New Fashions in Foods

By KARINE HOLMES

Among the meats of our day, perhaps none have been more overlooked than the belgian hare, which, by the way, this suggestion may be quite in time to offer suggestion to some school child, who would be glad to institute an industry of his own. The rearing of such does not belong in this column, but once grown you will know how to prepare and cook and clean and split a hare. Lard back and hind legs, and season with salt and pepper. Cook eight or ten slices of carrot, cut in dices and one small onion in two tablespoonsful bacon fat for five minutes. Add to this 1 cup of brown stock and a one pound pound hare. Bake in a roasting pan for 45 minutes. If the pan has not a cover, then it will be necessary to baste the animal frequently, indeed every five minutes. Now put over



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the hare, 1 cup of cream and the juice of 1 lemon, and cook 15 minutes longer, basting as before. Remove to a serving dish, strain sauce, thicken, season with salt and pepper and pour sauce around the hare.

Cooking Hare by Second Recipe

Open all way down the belly; stuff with the same dressing you like in baked chicken; with needle and thread sew up the bent and roast as you would a turkey or other fowl. Serve whole and it is very delicious.

Ways of Warming Over Cold Poultry

Luncheon Chicken

1-2 cup cold cooked chicken cut in small dices.
2 talespoons butter
1 sliced carrot cut rather finely
1 sliced onion
2 tablespoons flour
1 cup chicken stock
salt and pepper
2-3 cup buttered bread or cracker crumbs

Cook butter five minutes with vegetables, add the flour, and gradually the stock. Then strain, add chicken dice and seasoning. Turn on a slightly buttered platter and sprinkle with bread crumbs. Make four nests and into each nest slip an egg. Cover eggs with crumbs and bake in a moderate oven when whites of eggs are getting firm. This often makes sufficent chicken for all when unexpected guests arrive.

Blauquette of Chicken

2 cups cold chicken cut in strips
1 cup white sauce
1 tablespoon finely chopped parsley
yolks of 2 eggs
2 tablespoons milk

Add chicken to sauce. When well heated add youlk of eggs slightly beaten, diluted with milk. Cook 2 minutes then add parsley.

Salmi of Duck

Cut cold roast duck in pieces for serving. Reheat in Spanish sauce.

Spanish Sauce

1 tablespoon finly chopped onion
1 stalk celery.
2 slices of carrot cut in pieces
2 tablespoons finely chopped lean raw ham

melt ¼ cup butter and add

Cook until butter is brown, then add 1-4 cup flour, and when well browned put in 2 cups cousomme or water if cousomme is not at hand, a little bay leaf, sprig of parsley, blade of mace, 2 cloves, 1-2 teaspoon of salt and 1-8 teaspoon pepper; cook all five minutes. Put the duck in and reheat, now add 1 can of mushrooms cut in quarters. Arrange the duck on a platter, place around it some mushrooms and stoned olives. Grouse may be used this way instead of duck.

Russian Sauce

2 tablespoons flour
2 tablespoons flour
1 cup white stock
1-4 teaspoon salt
few grains of pepper
1 teaspoon lemon juice
1-2 ttaspoon finely chopped chives if you have them
1-2 teaspoons made mustard
1 teaspoon grated mustard
1 teaspoon grated horseradish
1-4 cup cream

Melt butter; add flour and pour on gradually white stock; then add salt and pepper, mustard, chives and horseradish. Cook two minutes, strain, add cream and lemon juice. Reheat before serving.

This sauce is delicious served with beef tenderloins or hamburg steak.

Hot Mayonnaise

yolks of two eggs
2 tablespoons olive oil
1 tablespoon vinegar
1-4 cup hot water
salt
few grains cayenne
1 teaspoon finely chopped parsley

Add oil slowly to egg yolks then pour over gradually vinegar and water. Cook over boiling water until mixture thickens, then add seasoning and parsley.

This is very delicious used over cabbage which has been finely shredded and over cold chopped potatoes. In other words they make good supper dishes and serve as the hearty part of the meal.

