In the Home--Household Hints--Fashion Notes--Recipes

The Editor will be pleased to receive and publish hints of interest to our readers.

Household Hints.

HOT water may be had the first thing in the morning, or any time during the night, in an unheated room by putting boiling water in a wrapped small crock, setting this in a larger crock, covering and putting a pillow or cushion on top. If baby needs a bottle of warm milk, it will be right very shortly if set in the hot water.

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If yarn is thoroughly steamed while still in the skein, anything made from it will not shrink when washed. Put the yarn on a dinner plate in the steamer and when thoroughly steamed and dried it will be as soft and fluffy as ever and entirely unshrinkable.

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Narrow linen tape is better than ribbon to run in the allover embroidery of underwear. Colored ribbons will fade after awhile if not removed for every washing, and white ribbon turns yellow after a few washings, but the tape gets whiter and prettier all the time.

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If you do not want to stew all of that large pumpkin at one time, put a piece of plain white paper over the cut edge. It will adhere as though glued, keeping out air. Put away in a dry, cool place to avoid danger from mold.

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When putting a tack in a place where it is difficult to hold it with the fingers, thrust it through a little strip of paper, which will enable it to easily be held in place without danger of pounding the fingers.

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Such a quick fire is needed for making good cookies and drop cakes that they are inclined to burn on the bottom. Turn the pans bottom side up, place the cookies and cakes on them and they will burn less easily and be removed more easily.

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If the furs were put away dirty, clean the dark ones by rubbing heated bran into them and the light ones by using hot corn meal. Repeat several times, if necessary, and shake out well.

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That soiled article of undressed kid need not be turned over to a professional cleaner. A very fine grade of sand-paper rubbed carefully over the surface is the secret of restoration.

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If a cork has fallen into a bottle that you want to use, pour in enough strong ammonia to float the cork, leave it a day or two and it will be so eaten that it can easily be shaken out.

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If the vinegar cruet, water bottle or vase is stained, fill with soapsuds made strong with ammonia. Let stand a short time, then drop in a few shot or beans and shake wel.

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If chilblains appear cure them thus: cut thin slices from an unpeeled potato, sprinkle with salt and let stand until enough juice has accumulated to cover the chilblain, leaving the foot bare till it dries.

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If you have varnished floors, renew their gloss by sprinkling with coarse salt. Let it remain five or more minutes and sweep off with a soft broom or brush.

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Silver will be bright as new if it is covered with sour milk, allowed to stand for half an hour, and then washed and rinsed.

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Use the thin old blankets in comforts instead of cotton. They will be light and warm, and will wash most satisfactorily.

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Slip a flour sack over the broom to make a handy brush for walls and ceilings whenever they need cleaning or dusting.

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Don't forget a handful of salt in the rinse water cold wash-days, to keep the clothes from freezing to the line.

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It is worse than foolish to "hate" any part of your work. At least take your business philosophically.

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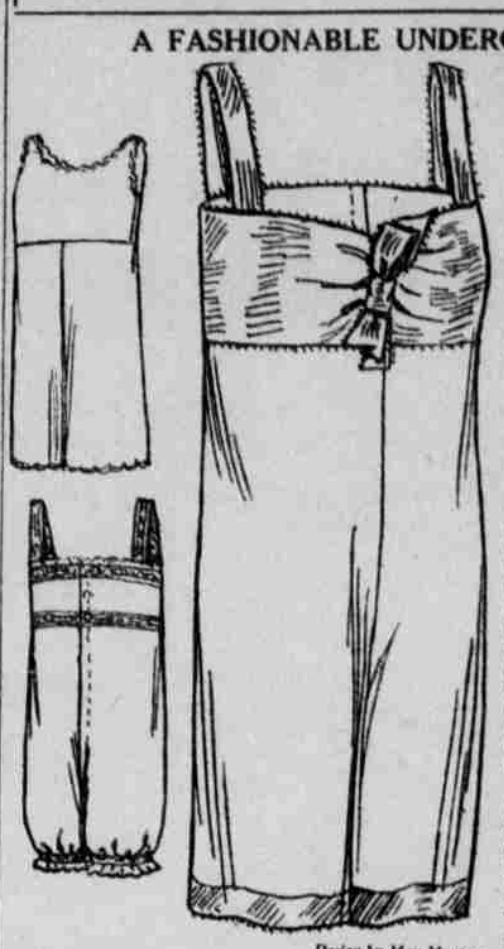
To dredge raisins and currants put them in the sifter with a cup of flour and give it a turn.

