

## HOMEMADE PEACH ICE CREAM POPULAR



Time to Take the Dasher Out.

(Prepared by the United States Department of Agriculture.)

Time to take the dasher out of the ice cream freezer—and be rewarded by a first taste of the product you have helped to churn! Evidently these children, like all others, believe there never was a more blissful moment in the summer time than this. What extraordinary sharp ears the neighborhood youngsters develop when there's ice cream being made on anybody's back porch! They flock around so hopefully, all eager to help, on the chance of even a small sample of the delectable contents of the freezer.

Here's a recipe from the bureau of home economics for that most popular of all homemade ice creams—fresh peach. In some parts of the country you can make it as early as July and in others as late as Oc-

tober, depending on the state of the peach crop.

## Peach Ice Cream.

2 cups peach cream  
2 cups soft curd  
1 cup sugar

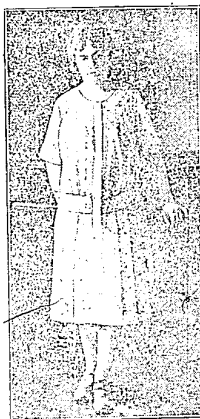
Wash and pare the peaches, cut them in small pieces, cover with the sugar and let them stand for a short while. Press the fruit through a colander, so that a pulp is formed. Add the soft cream and the lemon juice if needed. Use a freezing mixture of one part salt and four to six parts of ice. Turn the crank of the freezer slowly. After freezing remove the dasher, pack the ice cream with more ice and salt and let it stand for an hour or more before

COTTON FABRICS  
USED FOR DRESS

## Attractive Garment Designed for Hot Weather.

(Prepared by the United States Department of Agriculture.)

Any of the firmly woven printed cotton fabrics might be used for this attractive dress for a hot day, designed by the bureau of home economics. The material used was a soft English print, but seersucker, percale, lawn, or hemstitch, all of which are made in delightful printed patterns, would give good results. The collar line is round and



Simple, Easily Made Print Dress.

low enough for warm weather. It is finished with a binding of the same plain material as the tie, and matching one of the colors in the prints. The short sleeves are short for comfort, but not extreme. The cuffs and belt are also bound like the neck. Front fullness in the waist is made by a yoke of little-gicks. Below the low waistline four plaits give simple width to the skirt. The long flat tie and large pearl belt buttons give a touch of tailored trimness.

## Soup Without Meat Stock Made From Vegetables

Soup without meat stock can be made from vegetables and rice water, with meat flavor supplied by salt pork. Those who cook rice frequently will often have on hand a sufficient amount of the water that has been drained from it to make this good soup. The bureau of home economics describes the method of making it:

- |                   |                                  |
|-------------------|----------------------------------|
| 1 pint rice water | 1/2 cup finely chopped celery    |
| 1 cup milk        | 2 carrots, medium tops           |
| 1/2 cup salt      | 1/2 cup grated salt pork, sliced |
| 1 onion, chopped  | very small fine                  |

Cook the salt pork in a skillet until very crisp and then remove it. Add the butter to the pork fat and then the onions, celery tops, and carrots and cook for 5 minutes, stirring to keep them from becoming too brown. Heat the rice water and add it in a saucepan and stir in the cooked vegetables. Season with salt and a small amount of pepper. Allow the soup to stand for an hour or more to blend. Reheat and, just before serving, add the crisped pork.

## Nut Biscuits Make Treat for Luncheon or Supper

An easily made treat for luncheon or supper. In combination with preserves or cream cheese or both, nut biscuits. These are ideal if served hot, but you will find that any leftover biscuits will not go begging, if your household includes one or two active boys who come around in the middle of the afternoon or at the end of a game of tennis or basketball, looking for a little extra snack to replace the energy they have given out. Make some, too, for the picnic lunch. The directions are from the bureau of home economics.

- |                                |                         |
|--------------------------------|-------------------------|
| 2 cups sifted soft wheat flour | 1 tablespoon fat        |
| 1/2 cup sugar                  | 1/2 cup ground nut meal |
| 1/2 cup milk                   | 1/2 cup milk            |
| 1/2 cup salt                   | 1/2 cup salt            |

Sift the dry ingredients and mix in the fat and milk. Add the milk and stir from the center with a fork, until a soft dough is formed. Toss the dough on a lightly floured board, and press into a sheet about one-fourth inch thick with the palm of the hand. Cut in small rounds, brush the top with butter, and place one round over the other. Bake in a quick oven until lightly brown. Serve hot with marmalade or cheese and jelly.