How To Make Your Advertisements Pay

Few merchants really have the proper appreciation of what advertising means to them. A writer in an exchange aptly put it in this way:

If a man spoke to his wife only once a month or every two months she wouldn't recognize his voice, says the exchange. Yet some business men advertise once a month or every two months and then wonder why they don't get more business. Advertise every week. Remember "the used key is always bright." The store that tells the public what it is doing evry day is the store that gets there in the end.

INCOME TAX NEWS

Change wrought by births, deaths and marriages during the last year affect materially income tax returns for the year 1923. Millions of babies were added to family circles. For each, the parents, in addition to the personal exemption allowed married couples, are entitled to a $400 credit for a dependent.

Boys and girls who became self supporting, and whose parents allow them the use of their earnings without restriction, form a new class of taxpayers. Each must file an income tax return and pay a tax on his or her net income, if such income was in excess of $1,000. The earnings of dependent minor children who have not been "emancipated"—allowed the use of their earnings by their parents must be included in the parents' return of income.

Widows and widowers who lost their spouses during the year 1923 are especially affected. Unless married on or before December 31, 1923, or the head of a family, they are allowed only the $1,00 exemption granted a single person.

Widows and widowers are not required to show on their individual returns the income of husband or wife up to the time of death. The income of a decedent is considered separately, and a return must be filed by the executor or administrator of the estate. The executor or administrator who makes a return for a decedent is entitled to his status as a single or married person at the time of death.

In an individual return the taxpayer's status as of December 31, 1923, determines the amount of his exemptions and credits. If on that day the taxpayer was married and living with wife or husband, the exemption is $2.500 if the couple's net income for 1923 was $5,000 or less and $2,000 if the net income exceeded $5,000. If single, the exemption is $1,000.

If, on December 31, 1923, a single person, because of some moral or legal obligation, was supporting in his home, one or more relatives over whom he exercised family control, he was the head of a family, and is entitled to the same exemption granted a married person. If his support of such relatives ceased during the year, he is entitled only to the $1,000 exemption. If a dependent dies during the year, the $400 credit for such a person is not allowed.

Taxpayers are reminded that the period for filing returns, ends at midnight of March 15. Failure to file within the time prescribed renders the delinquent liable to heavy penalties.

"I Got Real Mad when I Lost My Setting Hen," writes Mrs. Hanna, N. J.

"When I went into our barn and found my best setter dead I got real mad. One package of Rat-Snap killed six big rats. Poultry raisers should use Rat-Snap." Comes in cakes, no mixing. No smell from dead rats. Three sizes. Prices, 35c, 65c, $1.25. Sold and guaranteed by

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CAROLINE FARM BUREAU PLAN OF MARKETING TOMATOES

Co-operative organizations have come and gone during the past century. Some have been formed for the purpose of buying, and others for selling. The history of co-operative selling organizations records that no local organization can succeed for a long period unless it is dealing in a product produced locally. If the commodity which is being marketed is produced in two or more sections of the country, or generally, it is necessary that the organization which does the selling be organized on a county, state or national basis. Local organizations marketing a commodity produced generally, or in two or more sections, soon get to competing with one another and their efforts degenerate into "cut throat" competition rather than better marketing conditions. The Farm Bureau plan which the local Farm Bureau Co-operative Association intends to follow, took this history into consideration before it began the drive to organize the tomato growers. The first objective is to organize the growers in the locals and then to federate these locals through the county board of directors to prevent competition and cut throat practices between locals.

The farmers of today are confronted with a grave condition. "Can they continue to operate at a loss? If they are farming efficientiy and still are unable to make a profit, what is to be done? Will co-operative marketing of their products remedy the situation?" The answers to their questions are, that co-operative marketing will not remedy all the conditions immediately, but will help them and give them the correct basis on which to right the conditions in the future.

Organization among producers, is the necessary essential that will help the farmer to raise himself out of the rut. Many plans of co-operative organization are advanced by as many leaders. These plans promote different ideas, and conflicting ideas in any organization will sooner or later disrupt it. Uniformity of plans and ideas are, therefore, an essential to successful co-operative commodity marketing.

