School and Home

WELLS MOCK MINCE PIE FILLER

1 peck green tomatoes; 1 lemon; 1 tablespoon allspice; 5 pounds sugar; 1 tablespoon cloves; 1 tablespoon cinnamon; 1 tablespoon nutmeg; ½ cup vinegar; 1 teaspoon salt; ½ teaspoon black pepper; 2 pounds Sun-Maid seedless raisins. hours, then add sugar, spices, juice of lemon, vinegar and chopped raisins, then add salt and pepper. Cook ½ hour. Will keep in glass jars the entire winter, and is delicious.

SUGAR COOKIES

½ cup butter; ¼ teaspoon salt; 1 cup sugar; 1 tablespoon milk; 2 cups flour; Grated rind 1 orange; 1 cup chopped Sun-Maid raisins; 2 eggs; 2 teaspoons baking powder.

Cream butter and add sugar slowly, creaming them together. Add well beaten eggs. Sift flour, baking powder and salt together and add to egg mixture. Add milk, flavoring and raisins. If dough is not stiff enough to roll, add more flour. Turn out on floured board and roll thin. Cut in fancy shapes and bake in hot oven 10 to 15 minutes. This makes about 36 cookies.

FRUIT TAPIOCA

½ cup pearl tapioca; ¼ cup almonds; 2½ cups cold water; ¾ teaspoon salt; 1 inch stick cinnamon; ¼ cup sugar; ½ cup currant jelly; ¼ cup citron; ¼ cup sherry wine or fruit juice; ¼ cup Sun-Maid seeded raisins.

Soak tapioca in cold water over night or for several hours. Cook in same water in double boiler with salt and cinnamon until transparent. Remove from range and add currant jelly, sherry wine or fruit juice, almonds (blanched and shredded), raisins (cut in pieces) and citron (cut in thin slices). Sweeten to taste. Turn into a serving dish, cool slightly, and serve with thin cream.

CARAMEL RAISIN APPLE

½ cup Sun-Maid seeded raisins; 6 tart apples; 1 cup light brown sugar; 2 tablespoons butter; 1-3 cup water.

Pare, core and halve the apples, and arrange in a broad saucepan or aluminum frying pan. Cover with the raisins, then sugar; add the butter, cut into bits, add water and stew gently until apples are tender and the butter and sugar have formed a rich caramel. May be served hot or cold, with or without cream, or as an accompaniment to plain boiled rice.

CINNAMON BUNS

½ cake yeast; 1½ teaspoon salt; ½ cup lukewarm water; ½ cup melted butter; 1½ cups brown sugar; 1 tablespoon cinnamon; 4 cups flour; 2 cups hot milk; ½ cup sugar; ½ cup softened butter; 2 eggs; Additional flour for kneading; 1 cup Sun-Maid seedless raisins.

Soften yeast in luke warm water. Pour milk into mixing bowl and when lukewarm add yeast and mix thoroughly. Stir in flour and beat until smooth. Cover, set in a warm place and allow to rise over night. In the morning add beaten eggs, sugar, salt and melted butter. Turn out on well floured board and knead until smooth and elastic, using as little flour as possible. Moisten top with milk. Cover and allow to stand in a warm place until double in bulk. Turn out on floured board and roll to ½ inch thickness. Cream ¼ cup of softened butter with cinnamon and ½ cup of brown sugar. Spread dough with this mixture and sprinkle with raisins. Roll like jelly roll. Cut off in pieces. 1½ inches long. Cream remainder of softened butter with rest of brown sugar and spread in deep pan. Stand rolls on end in pan and allow to rise again until double in bulk. Bake in moderate oven 30 to 40 minutes. Turn out of pan immediately, before sugar hardens. This makes 18 buns.

LIBERTY RAISIN BREAD

1 cup buttermilk or sour milk; 1 egg; 1 cup wholewheat flour; 1 cup corn meal; 1 teaspoon salt; ¼ cup sugar; ½ teaspoon baking powder; 1 cup Sun-Maid seedless raisins floured; ½ teaspoon soda (with 1 tablespoon flour.)

