

# THE KITCHEN CABINET

"There is something with a vegetable or some rice in it, which is a sort of short hand or arbitrary character for soup, and which tastes very well when you have flavored it with plenty of cheese, lots of salt and an abundance of pepper. There is half a fowl of which this soup has been made. There is a stewed pigeon with the gizzards and livers of himself and other birds stuck all around him. There is a bit of roast beef the size of a small French roll. There are a scrap of Parmesan cheese and five little withered apples, all huddled together on a small plate, and crowding upon the other as if each were trying to save itself from the chance of being eaten. Then there is coffee, and then there is bed."—Dickens.

### SOME GOOD THINGS.

As we are fortunately, not all alike in our tastes, each may find the dish he likes best in the array of good things which are constantly being discovered and combined.

**Ham Salad, Jellyed.**—Soak a quarter of a box of gelatin in one-quarter of a cupful of cold water, add three-quarters of a cupful of boiling chicken stock and strain. Add one cupful of ham chopped and highly seasoned with cayenne and lemon juice. Let stand until it begins to thicken, then add a cupful of whipped cream and turn into a mold.

**Sweet Potatoes and Apples, Southern Style.**—Put a layer of boiled sweet potatoes in a deep buttered baking dish, add some melted butter to season, and then a layer of tart apples, a sprinkling of sugar; repeat until four potatoes and three apples are used, with four tablespoonfuls of butter and one-half cupful of sugar. Over the top pour one cupful of rich milk and bake for an hour in a moderate oven.

**Brown Hash.**—Chop fine cold beef or mutton, freed from fat and gristle, add an equal quantity of chopped potatoes, previously cooked, and sufficient stock or water to moisten. Heat slowly until very hot, spread over the top enough beef fat or butter to cover, draw away from the direct heat and let it cook slowly 20 minutes. Fold like an omelet and turn out on a hot platter.

**Olive Sandwiches.**—Chop fine and pound to a pulp a dozen olives and a half cupful of crisp celery, add an eighth of a teaspoonful of made mustard, one teaspoonful of catchup, two tablespoonfuls of cracker crumbs, very fine, and a cupful of mayonnaise.

Nellie Maxwell.

# THE KITCHEN CABINET

If you're on the gloomy line, Get a transfer; If you're inclined to fret and pine Get off the track of Doubt and Gloom, Get on the Sunshine Train, there's room.

### THINGS WORTH KNOWING.

An excellent way to keep doilies fresh is to get a strip of pretty material, hem on one end and cut a broom stick a little longer than the width of the largest centerpiece, tack the material to the handle, then lay or pin on your doilies and roll them up. If you want to make this for a gift it can be tied with pretty ribbons and makes a most acceptable one.

A nice sauce for ice cream if peppermint is liked is this: Break a few pieces of striped peppermint stick candy into bits and dissolve in two or three tablespoonfuls of boiling water. The color adds to its appearance and makes a fine sauce for ice cream.

When you get oil from the roads these days of oiled roads, try kerosene on all washed goods, rub it in well and then soap and water will remove the stain.

Add a few tablespoonfuls of plums to canned cherries when making pies, the result will be a fresh cherry pie.

Before using blankets or comforters baste a strip of cheese cloth or a piece of old sheets across the top to protect them from soil. These strips may be taken off and washed and the comforts are always sweet and clean.

Whiting, mixed with turpentine cleans nickel well. Just wet the whiting with the turpentine and rub with a cloth.

Washing stockings before wearing when new, and after wearing once, will keep them for a much longer time without holes. This is especially true of silk stockings.

Leftovers of fish may be safely kept in a refrigerator if put into a mason jar and seal with a cover.

To whiten canvas shoes use an ordinary starch mixed with water to make it thin enough to put on.

In case of illness where plasters are needed, mustard mixed with flour may be kept all ready to mix in a hurry, when needed by adding water, when it is ready to use.

When bedding and blankets are too short, sew a stout piece of unbleached cotton to the bottom which will tuck in nicely.

Nellie Maxwell.

# THE RURAL CHURCH

THE FARMERS THE CUSTODIANS OF THE NATION'S MORALITY.

Co-operation of Church, School and Press Essential to Community Building.

By Peter Radford Lecturer National Farmers' Union.

The church, the press and the school form a triple alliance of progress that guides the destiny of every community, state and nation. Without them civilization would wither and die and through them life may attain its greatest blessing, power and knowledge. The farmers of this nation are greatly indebted to this social triumvirate for their uplifting influence, and on behalf of the American plowmen I want to thank those engaged in these high callings for their able and efficient service, and I shall offer to the press a series of articles on co-operation between these important influences and the farmers in the hope of increasing the efficiency of all by mutual understanding and organized effort. We will take up, first, the rural church.

