MAKE DOUGHNUT LIGHT AND RICH

Results of Series of Experiments Made by Department of Agriculture Specialists.

THINGS TO DO TO AVOID FAT

Do Not Be Too Lavish in Use of Butter, Sugar and Eggs—Testing Temperature With Thermom-eter is Excellent Plan.

(Prepared by the United States Department of Agriculture.)

If you are fond of doughnits, but find those you make at horse become soaked with fat while trying, the foll lowing suggestions may be of help. They are the result of a long series of experiments in the absorption of fat by fried hatters and disturbs one. by fried batters and doughs car-d on in the experimental stichen of United States Department of Agri-

culture.

A Fish dough always absorbs more fat in frying than a platier instrucfat in frying than a platier instrucUnless you wish your doughnuts to be
excessively rich, do not be too having with the
excessively rich, do not be too having with
high property fried, and excess.

The following recipe makes doughnuts
which, if properly fried, are not so
excessively rich as to be a menuce to
direction.

digestion.

Plain Doughnuts.

Loupful sugar. Ing powder devel
Lablespoonful but-incusurements.

Least a reaspoonful sait.

Const. Ireaspoonful cunaLeast and cunal
Control milk.

Conful milk.

A very soft dough absorbs more fat than a stiffer mixture, was another fact found through these experiments. Too much flour, however, makes a dournment that is not so light and fluffy as is destrable. The addition of hor fried potaties to the mixture makes a



Wire Plunger That Will Keep Doughnuts Under Fat Enables You to Fry Doughnuts in Half the Time and the Result Is Better.

doughnut that is light and fluffs, but at the same times does not absorb much fat. Douglanuts made by this recipe are delicious when fresh, but

well, "
Potato Doughnuts.

Polato Doughnuts.

14 cuptuls of sugar 4 t a ble spoonfuls

2 tablespoonfuls but tet.

1 eggs
1-2 cuptul hot ricel namon.

2-3 cuptul milk.

2-4 cuptul shour.

potatoss.

J. cupril milk. | mos.
S4 cupril milk. | mos.
S4 cupril milk. | mos.
S4 cuprils fibur. | mos.
S4 cuprils fibur. | mos.
S4 cuprils fibur. | mos.
**Fry your doughnuts no longer than necessary. Frying doughnuts in fat that is not hot enough, or rolling and cutting them so that they are too thick to cook through in a short time, or failure on the part of the look to Judge when they are done, or any other on the cook to Judge when they are done, or my other on the cook to Judge when they are the cook to Judge when they are to make them greasy. Testing the temperature of, the fat with a thermometer is the best method in frying doughnuis. Other methods, though sometimes successful, are uncertain. A temperature of 185 degrees. Centritrande, or 305 degrees Fahrenheit, has been found satisfactory. Doughnuts rolled about ½ inch thick can usually be fried in 3 minutes at this temperature if they are turned to make them brown evenly; or they may be fried in 1½ minutes if forced under the surface of the fat uning frying. It was a surface of the fat when the modern surface of the fat of the modern surface of the fat of the modern surface of the fat of the fat when the doughnuts first rise to the surface of the fat, lower the empty basket, can be used. When the fat when the fat when the fat.

If your nose is olly or shiar, bathe it leightly with horse were at washe the surface of the part of the fat the part when of the part of the fat the part of the fat the fa

If your nose is oily or shiny, bathett nightly with borax water or washwith comment instead of soap. After a few minutes rice powder or powdered starch should be applied.

Double Purpose of Salada, Salads serve a double purpose. They are tempting to the appetite and they slid digestion. No dinner, however good, is complete without a salad.

CARELESS HANDLING CONTAMINATES FOOD

Dangerous Micro-organisms Are Found Everywhere.

uard Against Enemies of Human Race by Protecting Food From Dirt, Filth and Flice and Keep It in Clean Place.

Keep It in Clean Place.

Neep It in Clean Place.