Mix and sift dry ingredients. Add well-beaten egg, butter-milk and shortening. Blend well. Add raisins. Beat vigorously. Bake in a shallow pan for 30 minutes.

BRAN MUFFINS

1 cup flour; 1 tablespoon shortening; 1 teaspoon salt (melted); 1 teaspoon soda; ½ to 2 cups sour milk; 2 cups clean bran; ¾ cup Sun-Maid seeded raisins and chopped nuts; ¼ to ½ cup sweetening.

Sift together the flour, salt and soda and mix with this the bran. Add together the sweetening, melted shortening and part of the milk; then mix with the dry materials. Add the raisins and nuts dusted with flour, and enough milk to form a batter of such consistency that it will drop but not pour from a spoon. Bake in greased muffin pans about one-half hour.

EXCELLENT LEMON MINCE-MEAT

½ cup shortening ;2 large lemons; 1 teaspoon powdered cinnamon; 4 apples; 1 teaspoon powdered ginger; 2 cups currans ;1 teaspoon salt; ½ cup chopped nut meats; ¼ pound chopped and candied lemon peel; ½ teaspoon powdered allspice; ½ teaspoon grated nutmeg; 1¾ cups sugar; ¼ teaspoon powdered cloves; ¼ cup Sun-Maid seeded raisins.

Extract juice from lemons and remove pips. Now put lemons into saucepan, cover with cold water and boil until lemon feels quite tender. Change water at least twice drain and pound peel to a paste, add apples, cored peeled and chopped, lemon peel, shortening, currants, raisins, salt, spices, lemon juice, nut meats and sugar. Put into a jar and cover. This mince-meat is excellent for pies and tarts. Sufficient for four pies. All measurements are level.

RAISIN CAKE

First take one cup of butter,
All golden, pure and sweet,
Then two cups of white sugar,
And these together beat.
Three eggs, all lightly foaming;
Of good, sweet milk one cup;
Put in a little soda,
To lightly raise it up.
Then two teaspoons cream tartar,
And grate a lemon rind
'Twill give a pleasant flavor,
I'm sure that you will find.
Then add one cup of raisins,
And just four cups of flour,
And set it in the oven,
And bake it just an hour.
I know 'twill be a nice one,
If but just right it bake;
I know 'twill please your husband,
When he shall taste the cake.

ALMOND AND RAISIN BREAD

½ cup brown sugar; 2 cups graham flour; ½ teaspoon baking soda; ¾ cup milk; 1 tablespoon melted butter; ¾ cup hot water; 3 teaspoons baking powder; 1 cup blanched and chopped almonds; 1 cup flour; 1 teaspoon salt; ½ cup molasses; 1 cup chopped Sun-Maid seeded raisins.

Pour water over sugar, add molasses and milk. Mix flour sifted with baking powder, salt and soda and add graham flour, mix together and stir them into the milk mixture. Add butter, raisins and almonds and mix well. Turn into a well greased pan and bake in a moderate oven fo rone and one-half hours. Sufficient for one medium-sized loaf.

Use Baby's Own Soap It's delightful

THE FRANKLIN STOVE.

The early colonists of Pennsylvania sometimes found it hard to keep warm. When Benjamin Franklin brought out his "New Pennsylvania Fireplace," in 1742, it was welcomed as a boon by the colonial housewives. Although a rather complicated affair, in which both coal and wood could be used in grew in its later development into what is now well-known as the "Franklin stove." As the bedroom of the colonists were freezing cold in winter, a warming pan was used to heat up the bed before getting into it at night. The warming pan was round, about a foot wide and four or five inches deep, with a perforated metal top and a long wooden handle. This was placed between the bed linen and moved about rapidly. Wood was very plentiful and was used quite freely, the immense fireplaces consuming vast quantities of it.