May Manton Weekly Fashion Talk

A FASHIONABLE UNDERGARMENT



Design by May Manton

8521 Combination Undergarment, 34 or 36, 38 or 40, 42 or 44 bust.

COMBINATION under garments are the favorite ones just now. In this one a corset cover or brassiere and drawers are made in one and the result is most satisfactory. The garment is comfortable, easy to adjust, and anything that reduces the bulk of the underwear is sure to be welcome. The leg portions may be left plain or may be drawn up and finished with bands, and the neck edge can be cut round with armholes, or the upper portion can be cut off straight above the bust line and shoulder straps, attached to hold it in place. In the largest view, the garment is made of crepe de chine trimmed with washable silk that is finished with picot edges. In the small front view it is made of fine batiste scalloped, and the back view of the same material with trimming of lace. The garment is a very simple one to make and is, perhaps, especially desirable beneath evening gowns.

For the medium size there will be needed 2½ yards materials 36 or 2 yards 44 inches wide, with ¾ yard of washable silk 27 or 3½ yards insertion for trimming.

The May Manton pattern 8521 is cut in three sizes, small 34 or 36, medium 38 or 40, large 42 or 44-inch bust measure.

It will be mailed to any address by the Fashion Department of this paper, on receipt of 10 cents.

Making Use of the Left-Overs

BY MRS. W. C. PALMER.

VERY often many a good nourishing meal can be made from the left-overs from a day or two, with perhaps the addition of only an extra dish. The dishes should be planned so that they can be quickly and easily made. One should have on hand a jar of good white sauce to use in the various dishes that can be made.

Then by making use of the left-overs or little dabs, as is often the case, the work of preparing and cooking a full meal can often be saved and is especially helpful on a busy day for the housewife, as she can plan and arrange for preparing the left-overs a day or two ahead. Then if they are going to be used at all, they must be made use of in a short time to prevent their spoiling or going to waste.

Left-over meats can be used in meat pies, croquettes, meat balls or salads as well as stews, hash or soups.

The left-over vegetables can all be used in any number of ways and dishes so that no one but the one who prepared them could tell that they were "left-overs."

From left-over fruits (fresh or canned), preserves and jellies, salads, fruit soups, tarts, puddings and pies can be made, besides the numberless frozen desserts, and still more desserts can be made by combining the left-over juices from stewed or canned fruits with gelatine.

Left-over bread can be used in a score of ways, as dry toast, milk toast or French fried toast, dressing and numberless puddings as well as fritters, while often griddle cakes, steamed brown bread and steamed fruit puddings are made of part bread crumbs. If the housewife knew how superior bread crumbs were to cracker crumbs for rolling croquettes and meat balls in as well as scalloping dishes of all kinds, she would never be without a jarful for this purpose alone.

Left-over cake or cookies that have become dry can be used in any number of puddings.

Never throw away fresh celery foliage for it can be used for seasoning all manner of dishes and can be kept for a number of days if tied in a damp cloth and hung in a cool place. When the cloth becomes dry, wet it again.

Bits of left-over cheese can be used to advantage in various ways and lend readily in making left-over dishes.

Often in preparing dishes from left-overs, it needs just a touch of something to change it from an ordinary dish into a tempting one. Take, for instance, if one has baked squash for dinner and there is enough left for a pie, to change it completely from the ordinary squash pie, top it with whipped cream and a few ground nuts on top of the cream.

Another instance, if just a few bits of cheese are left from the evening meal, they can be cut into small pieces and served with pie the next day, and the dry edges that were cut away can be run through the meat grinder and spread on crackers. With a dash of paprika we have a dainty cheese wafer to serve with a salad. The crackers must be placed in an oven until the cheese has melted on them. Watch carefully, as they burn easily.

(Concluded Next Week.)

Bread Pudding.