Dangecous micro-organisms, known as "geems," as well as those which cause food to spoil, are often to be found in food which has been carelessly handled. Typhoid and scarriet fevers, tuberculosis, colds, influenze, dipherated by food, and the state of the content of the body by the content of the body by food which has been containnated either by accident or enrelessness. These organisms are to he found everywhere, but especially la dust, dirt and filth. They are often earried by files, verafin and hojsschold pests. They may also yet into food from in-

dirt and htth. Iney are often carrieu by files, vernin and hotshebold pests. They may also get into food from unwished hands or from dishes which may appear clean but are not. To guard against these microscopic enemies of the human frace, protect the food from durt, lift and files by keeping it in clean places and in Agriculture specialists. Insist that every gerson who hundles food or dishes washes the hunth hefore beginning work, sends all the dishes, die with towels washed out in bolling water, or drains them dry. Care should, be taken to cover the month and nose in sneezing and couching, particularly when near food.

MAKF CLOTHES LAST LONGER

MAKE CLOTHES LAST LONGER

Garments Soon Become Shabby II Not Given Good Care—Airing ; and Washing Is Urged.

and Washing is Urgid.

Garments even of the best quality, design and workmanshid will soon become shabby through lack of care. On the other hand, these that may have cost only half as much may be kept trim and fresh for a considerable length of time through palinstaking care.

Cotton and linen garments, especially those that touch the skin or are worn in hot wentiler, should be energitally alred and frequently washed, because they absorb oil and perspiration from the body. If dresses, walsts and other outer garments are carefully placed on hangers as five are being aired, many wrinkles will disappear.

strength and pressing will in many cases freshen cotton and woolen fabrics, but no frequent pressing of partly soiled white washable garments will tend to yellow them and colored ones may be permanently discolored in this way.

PIN MONEY FOR FARM WOMEN

Eggs, Poultry and Butter Furnish Means of Earning Tldy Sum All the Year Round. Butter and eggs furnish many farm

Batter and oges furnish many farm women with most of the money they spend on themselves and their children. The amount of butter a woman side depends pretty much on the number of cows her hisband twilling or look keep. The number of thickness, he was to be a support of the same of

ECONOMY IN COOKING FRUITS

As Much Fuel Consumed in Preparing
One Pound as for Five—Can
for Future Use.

It requires very little imore fuel to cook five pounds of prunes, dried apples, or a pricos than it does to cook one pound, and very little more time. What cannot be used at once may be canned for future use. Dried fruits may also be used in puddings, breads, and cookles, and to make marmalades, butter and Jams.



Iron colored linen on the wrong

Asbestos is the only proper lining for dollies. . . .

Canned pimentos combine well with canned pears for a salad.

An excellent way in which to use reamed meat is to serve in potato

Fill one gem pan with water instead of batter and the gems will never scorch.

When stoping raisins it is a good idea to butter the fingers; then they will not get sticky.

For a change, use pineapple juice to replace one-half amount of vinegar required in French dressing.

Summer Fabrics Are Fascinating





COUNTRY MOUSE

By ADELAIDE R. KEMP.

Lydin Warren followed her young niece automatically down the valley of palms and glut called in common parlance "Peacock alley." With burning cheeks she passed the gamut of critical eyes that looked askance at her ankledength skirt and broad-toed

shoes.

The bead watter, like an executioner, led them to a lace-triamed, candiebedecked table and obsequiously assisted Lydia out of her unfashionable
jacket.

sisted Lydia out of her unfashlondble Jacket.

She was tired ufter her morning shopping in the city, which she had not visited before for a decade, and hungry, too. So she gladly accepted Marjorie's invitation to a little snack before catching the afternoon train home. Unfortunately, as they picked up their menus they were joined by three young girls, friends of Marjorie's, and Lydia was left to her own devices.

"What would you like, nuntier"

three young girks, friends of Marjorie's, and Jydia was left to bee own
devices.

"What would you like, nuntie?"
said Marjorie, smilling, suddenly remembering her duty as hostess.

When the order was placed before
her Lydia at once passed with a
studder the "cavirre," which seemed
to be an arrangement of thy, links
eggrou a strangement of the undergloud beer and a spondful of gravy surmounted
by a twig of parsley. She was thankful the chattering girls did not notice
her ravenous onslaught of the bread
and butter, along with teed water.
And it was with a feeling of deep relife that, finding it later than they
thought, she and Marjorie hurried
away to the train.

"And, auntle, dear, do come down
again when you can make us a visit."