BRETON MAID SELLS HER HAIR

Wig-makers and buyers of hair go to Brittany, where then know they can procure the best head of hair. The locks are of fine texture, and the warm climate is favorable to a rapid growth. Moreover, young and old all wear a cap which completely covers the head. Every year the fairs that are held in the towns are attended by hundreds of women, who come for the purpose of selling their hair. You may see them standing in rows, with their luxuriant tresses combed out ready fo the inspection of the buyer. One at a time they advance and make their bargains, frequently for cash, but very often for laces, ribbons, and cheap jewelery, which the cutter has brought with him in a basket. There is a shrill and excited chattering, but at last a bargain is struck, and the young lady sits down and is divested of her charms. Then another comes forward, and the same scene is enacted. It is estimated that at 16,000 lbs. of hair are needed for the English market every year at ordinary times.

GEMS OF THOUGHT

To bring the best human qualities to anything like perfection, to fill them with the sweet juice of courtesy and charity, prosperity, or, at all events, a moderate amount of it, is required,—just as sunshine

Shakespeare says, we are creatures that look before and after; the more surprising that we do not look round a little, and see what is passing under our very eyes.—Carlyle.

God intends no man to live in this world without working; but it seems to me no less evident that He intends every man to be happy in his work.—Ruskin.

Before we passionately desire anything which another enjoys, we should examine as to the happiness of its possessor.—Rochefoucauld.

Everything without tells the individual that he is nothing:

Before we passionally desire everything within persuades him that he is everything.—X. Doodan.

It is a garren gind of critisism which tells you what a thing is not.—R. W. Griswold.

Care to our coffin adds a nail no doubt and every grin, so merry, draws one out.— Wolcott.

Peace is such a precious jewel that I would give anything for it but truth.—M. Henry.

Curses are like young chickens and still come home to roost.—Bulwer.

Love your neighbor, yet pull not down your hedge.—George Herbert.

If you have knowledge, let others light there candles at it.—Fuller.

Too many wish to be happy before becoming wise.—Mad Necker.

Every man is a volume if you know how to read him.—Channing

We pass our life in deliberation, and we die upon it.—Quesnel.

Too low they build, who build beneath the stars.—Young.

Dyspepsia is the remorse of a guilty stomach.—A. Kerr.

APPROPRIATE MOURNING CLOTHES

In Europe there are very definite in grained customs for the wearing of mourning and the depth of the black border to be used on stationery, etc. Fortunately, we have broken away frof this rather oppressive custom. Especially since the war there has been a tendency either to do away with black or to wear it in a less prominent form. One seldom sees the heavy black veils of a generation ago. If mourning is worn, it should be consistent. The arm-band of black on the sleeve of a suit that is not strictly mourning material is practical for both men and women as a sign of respect, but it is absured to put this badge on a highly colored garment. Here it is incongruous and defeats its purpose.

The reason for wearing mourning is twofold: it is a tribute to the memory of the deceased and it is a protection to the wearer of it. The wearing of mourning is a custom so deeply rooted that the one whose feelings prompt him to go without often suffers from the comment and the consequent notoriety caused by his divergence from this traditional formality. If mourning is worn, it should be harmonious. Nothing is more inappropriate than an elaborately beaded gown or a shiny satin frock with a crepe-trimmed hat. There is no reason why mourning should not be made attractive and becoming despite its ordained simplicity.

KEEPING WELL

It is said that in China the doctors are paid only when they keep their patients well. This method possesses distinct advantages in the protection of both physical examination by a competent physician at regular intervals. Slight defects, if discovered, can be remedied before serious and permanent injuries develop. Dentists have demonstrated the value of periodic inspection of the teeth. The successful merchant takes stock or inventory at stated intervals to find just how his business stands; the banks request our bank-books at certain periods in order to balance the account and see that it is not overdrawn; automobile dealers urge their patrons to have regular inspections made of their automobiles as a matter of economy and good business. Our tiny toddler is [illegible] much entitled to a physical inventory—a balance of his physical capital—and to regular inspections of his delicate and complicated macrinery.—

ONE IN FIVE MILLION

Clayton Hamilton, upon his recent return to New York after two years in Los Angeles, said that while he knew nothing about moving pictures when he went out there, he soon began to learn some of the dogmas of picture-making.

