

Women's Page

BY A WOMAN

DANTE AND BEATRICE

Dante, by for the greatest poet of the middle ages, and, one of the greatest of all times was born in Florence, Italy in 1295, His mother, a widow had him educated in the schools of Padua and Bologna. When a small boy, he was invited to a children's party and there he saw a little girl named Beatrice and, though only nine years old she became the ruling passion of his life. We are not told that she even spoke to him or knew him, but she was the subject of his dreams and aspiration. When quite a young man he was passing by a church where a crowd were assembled and going in he saw it was a wedding and the bride was Beatrice. In describing his sensations, he thought he was going to fall but a sweet gentle lady came to his assistance and he stumbled home. Not long after her marriage, Beatrice died but her memory was ever dear to Dante. It is true that he married a lady of means and by her had seven children. We wonder if she ever felt jealous of his spirit sweetheart, Beatrice. Pehaps had he married Beatrice she would not have had the same influence that she had.

There were two deadly factions in Florence at that time, the Guelph and the Ghibelines and the streets of the city often ran with blood in the strife between the two, As Dante favored the Ghibbelines, when the Guelphs triumphed, they confiscated his property and expelled him from the city he loved so well. Henceforth he was a wanderer, going from city to city and at last he died at Ravenna. But it was in his lonely exile that he wrote that wonderful work, "The Divine Comedy." He represents himself as travelling through hell and purgatory and paradise, Beatrice asks the shade of Virgil to conduct him and they go first through hell over whose dark portals are written, "All hope abandon, ye who enter here" It is an Inferno indeed.

One of the most impressive parts of the poem is a brief description of the worlds' great criminals underfoing torture there. Dore, a French artist has illustrated the poem and he makes the tortures more real. After this they go to purgatory where the punishments are severe but the sufferers know that they will be forgiven in time. Then Virgil tells Dante that he must enter paradise through a sheet of flame, but he, Virgil cannot accompany him there as he is a heathen. So Dante struggles through the flame and enters Paradise. There are forests, flowers, fountains, song of birds and music, Beatrice, divinely beautiful guides from scene to scene, then bids him to look back now upon the earth which looks mean and insignificant in comparison. Then they go forward to the great white throne on which sits the Redeemer, and all sorrow and love of self are forgotten, and those around the throne are only mindful of him who is the source of light and love.

HEALTH

How much better if things could be so arranged that we pay a Doctor to keep us well, instead of waiting until disease has taken hold on us.

Just as we go to the Dentist twice a year to have him look at and clean our teeth, if we could go to a physician and have him look us over. We were reading of the complaint of a man not long ago who thought he was insured against almost anything that could happen, but a spell of sickness came which took all of his savings. Perhaps had he seen a physician such could have been avoided. Anyhow in health an ounce of prevention is worth many pounds of cure.

THE VOGUE

Lacquered Loce

It seems the lace frock remains, with modifications. The lace now looks as if it had been lacquered to a softly shining quality, and instead of composing the whole frock it is more likely to be flounced and insect upon a frock of chiffon.

Wool Lace

They call it woll lace, the new fabric, woolish in texture and lacy in appearance. Semi-transparent, it is so soft that lovely frocks are being made of it. And also blouses for wear with skirts of other fabrics. It is a daytime material and a wide, loose sleeve of it is flattering to the arm.

A new influence is abroad in the land of lingerie—the "dressmaker" influence we have heard so much about elsewhere. Lingerie, nowadays, is no longer a matter of shapeless lines and bulges in the wrong places, but is cut and fitted to the individual figure as smoothly and carefully as your frock. In order to attain the effect of perfect smoothness demanded by the mode, nothing is more important than your foundation garments.

Bright-Hued Jerseys Smart Sportswear

Scarf collared tuckin blouses of lightweight jersey are a form of sportswear one well known dressmaker in Paris utilizes for startling color effects.

One jersey blouse of buttercup yellow accompanies a sage-green skirt and collarless long coat. The scarf ties into a big bowknot.

