LARGE POTATOES MAKE BEST CHIP

New Tubers in Spring and Summer Should Not Be Used Before the Skin Sets.

BIG ESSENTIALS FOR SUCCESS

No Apparent Advantage in Salt Water Bath Sometimes Recommended—High-Grade Cottonseed Oil Most Satisfactory.

(Prepared by the United States Department of Agriculture.)

Any woman can prepare excellent potato chips at home if she will observe a few fundamental rules, says the United States Department of Agriculture. To make a good crisp chip she must first select mature potatoes, high in starch. Large or medium sized round, smooth potatoes with shallow eyes are least wasteful to prepare and make the best looking chips. Varieties of the Irish cobbler and Green Mountain groups, according to locality, have given satisfactory results in respect to the quality and quantity of chips produced.

New potatoes in the spring and summer do not make good chips. They should not be used before the skin sets. Manufacturers who use potatoes in large quantities prefer old stock. A waxy or soggy potato is also undesirable for making chips. A variety should be selected that is known to be mealy when baked or boiled. The raw flesh should be firm and crisp when sliced. The size and shape of the potato do not affect the cooking quality, but they influence the quantity and appearance of the chips.

Essentials for Success.

When a mechanical vegetable peeler is used, round potatoes are less wasteful than long ones. Deep eyes cause waste, difficulty in paring, and make ragged-looking slices. A mechanical slicer is preferable to hand slicing because it is important to have the chips of uniform thinness, and each slice evenly cut. Otherwise the chips cook unevenly.

After a study of various practices with regard to preparing and cooking the sliced potatoes, it was found that there was no apparent advantage in the saltwater bath sometimes recommended, nor in the 'extra work involved in a hot-water bath followed by drying between towels. Cutting the potatoes into even thin slices with an accurately adjusted vegetable slicer, soaking them thoroughly in clear water after an initial bath of cold running water, draining, and frying them in a clean, high-grade fat at a high temperature were found to be essentials in producing crisp, high-quality chips.

Cottonseed Oil Is Best.

Many fats, including lard, lard and suet mixture, lard-like vegetable fats, cottonseed, corn, peanut and coconut oils, were experimented with for frying the chips. Olive oil was considered too expensive for ordinary use and was not tried. The most satisfactory medium was found to be a high-grade cottonseed oil, which was clear, bland, and practically flavorless. This initial cost was lowest and there was a minimum of waste in cooking. A comparison of chips fried in different fats demonstrated its superiority in behavior during cooking and in the flavor of the finished product.

The lard and the lard-suet mixture imparted a flavor or after-taste that was unpleasant to some people and left a cloudy coating on the chips that made them less attractive than chips with the clear yellow-brown gloss resulting from frying in oil. All the vegetable oils and compounds were more satisfactory than the animal fats. The liquids were more convenient than the semi-plastic compounds for use in quantities. They were also less expensive and less wasteful. No fat with a smoking point of less than 220 degrees C. (428 degrees F.) is desirable for frying potato chips. Overheated fat is unwholesome and imparts a

Mechanical Slicer Is Preferable to Knife Slicer.

scorched flavor to food cooked in it. Approximately one-half pound of oil is necessary for each pound of chips produced.

How to Fry Potato Chips.

The best results are obtained when the sliced potato chips are washed in running cold water under a faucet for at least an hour and soaked in cold water several hours longer. The water in the pans should be changed until the last wash water is practically free of starch. The slices need not be dried before immersion, but as much water as possible should be shaken off. When the oil reaches 210 degrees C. (410 degrees F.) a basket of raw sliced potatoes is lowered into the fat, and stirred constantly with a long-handled spoon. The object of the hot water bath sometimes recommended is chiefly to coagulate the protein in the potatoes, and this result can be obtained equally well by heating the fat to a point just below smoking before the slices are put in.

When the slices are crisp and brown, in from three to five minutes, the frying basket is raised and drained, and the chips spread on brown paper to dry. While still warm they should be sprinkled lightly with salt. Chips prepared in this way should keep sweet for weeks in moderate temperatures.