Cut the crust very thin from three rolls, and soak the rolls in a pint of milk until soft, then squeeze dry, and place the milk on to boil; beat five eggs light, add one-half cup of sugar, one tablespoon of butter, one tablespoon of chopped orange peel, one-half pint of sweet cream, the soaked bread, and one-half cup of currants; when the milk boils, add it and stir all together. Pour into a well buttered dish, and bake in a steady oven for 40 minutes. Serve with Duchesse sauce.

Chocolate Pudding.

One quart of milk, scalded; one and one-half squares of chocolate, grated; wet with cold milk and stir into scalded milk. When chocolate is dissolved, pour into a pudding dish; add yolks of six eggs, well beaten, and six tablespoons of sugar. Bake about three-fourths of an hour. Beat the whites of the eggs to a stiff froth and add six tablespoons of sugar. Spread the frosting on the top of pudding, and set in the oven to brown slightly.

Cream Salad Dressing.

Cook one-third cup of cream, two slightly beaten yolks of eggs, two tablespoons of sugar and two tablespoons of lemon juice in a double boiler until as thick as soft custard. Add a pinch of salt and strain.

The Editor will be pleased to receive and publish favorite recipes.

Foundation for Cream Soups.

SEASON a quart of boiling milk with a teaspoonful of salt and a saltpoonful of pepper; thicken it with two tablespoonfuls of flour and two tablespoonfuls of butter rubbed to a cream. Add a little of the scalding milk to the cream; then add the cream to the scalding milk and boil two minutes. You may make any form of cream vegetable soup from this by adding the boiled vegetable to it.

Double Fudge.

Two cups of granulated sugar, half cup of cream, two squares of chocolate or two tablespoons of cocoa, one tablespoon of butter. Boil seven minutes, then beat till thick and spread in a buttered pan to cool. Now take two cups of brown sugar, half cup of cream and butter the size of a walnut. Boil these together till the syrup forms a soft ball in cold water, then beat well, add one cup of chopped walnuts and one teaspoon of vanilla. Pour this candy over that already in the pan and when it has cooled, cut it into squares.

To Prepare Rabbits.

To prepare rabbits wash and clean thoroughly, cook for half hour in cold water in which one-fourth cup of vinegar has been poured to remove wild taste. Have ready a spider very hot. Brown your rabbit in hot butter or drippings, season and remove to covered earthen dish. Pour enough hot water in the spider to make gravy sufficient to cover meat. Thicken the gravy and pour over the meat, baking it all the way from one to two hours.

Nut Cake.

Cream together one cup of butter and two cups of granulated sugar, add one-third cup of sweet milk, two cups flour sifted with two teaspoons baking powder, one-half cup grated chocolate or cocoa, one cup of mashed potatoes, one cup of nut meats four eggs well beaten, one teaspoon vanilla extract, one-half teaspoon cinnamon, one-fourth teaspoon salt. Mix ingredients together well and bake in loaf or layers. Ice with boiled icing.

Creamed Onions.

Cook the onions in salted water until tender and drain. In a saucepan put two tablespoons of butter. Allow this to become hot, then stir in two tablespoons of flour until well blended, pour in a generous cup of sweet milk, season with one-half teaspoon of salt and quarter teaspoon of white pepper. Boil until smooth and creamy, then pour over onions and serve.

Mock Mince Pie.

Two cups water, one cup sugar, one cup of raisins, one-half cup chopped suet or lard, one cup vinegar, one cup molasses, eight pounded crackers, one-half teaspoon each of ground cloves, cinnamon and grated nutmeg. Boil together 20 minutes, and bake with upper and lower crust.

Giblet Gravy.

Stew the liver, gizzard and heart of the fowl in a little water. Strain and mix hot with the gravy that has dripped from the fowl. Thicken it with a little browned flour, season with salt and pepper. Chop the liver, gizzard and heart into fine bits, add to gravy and serve.

Oyster Dressing.

Soak one-half loaf of stale bread in cold sweet milk until soft. Squeeze out milk, mix in two eggs, one teaspoon each of salt, pepper and sage, one minced onion and one-half cup oysters. Beat all ingredients together well.

Poison Oak? Ivy?

An application of Santiseptic Lotion affords instant relief, is soothing and cooling in its action on the affected part. It relieves the itching and irritation at once, rapidly reduces the inflammation and fever, and speedily effects a cure. Druggists refund if it fails.

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