RECIPES

Stuffed Peppers.—Take seed out of peppers and parboil the pepeprs five minutes then stuff with the following allowing 1 egg for each pepper, 1 cup chopped eggs, 1 cup white sauce, 1-2 cup minced boiled ham. Boil eggs hard, peel and chop. For every cup of eggs use one cup of white sauce. Use cold, boiled ham, broil crisp, mince fine; mix all together; fill peppers; cover with buttered crumbs; put peppers into pan; add hot water about 1-4-inch deep; bake until peppers begin to shrink; serve hot. This is delicious.

The peppers may be parboiled for 5 minutes if desired. This makes them a little more tender.

White Sauce.—1 cup milk, 2 to 4 tablespoons of butter, 4 to 6 tablespoons of flour.

Melt butter without browning, and flour and cook until it blends and bubbles well. Heat milk, remove butter and flour from fire, pour in the hot milk all at once and quickly stir well until mixed and thick. Return to fire if not thick enough, and cool until it thickens.

Scalloped Eggplant.—Peel, dice and boil in salt water enough eggplant to make two cups into a baking dish put layer of eggplant, season with more salt if necessary, add bits of butter and any other seasoning, add a layer of crushed crackers and continue until all is used, having the vegetable or top. Then add milk and egg, cover top with buttered crumbs, bake until brown, and the egg and milk are cooked.

Use 1 cup milk, one or two eggs Mix together and pour over the dish before the top crumbs ar added.

Every-Day Squash Souffle.—1 cup cooked and mashed squash, 1 cup dry bread crumbs, 1 cup milk, 2 tablespoons of butter or bacon drippings. 1 tablespoon grated onion, 1 egg, salt and pepper to taste.

Heat milk, add butter and pour over bread crumbs, mix until soft and smooth. Add to squash. Add seasoning and mix well. Beat egg just enough to break well, add to mixture. Mix well and pour into a baking dish.

Bake until firm, just long enough to cook egg is all that is necessary. Buttered crumbs may be put over top. More squash and less crumbs may be used.

Maple Parfait.—1 pint cream, 3-4 cup maple syrup, Yolks of two eggs, Method:

Whip cream and drain; heat syrup to the boiling point and pour over the beaten yolks and allow to get cold; fold in the cream and pack in freezer of mould for three or four hours. The mould should be inverted at the end of one hour to prevent the syrup from settling at the bottom. Serve this as you would ice cream.

Baked Ham a la Dixie.—Wash and dry and place on rack in baking pan in hot oven for 10 minutes; then lower temperature to 275 F., and bake 25 minutes for every pound. When done, remove skin and rub with sugar, vinegar and mustard; cover with bread crumbs and brown in hot oven. Serve hot or cold. No water is used in baking.

Broiled Fish.—Prepare fish for cooking. Split open and remove bones. Place in broiling pan and put under flames using hot fire. Baste with melted butter, pepper and salt and cook about 20 minutes.

POULTRY NOTES

FEATHER EATING PREVAILS AMONG KENT POULTRYMEN—GREENS FOR CHICKENS—TAKE CARE OF YOUR PULLETS

BY POLK T. BRAMBLE
Proprietor Bramble Poultry Farm

An unusual amount of feather eating and cannibalism has been observed and reported recently. This trouble may easily develop into serious proportions and cause the loss of many birds.

The control and prevention of such troubles largely hinge upon proper feed and management. The lack of green feed at the present time seems to be in part responsible for the unusual amount of these vices, as young growing feathers seem to be especially relished by the birds.

Too close confinment of the birds should be avoided as much as possible and unless it is possible to supply a fairly liberal amount of greens to birds confined to houses, such birds may best be allowed an outside range. Birds allowed outside range can usually pick up the essentials necessary to complete their requirements as to food that the most perfect modern ration as yet seems unable to supply. The difference between being able to get this natural supplement and not getting it may often be responsible for the development of such troubles.

Sources of greed feed that are available are often overlooked by many poultry raisers, even during such a drought as at present. Garden refuse, lawn clippings, certain weeds, etc., are all sources of greens that are too often overlooked.