The oil should be adjusted to 410 degrees F. after each batch of chips is removed. The best way to determine the temperature is by means of a thermometer. If chips are made frequently the oil should be renewed from time to time. The frying pan and box lid should be deep rather than wide and made of iron or steel which is not affected by high cooking temperatures. Tin or enamel ware pans are not safe to use.

BISCUIT DOUGH USED IN VARIETY OF WAYS

Can Be Modified in Baking Cookies or Tea-Cakes.

Three Good Variations of Recipe as Recommended by the Department of Agriculture—Many Fruits Are Useful.

(Prepared by the United States Department of Agriculture.)

The ingenious housekeeper will find that plain biscuit dough, which is cheap and filling, can be modified in a variety of appetizing ways for use like cookies or tea-cakes. The standard recipe for biscuits calls for the following ingredients:

2 cupfuls sifted flour, 2 tablespoonfuls
¼ teaspoonful salt   shortening
4 teaspoonfuls of bak- ½ to ⅔ cupful
ing powder.   liquid (milk, wa-
                        ter, or equal
                        parts of each).

Here are three good variations of this recipe, recommended by the United States Department of Agriculture:

Pin Wheels.

Add 2 tablespoonfuls sugar to plain biscuit dough and an extra tablespoonful of flour if needed. Roll to ¼-inch thickness. Brush over with melted butter, and sprinkle with fruit (currants, raisins, dates, or citron), or with cinnamon and sugar alone. Roll like a jelly roll and cut off pieces ½ inch in thickness. Bake same as biscuits.

Coffee Cake.

In the recipe for plain biscuits add 2 tablespoonfuls of sugar to the dry ingredients and one egg, well-beaten, to the liquid and mix as usual. Roll or pat into a sheet ½ inch thick and place in greased pan. Dot top with bits of butter and, strew with sugar and a little cinnamon. Bake in rather hot oven. This dough may be baked in two sheets and cut off for shortcake.

Dutch Apple Cake.

Prepare dough same as for coffee cake. After placing in pan, cover top with tart apples sliced ¼ inch thick, set close together and slightly overlapping. Strew generously with sugar, dust with cinnamon and dot with bits of butter. Bake in a moderate oven until apples are very tender.

Other fruits, such as sliced peaches, plums, raspberries, cherries, and stewed dried fruits may be used in place of the apples in this recipe.

All Around the House

A little lemon improves pineapple preserve.

•   •   •

After-dinner coffee should be made double strength.

•   •   •

A teaspoonful of baking powder will make fudge more creamy.

•   •   •

A cabbage leaf is an excellent medium for cleaning greasy tinware.

•   •   •

Grease spots on wallpaper should be rubbed with camphorated chalk.

•   •   •

Never cook stews too fast or the meat will become hard and tough.

•   •   •

Boil a new clothes-line. This will prevent it from stretching and make it last longer.

•   •   •

Let potatoes lie in cold water for a while before paring, if you wish them to be white.

•   •   •

A good remedy for a cut is raw starch. It should be wetted and applied thickly as soon as possible.

•   •   •

Add vinegar to the water in which table glasses are rinsed; it will give an extra brilliance to the polish.

•   •   •

Vinegar and salt will clean aluminum in a jiffy.

•   •   •

Use two level tablespoonfuls of cornstarch to one cupful of liquid for pudding.

•   •   •

Floor oil made of one part boiled linseed oil to three parts turpentine cleans and does not darken the floor.

•   •   •

If, when washing curtains a little milk is added to the blue water, they will look like new when they are ironed.

Natural Bleachers.

Sunshine and fresh air are natural bleachers, and on that account it is well to dry colored cotton garments in the shade, although white linen, calico and muslin should hang while wet so that the sunshine falls freely upon them.

For Hair Brushes.

After washing the hair brush in warm water dip it into cold water and then let dry. This keeps the bristles stiff.

