the fowl is tender. Just before serving, remove the pieces of fowl, add a cupful of milk which has been blended with one and one-half tublespoonfuls of flour, and cook for ten minutes. Pour this sauce over the chicken or replace the chicken in it and serve from the casserole. Flaky boiled rice, baked or plain boiled potatoes are a good background to serve with this tasty chicken dish.

Mending Rubber

Thin spots in rubbers can be mended at home by applying a cement made from five cents' worth of rubber dissolved in benzine. First apply benand scrape until clean. Then apply or if wheat, rice, or other cereals are the rubber with a brush, as quickly scarce and dear, corn may be safely as possible, so that it will not harden. substituted for them.

AROUND THE HOUSE

After a heavy dinner serve a fruit

dessert or an ice.

allow half as much again.

1

tween the various cereals depends more on personal preference and price than on the nourishment supzine an inch or more round the hole plied. If corn is abundant and cheap,

steam pressure.

Cretonne and chints must be well Plenty of rinsing water and openshaken before being washed in warm air drying are the best means of water to which has been added brankeeping cotton and linen garments a water and dissolved soap.

Hang your straight skirts after you

have put in the hem from your belt,

but gored skirts are best hung from

For cleaning the lavatory, the bath bery with success. It has the tenden-In calculating for trimming to be tub and the kitchen sink nothing more dipped in gasoline or a little kerosene

CONTROL OF TWIG BORER BY SPRAY

One of the most destructive peach pests is the peach twig borer. Prunes, nectarines, apricots and

pears are also injured. The adult moth is dark gray in color, with forewings expanding about one-half inch and marked with darker spots. The full-grown larva is about one-half inch long, of a dull reddish-brown color with dark brown or blackish head.

The insect passes the winter as a very small larva in silk-lined cells or burrows in the spongy tissue of the bark at the crotches of the limbs. Early in the spring, as the foliage is putting out, the larvae begin to leave their burrows and attack the tender shoots, boring into and down the pith. the galleries ranging from about onethird inch to one and one-half inches in length. The shoot injured soon wilts and dies. Many shoots may be attacked by a single larva, which is thus capable of doing considerable harm during the summer. There are two or more generations in a year. The larva may enter the peach at the stem end, and bore into the pit, the seed of which it seems to prefer, usually causing the stone to split, as the fruit ripens; or, simply the flesh may be tunneled, depending on whether or not the stone is hard when the fruit is attacked.

In late summer, the young larvae from the eggs of the last generation of moths construct their hibernation cells in the soft tissue of the crotches of limbs, where they remain until the following spring, thus spending some six months in this condition.

This pest may be controlled by spraying with dormant lime-sulphur sprays after the buds have swellen in the spring. Spraying during the winter with kerosene or distillate-oil emulsion is used by some with good

The larvae are readily killed by arsenate of lead at the rate of four pounds to two hundred gallons of water, when applied just as the buds are beginning to open.-W. P. Yetter, Jr., Deputy State Entomologist, Colorado Agricultural College.

Protecting Young Trees

From Rabbits and Mice Cylinders of woven wire netting are among the best mechanical contrivances for protecting young trees from rabbits. Poultry netting of one-inch mesh made of No. 20 galvanized wire is recommended. Rolls 18 inches wide may be used for cottontails, and the material cut into one-foot lengths. One of the sections is rolled into cylindrical shape about the trunk of each tree and fastened at several places by bending and twisting the projecting ends of wire.

Guards should be left on the trunks as long as the trees require protection. They may be adopted to protection from both meadow mice and rabbits by using wire of finer mesh and by pressing the lower edges into the

Veneer and other forms of wooden protectors are popular and have several advantages when used for cottontail rabbits. When left permanently upon the trees, however, they furnish retreats for insect pests. The labor of removing and replacing them is considerable, but they have the advantage, when pressed well into the soil. of protecting the trees from both mice and rabbits.

Spray for Currants

To control aphids on currants prepare a spray by dissolving a one-inch cube of laundry soap in a gallon of water in which is mixed a teaspoonful of 40 per cent nicotine sulphate. Apply this as soon as the leaves are unfolded and see that the undersides of all the leaves are thoroughly wet with the spray. Do not wait until the currant leaves start curling and turning red before you think they should be sprayed. Apply the spray early and then again in about ten days or two

Horticulture Hints

Apples are loaded with sunshine and cheer.

the liquid in which the bologna was Apple, king of fruits, nature's richest gift, better than medicine.