The most successful greens grown this year for poultry, that has been observed by the writer, is that of Swiss chard. This crop shows promise for summer greens and you might find it a good thing to plant some next spring.

Seberian curly kale is an excellent crop for winter feeding and in most parts of Maryland will continue to make growth during the winter. Kale does not have to be stored, but can be fed from the patch.

A green feed supply is largely a matter of planning and preparation.

To get best returns from the pullets they must be housed in clean houses. Healthy pullets may become infected and not produce at their maximum ability if the house is not thoroughly cleaned before housing. All stock should be removed from quarters where the pullets are to be housed several weeks in advance of housing the pullets, in order to allow sufficient time to properly clean the house.

First, remove all movable equipment and clean and disinfect it outside the house. Thoroughly brush down the ceiling and walls to remove all dust. Then, scrape the dropping boards, side walls, and floors to loosen all caked dirt and manure. Clean the nests thoroughly and sweep the house clean. Then, use a broom or brush and hot lye water (1 lb. lye to 10 gallons water) and scrub side walls, roosts, droppings broads, and floor clean. Allow house to dry, when use strong disinfectant and whitewash the whole interior. When dry, bed the floor with clean straw or shavings.

Two yards should be provided the laying house and the pullets be given use of the one which has not been used for the past year, which should have a good green crop on it. Clean pullets require clean quarters to be most profitable.

Pullets should best remain on the range until they are laying or their comb development indicates that they are about to lay. Immature pullets should not be placed in the laying house except when cold weather makes it necessary.

Where the pullets roost in range shelters or portable brooder houses, the birds can best be transferred to the laying house at night in clean, well-disinfected, market crates. Where the pullets roost in trees, there is a more difficult problem. One method is to discontinue hopper feeding of grain a few days before the birds are to be housed and, by feeding grain in the evenings, gradually toll the birds towards the laying house, going a little further each evening until they are feeding beside the door. The next evening throw part of the grain outside and part inside the house, 2nd, with others helping with long pieces of timber held in a horizontal position, the pullets can be driven into the house. Scattered pullets must be caught at night with a wire hook, or otherwise.

Grading the pullets as they are placed in the laying house into flocks of 100 to 125 in each flocks pays good dividends, where a house with 20x20 feet rooms is used. This is simply a matter of grading them according to development, size, and fitness for production. In such grading, careful consideration should be given to size and weight of bird, width of back along its entire length, vigor as evidenced by the head parts, as well as body, yellow pigment in shanks and beak (deep yellow desired,) closeness of feathering, tc. The greatest gain from grading the pullets will come through increased returns from the poor pullets, as they will produce much better in a group to themselves because of the special attention they may be given aftr housing.

Careful attention given to growing pullets is a profitable investment.



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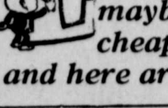
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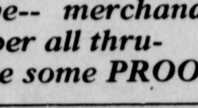


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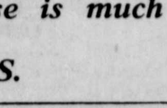

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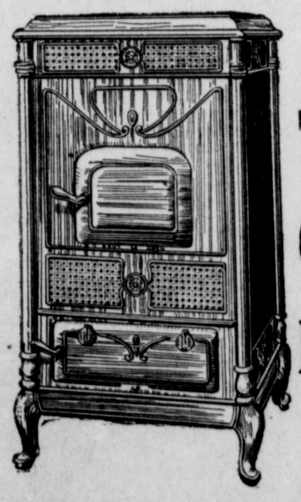
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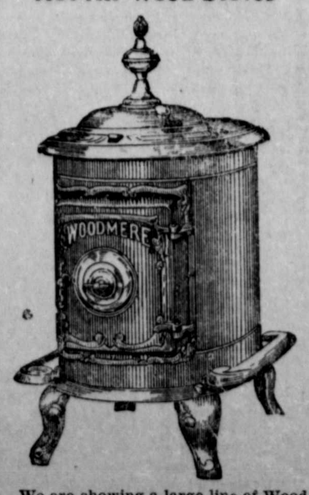
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