French Veils in Blue and Green.

French veils in new blues, greens, etc., are much worn. A heavy black barege veil draped a black taffeta scoop-shaped hat, worn with a black and white Paire Isle sweater. Black navy and brown barege are affected by some of the film-skinned women who need protection than that offered.

White Petticoats.

A new way to make use of white petticoats is to cut off the head of a

Airy White Gains Ground; Embroideries on Blouses

SOFT and white georgette crepe with set-in bands of fine, embroidered net, make the lovely frock shown here. It is one of many airy dresses (made for girl graduates) that prove the irresistible and unfailing charm of sheer white and its fitness for similar occasions. The design is suited to evening dresses and is very simple, with drapery of the georgette, in cascaded panels, at the sides, and slashes in the sleeves between the net and

LOVELY FROCK OF GEORGETTE CREPE

georgette. The arms slip through them and the sleeves proclaim that the designer is conversant with the modes of the hour and couples good taste with imagination.

As summer advances white gains ground in every direction. Clothes for actual sports and for all out-door life are employing white fabrics that range all the way from heavy cottons and linens, as in tennis skirts, to rough-surfaced, rich silk crepes for pastime wear. Evening dresses of white chiffon are as airy as the fairy globe of the dandelion, and all these white clothes possess a refinement that belongs, in the same degree, to nothing else.

Skirts and one-piece frocks in the heavy, silk crepe weaves are among the most useful of summer belongings. One is well enough dressed in them for any smart social gathering—but their character is informal they go everywhere. As a companion piece fill in a transition period before the introduction of fall models and give us little hints of what is to follow. Judging from them crepe de chine is cast for the star part in materials for fall, with georgette, crepe satin and canton crepe supporting it and important roles assigned to knitted silk materials and to velvet.

New arrivals indicate that designers are still devoted to the low waist-line and over-the-skirt styles, and that sleeves are to be featured. Embroideries abound, but they are to be supplemented by other trimming devices, often used in conjunction with them, as beads and silks are used together. Rows of small buttons, piping and insets in contrasting colors, are heralded by the latest blouses, and crepes that are wholly or in part of a different material and color from the blouse.

Whoever finds it necessary to acquire a new blouse may play safe by choosing one like either one of the two pretty models pictured. They are both of crepe de chine and both embroidered. The one at the left, in dark blue, is cut in simple kimono style, and has its sleeves and hem line finished by a battlement edge. Dark blue silk, dark red beads, and a little tinsel thread make up the very effective and simple embroidery.

Blspue colored crepe de chine in the other blouse sets off navy silk embroidery. The model hangs straight, has set-in sleeves and round neck; a crepe-covered cord forms a loose girdle. The lines in this blouse are flattering to full figures which they slenderize.

EMBROIDERY LEADS IN TRIMMING DEVICES

to a handsome sweater-coat in white or a color, the skirts of out-flowing silks are a joy forever—till the end of the season and gay.

White organdie and fine white voile make advanced frocks that include bouffant lines on one hand or lovely and subtle draperies on the other. Drawn work, pin tucks, frills and narrow ribbons are used on them in painstaking decorative work that is merited by the fineness of the material.

Just now plain white crepe de chine finds itself in the spotlight of interest. Nearly all the frocks made of it are draped, but very little trimmed, and their lines are straight as a whole but graceful in detail. Crepe de chine looks cool and is cool.

It is between "hay and grass" in blouse styles, when manufacturers are in demand and at the same time no up of their products by little variations of trimming, and in other particulars. These late summer blouses

In new, tailored blouses there are many long-sleeved models and the much-admired, hand-made and hand-embroidered lingerie blouse of batiste or voile is nearly always long sleeved. Good flat laces in narrow and medium widths maintain their place at the head of the list of desirable laces for these fine but sturdy garments. They are shown in white only, they launder perfectly and belong to any time of year. When one is in doubt as to what to choose, the lingerie blouse is a guarantee against misfakes—it is worn at all times.