> Answering a query about setting peach trees in the fall, we will say, that we would not do it. Apple and pear trees may be set in the fall, but all stone fruits are best set in the

You can trim apple trees any time after the leaves fall, and do it safely.

If the orchard has been in weeds, value is very similar to that of other grass or cover crop that was killed cereals. When used in a diet that also by frost the preceding fall, early in supplies dairy products, flesh foods, April is a good time to give it a thorough plowing. This will put the soil in good tilth for cultivation in the summer and so make available for the trees the elements of plant food which the soil may contain. Orchard trees make their principal growth and demand on the soil for both water and plant food during May and June.

> It is desirable to raise strawberry plants on a rich piece of ground which is retentive of moisture and preferably in a protected place where the plants will take root promptly and not be kept blown about by the winds.

Sawdust is not good for strawberry beds, because it makes them moist sweaters have the sleeves plain. and sour, yet it is used around shrubcy to pack down and form a rather In calculating sol is usual to effectively removes dirt than a cloth tight mulch, and does not improve the soil as much as straw or green may

ROSETTES DECORATE DRESSES; PASTEL VELVET RIBBON POPULAR

well. It all depends upon the medium the top, where it met the dress.

and manner of placement. shirred rosette. It is interesting to bring a message of color loveliness. note that this frock presents a two- In the mid-season chapeaux of piece appent nce in that the blouse fallie, taffeta, felt and velvet, also

ROSETTES on dresses have become plied about the circular edge of the a favorite theme of the fashion- skirt to form scallops. A second row ist. Not only do they fill a decorative flanked these at the top so that a compart on filmy evening and dance plicated effect was attained, resolving frocks but in a tailored way they are into scallops about the lower edge as a success on street frock and coat as well as outlining the shirred border at A look into the book of hill

l'erhaps the simplest treatment is nery prophecy reveals a future in the shirred rosette, which may or may which pastel color is to play a leading not be of the same material as the role. Nor are we to be kept waiting frock it trims. The picture shows an for a realization of this promise, for effective placement of the ruffled or the first between-now-and-spring hats



Showing Effective Use of Rosettes.

ties over the deep flounce in the front. of edging sewed row and row in large

being elaborated upon. Creative gen-

most important themes throughout costume design is that of pastel color-The use of velvet ribbon is very pronounced both as dress trimming

and for hats. Toques are made all of wide velvet ribbon in manner defined in the model shown last in the group of mid-season hats pictured here. The original is in silvery gray, for gray millinery is very popular just now. Another color exploited is green, the tones which bespeak the freshness of

Sometimes lace rosettes are formed spring. That cunning suede hat with the perky bow which you see in this wheels. These are ranged about the group is delightfully springlike, behem of the colorful crepe de chine cause of its dainty green coloring. Its evening frock to form scallops. This trimming discloses a brim bordering treatment is very adaptable to junior of velvet ribbon arranged in cartridge plaits. The ribbon is in the exact The rosette idea is more and more green shade of the felt. For the hat shown in the lower left

ius is devising whimisical rosettes of of this group two shades of velvet ribnovelty ribbon, and of plaited velvet bon are used together. Artful color



Group of Midseason Hats.

charming advantage.

Flat rosettes of narrow grosgrain ibbon are applied to cloth gowns as well as silk in most effective manner. The latest flat crepe daytime dresses make much of the rosette form of trimming which either matches, blends or contrasts the coloring of the fabric of the frock.

In the instance of a very charming hols de rose flat crepe frock, the scalloped idea was carried out through in the picture. It is intriguingly foldadroit rosette positioning. These rosettes were nothing more or less than large flat wheels shirred of the same material as the dress. They were ap-

ribbon, using these on party frock to | combination is another noteworthy promise for the future. In the instance of the pretty hat here shown fuchsia is contrasted to lavender. This colorful model tops a fur coat most becomingly.

Ombre or degrade velvet ribbons are especially indicative of the blended color schemes proclaimed for spring. Brown ombre velvet ribbon is the medium employed for the forming of the clever trimming on the first hat ed into triangles which somewhat cover the crown.