"It probably won't be down ggain for
a long time," said Lydia henestly,
"But I'd love to have you come up
and make Untel Soth and me'n visit."

"This see, Auntle, mayse i'f will,"
said Marjorle, dim remembrances
floating through to blink of the low
well sample it will,"
said Marjorle, dim remembrances
floating through to brain of the ble,
comfortable farmhouse nestled in the
We Hampshire bills. A sharp warn-



THE MEDICINE BOTTLE.

"If you think my life is a pleasant one," said the Medicine Bottle, "Til fell you from the start that it isn'. "In the first place I was in the doctor's office. I saw the people yunke the people you will be the year. I don't suppose they really shook as much as I thought they did, but I was standing quite still at the time and they seemed to make a great deal of fuss.

"Then I heard someone say,
"Doctors give us 'horrible stuff,
"When we think we're sick enough,
"But after all they make us well,
"And this fact, too, I think we should
tell."

"Then someone else said.

"I wonder if the doctor has taken
"From the medicine bottle which must
be shaken.
"It's hard to swallow it and be held
by the nose
"While we get down the horrible dose."

"Such are the things I're heard," said the Medicine Bottle.

"Did all the people speak like



"Did all the peo-ple speak! like that asked the little White Pills. "They didn't speak in rhyme like that," said the Medicine Bot-tle, "but those were the things they said which I've changed into thymes. "A medicine bot-tle must have

tla must have something to cheer

"Yes, I'll tell you my life is not "Easy to Take." a pleasant one. "I'm never greet-

"Easy to Take." a pleasant one,
"I'm never greeted with a smile. Fancy that, White
Fills! I'm never greeted with a smile.

ed with a smile. Fancy that, Whita Pillis! I'm never greeted with a smile. "I'm always greeted with a scowl, often with tears and usually with grumbles.
"No one likes me! It is too badt When I am empty I am filled up again. Oh., I have a horrid life.
"Now, you're not bad to take at all, People like you very easily and without complaint in the least. You are so easy to take, "You can be swallowed down with a dipp of water and no one can tasts you."

so easy to take,
"You can be swallowed down with a drop of water and no one can taste you."

"But think, Medicine Bottle," said, the White Pills, "when you're being taken folks can be pretty sure they're getting something whereas with tasteliess pills, as we are, it doesn't seem not tought seem and they are amount of anything."

It good of you to cheer me up. But I can't very well be cheered up.

"Here I sit on the muntelplees and three times a day taken down and shaken as though they'd like to kill me, I do believe, and then with groans, or tears or combinates I'm swallowed.

Or rather, some of the medicine from me is swallowed.
"And the faces that are made about me! Oh, they're awful! Truly, awful faces are made up because of me!
"Now you are taken without all the faces the made up because of me!
"Swa you are taken without all they are taken in the swallowed."

"But I taste so had that no one can appreciate me, or rather the medicine for an appreciate me, or rather the medicagain. Or or a time! am syst about with a lot of other uply medicine bottles, and well all be pur on a shelf; that sees very. little life, and there well is taken of the saw well in the out of the up. I statted from a doctor's office, and here I am in this house.

"Goodness only in the face in the swall in the this polace to the edd of real men."

"Goodness conly knows when I'ft go back to the old shelf again. I wish the doctor would take me back. I never did the doctor any

the doctor any harm.
"I helped him all I could. All I knew how! But oh dear, life is very hard when

one has to go through it and he scowled

one has to go through it and he scowled at wherere one goes.
"And the very worst thing about it is that I wouldn't reall plant here great deal of respect or admiration for any one who smilled at me, for it would show they had wretched taste. Yes, that is the saddest part of my- sad story! I may do good, but oh, the medicibe that I sholt, tastes too horrid for mere words to describe!"

Wheat Gots Thrashed

Wheat dots Thrashed.

"Now Edwin" said the Sunday school teacher to a member of the juvenile class, "which would you rather be—the wheat or the tares?"

"The tares," answered Edwin, "Wby?" asked, the teacher in supprise, "flow can you say that when you know wheat represents the good and the tares the bad?"

"Oh, that's all right," replied the precoclous youngster, "the wheat goes thrashed and the tares don't."