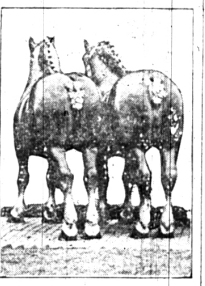*Julia Bottomley*

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LIVE STOCK NEWS

DECLINE IN HORSE RAISING

Decrease Since 1915 of About 60 Per Cent in Number of Stallions in Service.

(Prepared by the United States Department of Agriculture.)

If comparative figures from 14 of the leading horse-producing states can be taken as showing the tendency in all parts of the country, there has been a decrease since 1915 of about 60 per cent in the number of stallions in service in the United States. Grades, cross-breeds and scrubs have been falling behind at a greater rate than the pure-breds, the latter decreasing a little less than 50 per cent. These statements are based upon a report, "Stallion Enrollment as Related to the Horse Breeding Situation," just compiled by the United States Department of Agriculture from reports from 18 to 24 states having stallion-enrollment laws.

There has been a decrease in the total number of stallions and jacks every year since 1915, but the date of decline slackened somewhat in 1921. Fourteen states having an enrollment of 46,423 stallions in 1915, had only 18,002 in 1921, a decrease of 60.8 per cent. Of the stallions in 18 states in 1921, 74.2 per cent were purebred. In 1915, only 60 per cent were registered sires. As the numbers decrease the quality improves. Farmers are finding that it pays to raise only good horses and mules.

The number of stallions of the light breeds has been decreasing more rapidly than the number of draft stallions. The total of jacks has been increasing gradually until the last year, when there was a slight decrease. There has been a striking increase in the actual number of purebreds. The change in the ratio of jacks to stallions is a fairly accurate measure of the popularity of the mule. Twenty-nine per cent of the total number of stallions and jacks enrolled for public service in 15 states in 1921 were jacks, while in 10 states in 1915 only 9.5 per cent were jacks.

Several states have recently enacted enrollment legislation that should tend to further improvement of breeding stock and the general run of such stock. Pennsylvania and Indiana now permit the use of only purebred stallions and jacks for public service. They also disqualify stallions and jacks that are unsound or of such inferior type or conformation that they may prove a detriment to the horse-breeding interests of these states. Michigan, also, has passed a similar law that will become operative January 1, 1923.

A copy of the complete report on stallion enrollment may be obtained by writing to the United States Department of Agriculture, Washington, D. C.

BALANCED FEEDS MAKE MEAT

With Suitable Rations and Careful Supervision Farmer Should Make Hogs Pay.

There is no place on the farm where it will pay the farmer for keeping his weather-eye peeled, and his think-tank active, as when he is feeding his domestic animals. Balanced rations will help to turn course feeds into high-priced meat products, but along with balanced rations must go balanced personal supervision. With both, the farmer who can't make money raising hogs in these days has something to learn.

GIVE PIGS PLENTY EXERCISE

Animals Given Pasture Range and Plenty of Exercise Will Be Sturdy and Healthy.

Pigs that are shut in small, dry yards do not do as well as those that have pasture range. A pig that has plenty of exercise may not be quite as fat as this shut-in relative but he will invariably be much sturdier and healthier.

Lack of Protein

The lack of protein causes animals to shed their hair late in the spring, and causes them to fatten slowly during the early pasture season. The feeding of straw likewise causes this condition.

Good Mixture for Lambs.

Lambs should begin to nibble at grain when about two weeks of age. A good mixture is ground corn two parts, crushed oats two parts, linseed meal one part, wheat bran one part.

American Hog Feed.

Corn is the great American hog feed, and corn and hogs go together by a kind of universal ratio of all-the-corn-a-fellow-can-grow, to all-the-hogs-a-fellow-can-feed.

Economic Producer.

The pig is the most economical producer of flesh where suitable feeds are cheaply grown.

Encourage Pigs to Eat.

It is important that pigs be encouraged to eat grain as soon as possible.