JULIA BOTTOMLEY. (@, 1926, Western Newspaper Union.)

Not So Wild

Sweaters and golf hose worn on the southern links this winter are subdued in both shade and pattern as compared with those of a year ago. The silk Fair Isle design has given place to the diamond patterns which are seen on both hose and sweaters. Many

The Coat Cape

The woman who is undecided wheth- both for day and evening costumes, er to buy a coat or a cape may have as well as hats.

both in one. One of the latest Parisian designs consists of a bolero jacket to which a wide sweeping cape is attached at the collar. One such model has a cape of broche in pink and green over a little straight sleeveless facket of pink velvet trimmed with green and silver embroidery.

The Vogue of Green All shades of green at the moment are exceedingly smart and are chosen The Kitchen Cabinet

(©. 1926, Western Kewspaper Union.) My business is not to remake myself, but to make the absolute

best of what God has made,-THE WHOLESOME APPLE

A dish of well-seasoned apple sauce prepared from good flavored apples, a

little sugar and butter added while hot, makes a sauce which is hard to equal.

Apple - Nut Mince Pie.-Take one cupful of walnut meats, two cupfuls of apple

cut fine, one-half cupful each of vinegar and water or fruit juice, one-half tional settlement in Shan cupful of sugar, one cupful of raisins, one-half teaspoonful of cinnamon, one teaspoonful of alispice, one-half teaspoonful each of cloves and salt. Mix spices and sugar, add to other ingredients. Divide into two ples, cover

with a top crust and bake in a hot

Apple Pudding.—This is a bird's nest pudding of our grandmother's day: Fill a deep dish with sliced apple, sweeten to taste. Dust with nutmeg and spread over them a batter prepared with one-half cupful of sugar, one tablespoonful of butter, one egg, three-fourths of a cupful of milk, one and one-half cupfuls of flour, one teaspoonful of baking powder and one-half teaspoonful of salt. Bake thirty or forty minutes and serve, turned over with the apples on top. Season well with butter or serve with a hard sauce.

Apple Punch.-Cut six tart apples into quarters; core but do not peel. Put into a preserving kettle, add one cupful of raisins, two bay leaves, a small stick of cinnamon, the grated rind of three lemons and two quarts of cold water; let come to a boll, add two more quarts of water (cold), cover and let boil for thirty minutes. Drain through a muslin bag. When cold add the juice of three lemons and two pounds of sugar; stir until the sugar is dissolved When ready to serve, add a little shaved ice:

Apple Roley Poley.-Peel, core and slice tart apples; make a rich biscuit dough, roll about three-fourths of an inch thick; lay the sliced apples on the paste, roll up, tuck in the ends, prick with a fork, lay in a steamer and steam hard for one and threefourths hours. Everyday Good Things.

If the family likes kidneys the following will be liked and they may eat

them with the knowledge that they are, with liver, one of the most nourishing of our meats.

Deviled Kidneys. Whip one-third of a cupful of butter to a cream, add one teaspoonful of dry mustard, the same of lemon juice, and salt to taste. Clean the kidneys and let them soak in water with a little salt, for an hour.

Wipe dry and cut into small pieces and saute in two tablespoonfuls of butter, cook twenty minutes, add the creamed butter, one tablespoonful of worcestershire sauce and the mustard and lemon. Stir until well seasoned, then serve on toast garnished with thin slices of lemon, sprinkled with minced Chicken With Olives.—Cut up two

young chickens into joints and cook very tender in three pints of boiling water, salt and pepper when nearly done; add one chopped onion. Drain and wipe dry, then fry until brown in any sweet fat. Strain the broth, using a large cupful for the sauce; put this into a frying pan after the chicken is cooked, add two dozen chopped green olives, a tablespoonful of capers, and when hot pour over the chicken and Apple Sponge.-Pare, core and cook

six tart apples to a pulp. Rub through a sieve. Mix two tablespoonfuls of flour with three tablespoonfuls of cold water, add one-fourth of a teaspoonful of salt and one cupful of boiling water. Add the apple pulp, one teaspoonful of lemon juice and sugar to taste. Beat well, remove from the heat and add three yolks of eggs well beaten. Fold in the stiffly beaten whites and bake in a shallow dish until puffed and brown. Cream of Celery Soup .- Take three cupfuls of diced celery, cook in boiling water until tender. Press through a sieve. Scald three cupfuls of milk with a slice of onion, add the milk to the celery, removing the onion. Melt four tablespoonfuls each of butter and flour and mix well. Add to the soup. cook until smooth, serve hot with