The Farm Bureau Co-operative Association has a definite plan which, if supported by the farmers will result in a better market for canning tomatoes and a better understanding between the growers and the canners. With its twelve locals in the county thoroughly organized under a uniform plan which embodies the spirit of live and let live, and which looks to the future of developing the tomato industry on a sounder basis the plan cannot help but be successful.

The effect of efficient co-operative selling cannot always be measured in dollars and cents, because the influence frequently effects the whole market. Howver, the collective bargaining of the crop of a county or state cannot help but stabilize the market and prevent violent price changes which benefit a few and cause financial loss to many growers as well as canners.

Many growers are asking: Can we raise the selling price of tomatoes? This question is hard to answer and immediately brings up the old question of supply and demand. If tomatoes are a good price more will be planted and the result of increased production means more canned goods and more canned goods at a higher price means less consumption. And there you are with the dog chasing his tail.

The Eastern Shore of Maryland, parts of Delaware and Jersey are naturally adapted to raising a high quality tomato and are closed to thennddn suming center of population. In other words this section has the advantage for any other section of the United States and if a constructive policy is adopted by grower and canner, the question of over production will not be the menace it would seem.

The direct answer that the Farm Bureau gives to this question of raising a price and over production is this First, a provision in the canners contract providing for the selling of tomatoes on three grades, number one, two and three. The grower will strive to grow number one tomatoes and in his attempt, will reduce his acreage and grow more to the acre with the result of reducing his cost of production and increasing his profit. Second the Farm Bureau advocates the growing of early plants, so that the canner can open his plants earlier. This will result in increased yields to the farmer, better price for the earlier tomatoes and will enable the canner to can more tomatoes.

The plan of the Farm Bureau is to help the farmer, but to do this, it must not stifle or kill the industry, because the benefits would then be temporary if any. It depends first upon the co-operation of the growers and then the co-operation of the canners.

"MUCH IN LITTLE"

Sometimes

Across the fields of yesterday
He sometimes comes to me,
A little lad just back from play—
The lad I used to be.

And yet he smiles so wistfully
Once he has crept within,
I wonder if he hopes to see
The man I might have been.

T. JONES

"Whatever way the wind may blow,
Someone is glad to have it so,
So blow it East or blow it West,
The wind that blows, that wind is best."

"When the high heart we magnify,
And the sure vision celebrate,
And worship greatness passing by,
Ourselves are great."

"There are waves far out on the ocean
That never break on the beach,
There are hearts that are full of emotion,
That find no expression in speech."

A Creed

There is a destiny that makes us brothers:
None goes his way alone:
All that we send into the lives of others
Comes back into our own.

I care not what his temples or his creeds,
One thing holds firm and fast—
That into his fateful heap of days and deeds
The soul of man is cast.

EDWIN MARKHAM

A Narrow Window

A narrow window may let in the light,
A tiny star dispel the gloom of night,
A little deed a mighty wrong set right.

A rose, abloom, may make a desert fair,
A single cloud may darken all the air,
A spark may kindle ruin and despair.

A smile and there may be an end to strife,
A look of love, and hate may sheathe the knife,
A word—oh, it may be a word of life!

FLORENCE EARLE COATES

BEAMS!

Tennis is such a noisy game! It just can't be played without a racket.

* * *

Choice Bits of American Language
(as heard on a street car)

"Whereijye go last night?"
"Nowrs, stayed home."
"I seen Merry Pickford in a swell play. Jim came overn picked me uppin the Lizzie."
"Heeza live one, ain'ty?"
"Buhlieve me.'"
"Goan out t'night?"
"Huh-huh. Hean Coraz goantuh Gert's."
"Uhuh, Slong. Gotta get off next stop."
"Slong."

* * *

Joe Inman—What kind of a dog do you like best?

Ed. Nus—Hot dog—and pure bread.

* * *
* * *

Wilmot—You and I are pure and simple.

Edwin—Yes.

Wilmot—I am pure and you are simple."

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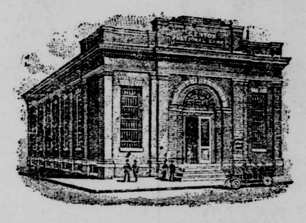
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