## Valuable Minerals Are Contained in Spinach

Spinach should always be cooked as little as possible, so that its vitamins will not be destroyed. All the liquid that cooks out of the leaves should be saved and served, for it is dissolved some of the valuable minerals which the spinach contributes to the diet. Evergreen is fascinated with the story of the little boy who was sure he could "taste the iron" in his spinach, so it was scarcely necessary to warn the good cook to wash spinach thoroughly, through five or six waters, lifting it each time from the surface of the pan so that any grit will sink. Cut off the roots before the first washing because considerable grit is held at the base of the stems. The bureau of home economics gives these directions for cooking spinach:

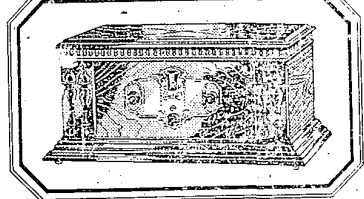
Wash the spinach through many waters and when all grit has been removed, drain well and chop the spinach very fine. To each pound of spinach add a half cup of butter and when lightly browned add the spinach. Cover the pan a few minutes until the spinach has wilted, then remove the cover, add the salt and cook for eight or ten minutes, stirring frequently. For children, serve on crisp toast to conserve the liquid.

## Broiled Liver Is Most Excellent for Change

Liver need not always be fried. One of the best ways of cooking any kind of liver—beef, calf, lamb, or hog liver—according to the bureau of home economics of the United States Department of Agriculture—is to broil it under the flame of a gas oven. For a family of six, buy about a pound and a half of liver, cut in slices a quarter of an inch thick. Wipe the slices with a damp cloth. Place them on a greased baking sheet and put it under the flame of the broiling oven. Cook from eight to ten minutes, turning frequently. When done, sprinkle with salt and pepper, pour over it some melted butter, and serve at once. Good vegetables to serve with broiled liver are: Baked onions, baked tomatoes, green peppers stuffed with an onion, tomato and bread crumb mixture, spinach, kale, or cabbage.

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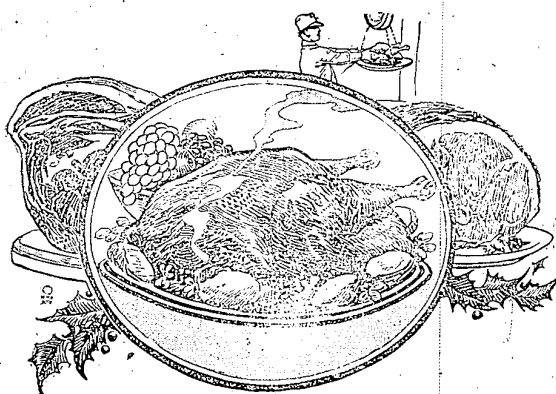
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## Christmas in the Hospital

By FRANK H. SWEET

BIG JOHN GIBBS was happy that Christmas, though he lay quiet on a bed in a hospital, with a prospect of remaining three months longer. The doctors had decided his chances were not encouraging, and he had come to that conclusion himself. Then had come the changing of the decision. He would live, though it would take months for the mending. He could go on again with his big enterprises, as he had been planning. He was too young to die, anyway, and there was so many things ahead that he wanted to do.

He had tried to save a few minutes by racing with a train, but the train had been the loser. He knew about such things. He had often read them. He had not saved the few minutes. They had stretched to more than three months. But he would live, when he had felt sure he would die. So he was happy.

Lying there he realized there were many visitors going through the hospital, for it was Christmas. There were children, too. He knew by the voices, and by the patter of small feet. Then he heard some one say a supposed patient had come away, content. Evidently they had brought things for him, and were now looking about for another to give them to. He had a feeling that they were looking at him, and he closed his eyes and feigned sleep. He did not want any of their charity.

But lying there he had a sort of sorry feeling for himself. He had no children. He had been too busy in the quest of fortune to ever marry. The visitors walked on, and he lay there quietly content and curiously happy. He was going to live, when he had been sure he must die. He could go on with his work. There was no hurry. He was young yet.

With his eyes closed, he drifted off—and was asleep. He did not hear soft little footsteps approaching, and if he had he would have repelled them. He thought he did not like children. But he did not know.

Then two little arms went around his neck, and a childish mouth was pressed against his, then he knew.

"I love you because you are sick," she whispered.

When he found she was a poor child of one of the hospital workers, he lay out for an armful of Christmas gifts, and handed a hundred dollars in her name.

(C. 1924, Western Newspaper Union)

## THE CHRISTMAS TREE

THE sun streamed through the window-panes. They stood admiring what was left of Christmas—a handful of waxen stubs, some tarnished tinsel and a few colored bulbs; a dusty shrub spilling needles on a soiled sheet. Then a shadow hid the sun.

They did not see through the window the giant elm with its carpet of frosted crystals, its branches of jessies and red candles and carousels. God touched the switch, the sun came out and nature's Christmas tree stood glittering and sparkling with gems too precious ever to be possessed but true for the poorest beggar! Mabel Atkinson in the Piquette.

Exclusive



He—How do you like my Christmas present, dear?

Modern Flapper—Mother says I should never accept inexpensive presents from boys.

## An Anti-Noise Opinion

She—I suppose you are familiar with Dickens' "Christmas Carol." He—Well, not exactly familiar with it, but I heartily approve of it. One of the best things he ever did was to invent a Christmas Carol that people would read quietly instead of trying to sing it.—Boston Transcript.

## The Modern Christmas

Give us the new-fashioned Christmas, telephone and radio, "movies" and the airplane and the motor car. Revere spirits and a thousand new points of contact; these are the gifts that mankind has given to all mankind to enrich and magnify life.—Woman's Home Companion.