

**DO NOT THROW AWAY
PARTLY STALE READ**

**Different Ways of Making It
Quite Appetizing.**

**Good Plan to Cut Off What Is Needed
at Meal and Place Slices in Hot
Oven—CROUTONS Are Made of
Odds and Ends.**

Toasted is the most common method for turning stale or partly stale bread attractive, but it is by no means the only one. If partly stale bread is put into a very hot oven for a few minutes it grows softer, probably because the heat tends to drive

thin bread. Specialties of the United States are the "hot" breads, which warm-frozen bread is not as soft and springy as fresh, but most persons find it very acceptable. A good plan, when you are out of what will be needed at a meal and place the slices in a hot box for a few minutes just before you need them, is to keep one kept on the table which would ordinarily be considered too stale.

"Twice-baked bread," which is cut in slices and baked in a hot oven or on a pan on the back of the stove and allowed to dry out slowly until it is slightly browned and crisp throughout, is very acceptable. It is made using the bread otherwise. If desired, this once-baked bread may be crisped still further by rolling and roasting like the French bread. This bread is used in some localities as the fish has long been known under the name of racks.

The lighter and whiter of bread called "white" bread is made of soft wheat flour, and is made of odds and ends of bread. To save time, bread simply frozen into small pieces may be fried in a pan with a little oil, and used for the same purpose. Sometimes bread crumbs fried in a pan are used as a seasoning or sauce for meat. The "brown" bread is made of rye or oat bread in some parts long enough before serving for them to soften; the others are only "crust in the pot." The latter is simply a thin soup with bread in it.

There are many ways of using stale

cookbook gives directions for preparing soft and dry crumbs for use in

Soft parts of bread may be used in place of flour or cornstarch for thickening soups, sauces, gravies, etc. Potatoes (either fresh or canned), etc. Bakers often use stale bread and dried, finely ground cake in place of part of the flour in making bread. This makes the bread a little less tender, but it is much less expensive and often avoids waste by using them in this way in bread-making, cakes, cookies, etc.

RECIPE FOR POLISHED FLOORS

Waxes May Be Made of Old Stockings or Any Discarded Woolen or Flannelette Material.

For oiled or polished floors an oiled mop is almost a necessity. Sewing machine burlap, or any other coarse material, may be made of old stockings or any other woolen or flannelette material. In a Farmers' Bulletin on "Farm Home Conveniences," obtainable free from the United States Department of Agriculture, the following directions for making such a mop are given:

The material is cut into 1-inch wide

He is fastened to an old broom handle.


The mop, when finished, is dipped into a solution made of one-half cup of hot water, paraffin and one cup of kerosene, and then allowed to dry, to keep it moist it is pulled tight, and kept in a paper bag away from open air or lamps.

CHEMICAL EFFECTS OF FOOD

May Be Literally True That "One Man's Meat Is Another Man's Poison"—People Differ.

Different people are differently constituted with respect to the chemical changes which their food undergoes and the effect produced, so that it may be literally true that "one man's meat is another man's poison." Every man must learn from his own experience what food agrees with him and what does not. The United States department of agriculture.

All Around the House



Keep large paper bag in the kitchen
 & ready.

1. Mixed caldmips may be added to
 bread crumbs. * * *
 2. Takes to the oven, while fresh re-
 sires little fat. * * *
 3. Appret takes on the male exactly
 first topography. * * *
 4. Grated lemon peel adds a delicious
 zest to baked apples. * * *
 5. A few bread crumbs added to scrambled
 eggs improves them. * * *
 6. Wet the end of ham with vinegar
 to keep from moulding. * * *
 7. For cleaning silver and glass, use
 a cleaning polish to faucets, stoves, etc.,
 up one or more bottles handsily. * * *
 8. Grease spots on silk or velvet will
 disappear if rubbed rapidly but lightly
 with a clean cotton cloth, dipped in
 chloroform. Finish with a dry
 cloth. * * *
 9. To remove yellow stain on silk or
 velvet, apply pure ether vinegar or
 lemon juice to spots with a cloth, then
 wash in usual manner and dry thor-
 oughly. * * *