Especially Nice Layer Cake.—Cream one and one-half cupfuls of sugar with one-half cupful of butter, flavor with one-half teaspoonful of rose extract, add one-half cupful of milk a little at a time with two cupfuls of sifted pastry flour with four teaspoonfuls of baking powder. Mix well, then fold in the stiffly beaten whites of eight eggs. This makes three large layers of exceptional quality. For filling use lemon or orange or a combination of both, an egg yolk, two tablespoonfuls of water with the rind and juice of a emon and half a cupful of sugar. Cook together and add a tablespoonful of butter just before taking from the fire. Cool before adding to the cake.

Nellie Maxwell

What Caused Delay The town of Colchester, Conn., in

1705 voted to postpone its celebration of Thanksgiving day from the first Thursday to the second Thursday in November. "The tradition is well supported," says a Nutmeg state historian. "that the cause was a delay in receiving a supply of molasses."

Ragpickers of Paris In the city of Paris there are between 50,000 and 60,000 families whe live by the trade of ragpicking.



through Dr. Pierce.' Biddix, Box 51. All dec

free medical advice. Settling Grudge in Ch

Write Dr. Pierce, Buttal

In full view of shop! passing pedestrians in nese member of a crimina hacked to death with meat two other Chinese. It is b was the victim of a rival g. ance. Despite the fact the sons witnessed the incident tempted to help the victim a the police.

DEMAND "BAYER" ASP

Aspirin Marked With "Bayer Has Been Proved Safe by M

Warning! Unless you see ! 'Bayer" on package or on to are not getting the genuin Aspirin proved safe by mill prescribed by physicians for 2 Say "Bayer" when you bu Imitations may prove dangero

It Will

History Professor-Well. you say something? Little Willie-I'm walting fory to repeat itself .- Hund

Don't Fuss With Mustard Plaste Musterole Works Without the Blister-Easier, Quicker

Don't mix a mess of mustard,

and water when you can relieve soreness or stiffness with a little of white Musterole. Musterole is made of mustard and other helpful ingred in the form of a white ointme takes the place of mustard plasters

will not blister. Musterole usually gives promp from sore throat, bronchitis, tons croup, stiff neck, asthma, neur headache, congestion, pleurisy, matism, lumbago, pains and ache the back or joints, sprains, sore mu bruises, chilblains, frosted feet, cold the chest (it may prevent pneumo

Jars & Tubes





of having eaten unwisely. 30cm 90c bottles. AT ALL DRUGGIS

Cuticura Talcun Is Soothing



HINDERCORNS Removes Com louses, etc., stops all pain, ensures comfor feet, makes walking easy. 15c by mail or a gists. Hiscox Chemical Works, Patchogue, S Complete Wish

"Knee-length skirts have for street car accidents 50 per cent. "Wouldn't it be fine if and could be prevented entirely?"-

Never Be Without a Bottle of Hanford's Balsam of Myrrh. Has erful antiseptic qualities; "nexcelled Cuts, Burns, Wounds and Sores. 35:-His Viewpoint

"Darling, I love you in that "Why?" "I just finished paying for

If your eyes smart or feel scalde by Balsam, applied on going to be relieve them by morning. Adv.

Statues are invariably erected to men who have served the

WEAR A SUIT OF Coat and trousers.....

Single trousers.

Send for samples and measuring to EDWARD S. APPEL & CO.

100 Hopkins Place - Baltimore

Best college in the South. Jobs awaits Charlette Barber College, Charlotte

PAPER SHELL PECAN TREES
Budded and grafted; Schleys and
4-year root system; \$12 dozen here
TON NURSERY CO., Hampton.

LANE SAW MILLS a HOE SAWS are the stand

Improved in every way. Easy to operate, all sizes for Free Booklet. Sydner Pump & Well Co., Richard