For instance, Mr. Hamilton said, when a producer sets about to make a picture-play, he must consider that it is intended to appeal to the classes who attend movie theatres That is, is must interest five million servant girls, ten million shop-girls and so forth.

Mr. Hamilton told his wife about this.

"Did you know, dear," he said, "that a successful moving picture must appeal to ten million shop-girls and five million servant-girls?"

"Really!" exclaimed Mrs. Hamilton who had her own domestic problem. "But where are these five million servant-girls?"

Which was rather a puzzling rejoinder to Mr. Hamilton until he hit upon the logical answer:

"Why they are at the movies, of course."

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To make this splendid cough syrup, pour 2½ ounces of Pinex into a 16-oz. bottle and fill the bottle with plain granulated sugar syrup and shake thoroughly. If you prefer, use clarified molasses, honey, or corn syrup, instead of sugar syrup. Either way, you get 16 ounces—a family supply—of much better cough syrup than you could buy ready-made for $2.50. Keeps perfectly and children love its pleasant taste.

Pinex is a special and highly concentrated compound of genuine Norway pine extract, known the world over for its prompt healing effect upon the membranes.

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APOLOGIES CALLED FOR!

Beg Your Pardon—Complaint is made by a member of the family against an item in Friday night's Eagle-Record to the effect that Herman Dafoe was sentenced to sixty days in the county jail, for assault and battery on his mother, the item alleging that Dafoe struck his mother in the face, knocking out some of her teeth. The complaint is that he did not knock out some of her teeth. According to officers, this is quite true, and we apologize. What he did do, according to officers, was to strike her in the face, knocking out her false teeth, breaking several of them.

POSTPPONED GRIEF

Mandy, the washerlady, was at dinner satisfying her well-earned appetite when a neighbor came in with a very serious look on her face. Evidently something dreadful had happened.

"'Mandy," sa'd the caller, "prepare yo'self foah some pow'ful bad news. Yo' husband, he just been in the worst accident—"

Mandy went on with her meal, but she spared time for an interruption.

"Land sakes!" she said. "Ef Rastus am dead yo' sho' am gwine to hear come awfu wailin' soon as I finish dis yere meal."—

MAKE YOUR MAKE-UP SUCCESSFUL

If your lips are clearly defined then you touch up your cheeks lightly, but your lips vividly. Perhaps your eyes are sparkling, clear and brilliant. Then touch up cheeks brightly. But if your eyes are the tranquil blue gray of mountain lakes, darken their lashes, delicately touch up your cheeks and touch up your lips brilliantly.

A fine, pure powder is protective as well as beautifying. It must be carefully chosen with due consideration to both shade and texture. A white powder is seldom advisable and a flesh tint is always better, while brunettes often find a deep shade of rachel most satisfactory. There is a new cerd powder which is extremely effective in a ruddy healthy skin.

A heavy powder should never never be used except on the neck and arms for night use, as on the face or during the day it accentuates enlarged pores or blemishes. Powder should be applied with a chamois unless cream rouge is used. The chamois permits you to smooth it into the skin; but when cream rouge or lip salve is employed it is better to dust powder lightly over the face and throat and to continue patting with your puff until all the surplus amount has disappeared and only a smooth cream remains

The eyes are many women's best feature. Health will keep them clear and bright, but it is necessary to give them the attention they require in order to emphasize their beauty. Daily freshen them with a good eye tonic in order to tone up the muscles about the eyes.