### The Farmers Are Great Church Builders.

The American farmer is the greatest church builder the world has ever known. He is the custodian of the nation's morality; upon his shoulders rests the "ark of the covenant" and he is more responsive to religious influences than any other class of citizenship.

The farmers of this nation have built 120,000 churches at a cost of \$750,000,000, and the annual contribution of the nation toward all church institutions approximates \$200,000,000 per annum. The farmers of the United States build 22 churches per day. There are 20,000,000 rural church communicants on the farm, and 54 per cent of the total membership of all churches reside in the country.

The farm is the power-house of all progress and the birthplace of all that is noble. The Garden of Eden was in the country and the man who would get close to God must first get close to nature.

### The Functions of a Rural Church.

If the rural churches today are going to render a service which this age demands, there must be co-operation between the religious, social and economic life of the community.

The church to attain its fullest measure of success must enrich the lives of the people in the community it serves; it must build character; develop thought and increase the efficiency of human life. It must serve the social, business and intellectual, as well as the spiritual and moral side of life. If religion does not make a man more capable, more useful and more just, what good is it? We want a practical religion, one we can live by and farm by, as well as die by.

### Fewer and Better Churches.

Blessed is that rural community which has but one place of worship. While competition is the life of trade, it is death to the rural church and moral starvation to the community. Petty sectarianism is a scourge that blights the life, and the church prejudice saps the vitality, of many communities. An over-churching community is a crime against religion, a serious handicap to society and a useless tax upon agriculture.

While denominations are essential and church pride commendable, the high teaching of universal Christianity must prevail if the rural church is to fulfill its mission to agriculture.

We frequently have three or four churches in a community which is not able to adequately support one. Small congregations attend services once a month and all fail to perform the religious functions of the community. The division of religious forces and the breaking into fragments of moral efforts is oftentimes little less than a calamity and defeats the very purpose they seek to promote.

The evils of too many churches can be minimized by co-operation. The social and economic life of a rural community are respective units and cannot be successfully divided by denominational lines, and the churches can only occupy this important field by co-operation and co-ordination.

The efficient country church will definitely serve its community by leading in all worthy efforts at community building, in uniting the people in all co-operative endeavors for the general welfare of the community and in arousing a real love for country life and loyalty to the country home and these results can only be successfully accomplished by the united effort of the press, the school, the church and organized farmers.

### Peculiarity of Lettuce Flowers.

Although many plants close their leaves and flowers at the approach of rain, lettuce flowers open their widest at such times.

### Peculiar Vaccinator.

Until the year 1874 Japanese doctors vaccinated their patients on the tip of the nose.

### Daily Optimistic Thought.

When one door shuts a hundred open.

# MARKETING WORLD'S GREATEST PROBLEM

WE ARE LONG ON PRODUCTION, SHORT ON DISTRIBUTION.

By Peter Radford Lecturer National Farmers' Union.

The economic distribution of farm products is today the world's greatest problem and the war, while it has brought its hardships, has clearly emphasized the importance of distribution as a factor in American agriculture and promises to give the farmers the co-operation of the government and the business men the solution of their marketing problem.

This result will, in a measure, compensate us for our war losses, for the business interests and government have been in the main assisting almost exclusively on the production side of agriculture. While the dumping of agriculture has been dumping tons of literature on the farmer telling him how to produce, the farmer has been dumping tons of products in the nation's garbage can for want of a market.

### The World Will Never Starve.

At no time since Adam and Eve were driven from the Garden of Eden have the inhabitants of this world suffered from lack of production, but some people have gone hungry from the day of creation to this good hour for the lack of proper distribution. Slight variations in production have forced a change in diet and one locality has felt the pinch of want, while another surfeited, but the world as a whole has ever been a land of plenty.

We now have less than one-tenth of the tillable land of the earth's surface under cultivation, and we not only have this surplus area to draw on but it is safe to estimate that in case of dire necessity one-half the earth's production could at the present time knock their living out of the trees of the forest, gather it from wild vines and draw it from streams. No one should become alarmed; the world will never starve.

The consumer has always feared that the producer would not supply him and his fright has found expression on the statute books of our states and nations and the farmer has been urged to produce recklessly and without reference to a market, and regardless of the demands of the consumer.

### Back to the Soil.

The city people have been urging each other to move back to the farm, but very few of them have moved. We welcome our city cousins back to the soil and this earth's surface contains 16,092,160,000 idle acres of tillable land where they can make a living by tilling the earth with a forked stick, but we do not need them so far as increasing production is concerned; we now have all the producers we can use. The city man has very erroneous ideas of agricultural conditions. The commonly accepted theory that we are short on production is all wrong. Our annual increase in production far exceeds that of our increase in population.