Purebred Stallions of Size and Quality.

Important to Mothers

Examine carefully every bottle of CASTORIA, that famous old remedy for infants and children, and see that it Bears the

Signature of *Chas H. Fletcher*

In Use for Over 30 Years.
Children Cry for Fletcher's Castoria

British Columbian Iron Resources.

A complete survey of the iron resources of British Columbia will be commenced this summer. The Dominion geological survey, in co-operation with the provincial department of mines, will conduct the work. R. G. A. Young, the geological survey department's specialist, will commence the work in a few weeks.

USE TRACTOR ON TRIP TO CANADA

Party of Settlers From United States on Way to the Land of Big Crops.

Settlers on their way to and through Canada do not always rely on the railroads for transportation. Here, for instance, is a photograph of a

party from one of the northern states on the way to their new home near Lake Winnepegosis, Manitoba. They were a sturdy, self-reliant lot and carried with them a full complement of farm machinery. With the tractor outfit they intended to commence rather extensive operations this spring on the land which their scouts had already inspected and reported on favorably as to its productiveness.

At almost every point on the Canadian border there are located means for admitting settlers, the reports are that it is almost a daily occurrence to admit settlers from states as far off as Texas who have adopted the automobile as a means to carry themselves and their families to the country of their choice. Such settlers are bound to succeed. Some of them go two or three hundred miles inland and select their homes in the back districts of Manitoba, Saskatchewan and Alberta. Others purchase improved and unimproved farms in the more thickly settled districts in the southerly and central parts of these provinces. Wherever they may go they are certain to secure land of certain possibilities. They will see grain crops of high value, wheat that will produce from 20 to 40 bushels per acre, oats giving high yields, barley a certain producer, and grass and fodder in quantity and quality that will satisfy them that the cattle and stock raising possibilities are fully as good as they have been told.

The reports from all parts of Western Canada at the present time fully bear out the most optimistic expectations and hopes of the early days of seeding. Evidence of the splendid growth of this year is the fact that alfalfa was cut on the 15th of June and yielded nearly two tons to the acre.

Corn planted on the 23rd of May, on the 5th of June was showing several inches above the ground, and making glad the heart of the farmer who had built his silo, which he hoped to fill in the latter days of August.—Advertisement.

Her Achievement.

"My wife got after a blue racer with a hatchet out in the yard yesterday," related Gap Johnson of Rumpus Ridge. "After going twice around the track, as it were, she ketched her foot in a mess of baling wire and fell and sprained her arm, if she didn't break it outright. But by cripes, she show cut off that snake's head as she went down."—Kansas City Star.

Have You a Bad Back?

Are you lame every morning? Do you drag through the day with a steady, nagging backache—evening find you "all played out"? Probably your kidneys are to blame. Hurry, worry, lack of rest and a heavy diet, all tend to weaken the kidneys. Your back gives out; you feel depressed and suffer headaches, dizziness and kidney irregularities. Don't go from bad to worse. Use Doan's Kidney Pills. Thousands recommend them. Ask your neighbor!

A Michigan Case

Harry Heck, contractor, Route No. 3, Monroe, Mich., says: "I suffered from a dull, nagging ache in my back. Nights I had to get up to pass the kidney secretions, which seemed in passage. Mornings I felt as tired as though I had had no sleep. Doan's Kidney Pills stopped the ache in my back and my kidneys became normal."

Get Doan's at Any Store, 60c a Box

DOAN'S KIDNEY PILLS

FOSTER-MILBURN CO., BUFFALO, N. Y.

Rats in the Cellar, Mice in the Pantry, Cockroaches in the Kitchen

What can be more disagreeable than a home infested with pests? Destroy them with Stearns' Electric Paste, the standard exterminator for more than 43 years.

Kill rats, mice, cockroaches, waterbugs or ants in a single night. Does not blow away like powders; ready for use; better than traps. Directions in 15 languages in every box. Money back if it fails.

2 oz. size 35c.   14 oz. size $1.50.