The arch of the eyebrows must be distinct, unblurred by a straggling hair. The tweezers should be used carefully and frequently. Never allow a patch of truant hairs to gather across the bridge of the nose. If the brows need to be darkened, put on the eyebrow preparation very carefully with an eyebrow brush, working from the bridge of the nose outward. When every hair has been colored, draw the brush backward across the eyebrows to prevent their matting then with a single stroke smooth them into place. When darkening the lashes, hold the brush against them, moving the lids so that the lashes move over the brush. In this way the cosmetic will darkskin below.

The test of good make-up is its appearance when viewed from the side. To be sure that you can stand this rigorous test, carefully look at your face in profile standing in a strong light, mirror in hand.

Seattle women held a baking contest, so Seattle kids are happy

A Fort Worth boy who found a quart of nitroglycerin will recover.

Sunday School Lesson

Lesson VIII. February 25.

THE PARABLE OF THE POUNDS

Golden Text.—He that is faithful in that which is least, is faithful also in much.—St. Luke XVI. :10.

Lesson Text:—St. Luke XIX. : 11-26.

The Time:—The last week in March A. D. 30 one week before Jesus' crucifixion.

The Place:—Jericho the famous city fifteen miles northeast of Jerusalem.

The Parable of the Talents which St. Matthew records in Chapt. XXV. : 14 30, is often confounded with this Parable of the Pounds. The two are somewhat similar but there are many essential differences. The Parable of the Talents is the story of genius All the characters were exceptionally gifted. The parable teaches the law of responsibility. It shows that the more we receive the more we are bound to do. The Parable of the pounds teaches the law of retribution. It is the story of the gifts which are common to all; and the great object of the parable is to bring home to the people the sense of the tremendous power for good which everyone possesses, and the serious consequence of neglecting opportunities.

"And as they heard these things What had just been said to Zacchaeus about his salvation and about Jesus' mission to the world. "Because He was nigh to Jerusalem and because they thought that the kingdom of God should immediately appear." Jesus and His disciples were approaching Jerusalem, and many were expecting that His entry into the city would be an inauguration of Messianic Kingdom. Jesus gave this parable to warn those who wished him to head a revolution and establish His kingdom by force that it would come only by patient faithfulness. "He said therefore, a certain nobleman went into a far country." Doubtless Rome is meant the maker and destroyer of kings. He was a nobleman of course. No commoner would aspire a kingdom. "To receive for himself a kingdom and to return." In 4 B. C. Archelaus the son of Herod had gone to Rome to receive from the Emperor Tiberius the kingdom left him by his father's will. The Jews claimed that Archelaus was cruel and they sent a delegation of fifty men to Rome to oppose his appointment. Tiberius settled the matter by granting to Archelaus only half of the kingdom and bestowing upon him the title of Etnarch rather than Governor. It is quite probable that Jesus was forcibly reminded of this incident while in Jericho where there were several beautiful buildings which Archelaus had erected His hearers also would recognize the allusion. The disciples did not at this time realize the solemnity of this saying, for their Lord was about to leave them, to receive at the hands of His father the kingdom of the world (1 Cor. XV.) which He was so soon to purchase with His own blood. "And he called his ten servants." The number of servants implies a large estab lishment and great wealth. "And he delivered them ten pounds," that is one pound apiece. All had an equal chance. It was a very small gift. A talent was a tolerable sum of money—over $1,000, but a pound or "mina" was only worth about $15. "Occupy till I come." Each was to buy and sell using his pound as capital, and making as much for his master as possible. "But his citizens hated Him." His fellow countrymen; in the case of Jesus the Jews who showed their hatred in so many ways. To day the word applies to all who refuse allegiance to Jesus and who oppose His rule on earth "And it came to pass that when he returned." The reference is to the second coming of Jesus Christ to this earth in power and glory. "Have thou authority over ten cities." According to eastern custom, special cities were appointed to furnish supplies for the service of the state, cities of store for chariots, for horse-men, for provision for the royal table. Special governors for these and their surrounding districts were appointed by David and Solomon. (1 Kg IV. : 7 : IX. : 19. 1. Ch. XXVII. : 25) "Be thou also over five cities." Note that this service is rewarded but not praised. Probably had he tried harder he might have done better. "And another came, saying, Lord behold, here is thy pound "Our Lord does not tell us about seven of the servants. Probably he means us to understand that they also were faithful, but in different degrees, and thus were rewarded. "Which I have kept laid up in a napkin." More exactly in our terms a handkerchief. In the companion parable, the talent a vastly larger amount of precious metal, could not be stowed away in a napkin, but was buried in the ground. "For I feared thee because thou art an austere man." The Greek adjective means first harsh in flavor, and then harsh in temper. "Thou knewest that I was an austere man." Jesus is not admitting this, characterization of himself to be true, but if its truth be granted all the more should His servants be fathful—if not from love, then from fear.