### The World as a Farm.

Taking the world as one big farm, we find two billion acres of land in cultivation. Of this amount there is approximately 750,000,000 acres on the western and 1,260,000,000 acres on the eastern hemisphere, in cultivation. This estimate, of course, does not include grazing lands, forests, etc., where large quantities of meat are produced.

The world's annual crop approximates fifteen billion bushels of cereals, thirteen billion pounds of fibre and sixty-five million tons of meat.

The average annual world crop for the past five years, compared with the previous five years, is as follows:

| Crops—         | Decade.       | Previous Half Decade. |
|----------------|---------------|-----------------------|
| Corn (Bu.)     | 3,934,174,000 | 3,403,655,000         |
| Wheat (Bu.)    | 3,522,769,000 | 3,257,526,000         |
| Oats (Bu.)     | 4,120,017,000 | 3,508,315,000         |
| Cotton (Bales) | 19,863,800    | 17,541,200            |

The world shows an average increase in cereal production of 13 per cent during the past decade, compared with the previous five years, while the world's population shows an increase of only three per cent.

The gain in production far exceeds that of our increase in population, and it is safe to estimate that the farmer can easily increase production 25 per cent if a remunerative market can be found for the products. In textile fibres the world shows an increase during the past half decade in production of 15 per cent against a population increase of three per cent.

The people of this nation should address themselves to the subject of improved facilities for distribution.

Over-production and crop mortgage force the farmers into ruinous competition with each other. The remedy lies in organization and in co-operation in marketing.

### Stop the Child's Cold They Often Result Seriously.

Colds, Croup and Whooping Cough are children's ailments which need immediate attention. The after-effects are often most serious. Don't take the risk—you don't have to. Dr. King's New Discovery checks the Cold, soothes the Cough, allays the Inflammation, kills the Germs and allows Nature to do her healing work. 50c. at your Drug-gist. Buy a bottle to-day.

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Emerson says: "Whatever brings the dweller of a home into finer life, what educates his eye, or ear or hand, what purifies or enlarges him, may well find a place there." He says one does not need to own rare works of art to have beauty in the home. "The fountain of beauty is the heart, and every generous thought illustrates the walls of your chamber."

### A GROUP OF SOUPS.

For a noonday lunch a hot, wholesome, nutritious soup is quickly made available for the energy for the afternoon's work, whether at school, office or out shopping. Soups made from cereals, beans and other vegetables are a pleasant relief from those made from meat. To insure proper insalivation, a hard cracker or a crouton should be served with the soup.

**Cream of Onion Soup.**—Slice three cupfuls of onion and place in a pan, put into a hot oven and stir and bake until of a beautiful gold color. While hot press through a sieve, using water to facilitate the process. Add two tablespoonfuls of butter to three of browned flour, add a cupful of milk, and cook until smooth, then add a cupful of water, salt and a dash of red pepper, the onion mixture, and serve very hot, after adding at the last a cupful of this cream.

**Vegetable Soup.**—Cook the following vegetables for 45 minutes: A half cupful each of diced potatoes, chopped cabbage, beans, onions, three-fourths of a cupful of diced turnips, a fourth of a cupful of diced carrots, a teaspoonful of salt, and two tablespoonfuls of butter added just before serving. Cover to cook with a quart of water and see that the evaporation of the water is supplied with fresh so that a quart of water is left to serve with the vegetables.

**Creole Soup.**—Add to a small diced turnip a small carrot, a large onion, two cupfuls of boiling water, a tablespoonful of rice and a cupful of tomato puree, that is tomato put through a sieve to remove seeds. Cook until tender, rub through a sieve, add a cupful of boiling water, two tablespoonfuls of butter, a teaspoonful of salt, and a cupful of small green peas. Re-heat and serve.

Clear soups, like bouillions are usually served in cups which have two handles, and when a spoon can no longer be used the soup is sipped from the cup.

Nellie Maxwell.

# THE KITCHEN CABINET

The reason so few people get what they want is because they don't want it hard enough to use real effort in bringing things their way.—Max.

### DISHES OLD AND NEW.

Tripe is a food which is easily digested, but one which is not as often on our tables as it should be.

**Tripe Fricassee.**—Scrape a pound of tripe thoroughly, cut it in small pieces and cover with cold water. Let it boil for fifteen minutes, throw away the water and wash again in fresh water. Then cover with cold water and simmer for five hours very gently; add one small onion, chopped; after cooking for fifteen minutes drain off the water and add two cupfuls of milk. Now stir in a tablespoonful of cornstarch, mixed with a little cold milk, a grating of nutmeg, salt and pepper; stir until it boils. Remove from the heat, add the yolk of an egg, mix well and serve hot.

**Tongue Canape.**—Canapes are usually eaten with the fingers and served at the beginning of the dinner. Some elaborate kinds must be eaten with a fork. Toast triangles of graham bread, spread with butter. Cut slices of cooked tongue in small pieces, mix with creamed butter, add two tablespoonfuls of capers to each half-cup of tongue. Spread on the bread. Sprinkle with salt and cayenne and garnish with chopped watercress.

**Sardine Canapes.**—Cut brown bread in circles, spread with butter and heat in the oven. Pound sardines to a paste, add an equal amount of finely chopped hard-cooked eggs, season with lemon juice and Worcestershire sauce. Spread on the circles. Garnish each with the center circle of hard-cooked egg, filled with a teaspoonful of the yolk put through a sieve or ricer.

**Crab Canapes.**—Cut bread in slices a quarter of an inch in thickness, three inches long and an inch and a half wide. Spread with butter and brown in the oven. Mix a cup of crab meat with a teaspoonful of lemon juice, two drops of tabasco sauce, half a teaspoonful of salt, a few drops of onion juice and two tablespoonfuls of olive oil. Mark the bread diagonally in four sections and spread alternately with cheese and the crab mixture. Separate the sections with finely chopped pimientos.

Nellie Maxwell.

### Auditor's Notice.

All persons owning property of any kind whatsoever, or in any capacity, as husband, guardian, executor, administrator or trustees are required to make returns of the same to the Auditor under oath within the time mentioned below and the Auditor is required by law to add a penalty of 50 per cent to all property that is not returned on or before the 20th day of February in any year.

All male citizens between the ages of 21 and 60 years except those exempt by law are deemed taxable polls. The 50 per cent penalty will be added for failure to make returns.

For the convenience of tax payers, I or my representative will be at the following appointed places on the dates mentioned to receive tax returns:

- Roper, Wednesday Jan. 13.
- Meriwether, Thursday Jan. 14.
- Collier, Friday Jan. 15.
- Red Hill, Saturday Jan. 16.
- Clark's Monday Jan. 18.
- Modoc, Tuesday Jan. 19.
- Parkville, Wednesday Jan. 20.
- Plum Branch, Thursday Jan. 21.
- Morgan's Store Friday Jan. 22.
- Liberty Hill, Saturday Jan. 23.
- Cleora, Monday Jan. 25.
- Pleasant Lane, Tuesday Jan. 26.
- Meeting Street, Wednesday Jan. 27.
- Johnston, Thursday Jan. 28.
- Herrin's Store, Friday Jan. 29.
- Trenton, Saturday Jan. 30.

The office will be open to receive returns from the first day of January till the 20th day of February as prescribed by law.

J. R. TIMMERMAN, Auditor, E. C. S. C.

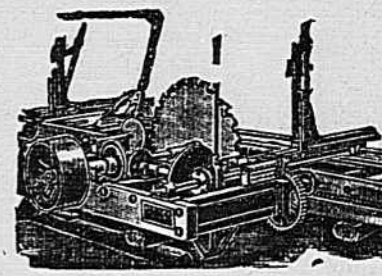
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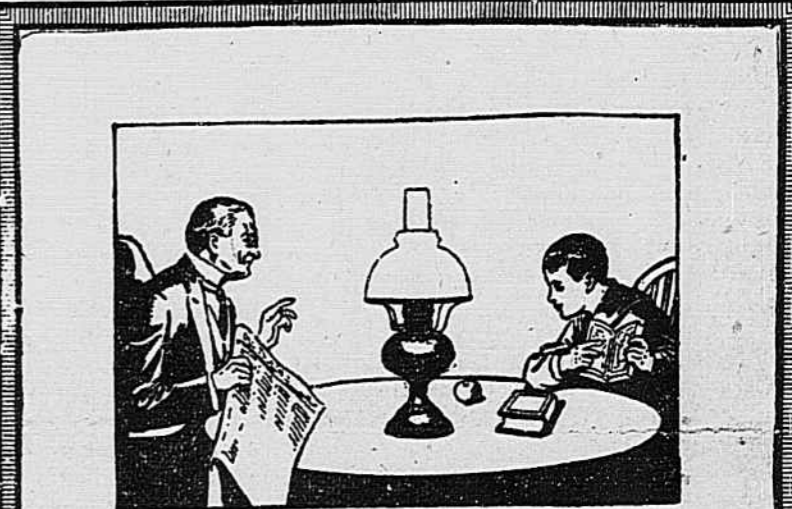
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