"Wherefore then gavest not thou my money into the bank." Literall "the table" that is the counter of the money changers. Our word "bank" similarly is derived from the word "bench" "And he said unto them that stood by." Symbolic of the angels who never fail to appear and take an active part in scenes descriptive of the final judgment. "(And they said unto him, Lord he hath ten pounds)." "They are some of Jesus' audience, addressing our Lord Himself in surprise and disapproval. "Unto everyone which hath shall be given." The right use of any opportunity brings other opportunities, and growth is cumulative. "Even that he hath shall be taken away from him." He shall be deprived of his unused capital the capabilities and possessions of which by his sloth he has proved himself to be unworthy. If the warning seems stern let us remember that it is the condition of the promise: we cannot have the one without the other.

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—FOR THE WEEK—
BIBLE THOUGHTS
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FEBRUARY 25

NOTHING BUT GOOD:—And we know that all things work together for good to them that love God, to those who are the called according to his purpose.—Romans 8:28.

FEBRUARY 26

NO MORE FEAR:—Thou shalt not be afraid for the terror by night; nor for the arrow that flieth by day; Nor for the pestilence that walketh in darkness; nor for the destruction that wasteth at noonday.—Psalm 91:5,6.

FEBRUARY 27

NO EVIL:—Because thou hast made the Lord, which is my refuge, even the Most High, thy habitation; there shall no evil befall thee, neither shall any plague come nigh thy dwelling.—Psalm 91:9, 10.

FEBRUARY 28

RIGHTEOUSNESS BRINGS REJOICING:—When the righteous are in authority, the people rejoice; but when the wicked beareth rule, the people mourn.—Proverbs 29:2.

MARCH 1

INEXPRESSIBLE PEACE:—The peace of God, which passeth all understanding, shall keep your hearts and minds through Christ Jesus.—Philippians 4:7.

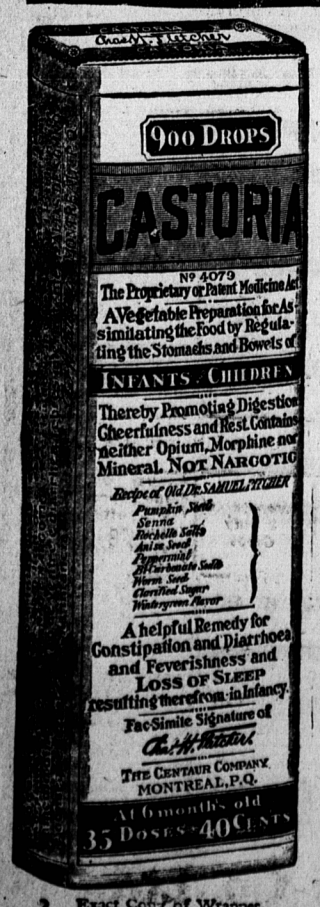
MARCH 2

PAY THE PREACHER:—Even so hath the Lord ordained that they which preach the gospel should live of the gospel.—1 Corinthians 9:14.

MARCH 3

SAFE IN THE LORD:—That they should seek the Lord.

For in him we live, and move, and have our being.—Acts 17:27,28.



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