

WEST SIDE HOUSEHOLD.

SUPPLEMENT TO THE WEST SIDE

A DEPARTMENT DEVOTED TO THE INTERESTS OF LADY READERS.

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THE WEST SIDE HOUSEHOLD.

ISSUED MONTHLY.

Mrs. G. H. Pentland, Editor.

All contributions to this department should be addressed to the WEST SIDE HOUSEHOLD.

Contributions on household, gardening, and poultry, or matters incidental thereto, are especially requested.

Write on one side of the paper only.

Write your communications to the editor on separate sheet from matter intended for publication.

Try to write your "copy" so that each article may be separate.

Give your full name and postoffice address, so that a copy of the paper may be mailed you.

In answering questions found in this department, refer to the number as well as name of the writer.

Do not be afraid to ask questions.

Questions asked will be published but twice, and if your question is not answered, ask it again.

THE time has come when we greet you once again. How quickly the month has sped away with its Christmas and New Year, its fond anticipations and happy realization, you each can tell; but the monthly Household is with you again, and we feel a pleasurable pride in being able to send you so valuable a New Year's gift, for our contributors this month are among the best housekeepers in the county and every line they write is full of valuable suggestions. We want to thank you one and all and assure you that we are glad to know that we are pleasing you in our efforts.

WHILE we were in California last year, attending the meeting of the editorial association, we meet among the many wives of the editors, some delightful ladies and among other were two charming women from Chicago, and we are promised a letter from one, and we may have from both a letter for this Household. No doubt the snow blockades have delayed them so they have not yet arrived. One is Mrs. Alice B. Stockham, the author of that valuable book for women "Tokology" and the other is Miss Frances F. Dusenberry the editor of "Woman's News." We know anything they may write will be interesting.

It is not yet fully decided whether the Household shall be a permanent feature of the WEST SIDE. We ask our lady friends to express themselves whether it shall cease its visits or be continued. It costs considerable money to publish and of course brings no direct added income. It must be left entirely to you ladies whether it shall continue.

CONTRIBUTED RECEIPTS.

Mince Meat.

This is the season of the year when a good mince pie is an economy in the household, adding to the variety on the table and the stock of good things to bring from the cupboard on short notice. Try this receipt by Mrs. M. M. F. which she says gives excellent satisfaction.

For mince meat a round of beef or a lean piece of shoulder is the best. The suet to be used should be from the kidneys. After the beef has been boiled, it must be chopped with the suet as finely as possible. Peel and core a sufficient number of good cooking apples to weigh three pounds when thus prepared for chopping. Mince these up with the meat and suet, then add three pounds of currants, a pound of seedless raisins, and two pounds of stoned Malaga raisins, together with a quart of one ounce each, of cloves and cinnamon, one pound of powdered sugar, one-half ounce of mace, one-half pound grated nutmeg, tablespoonful of allspice, a liberal teaspoonful of salt three quarters of a pound of shredded citron, and one pint of French brandy; stir the mince meat thoroughly after pouring on the brandy, put it on the fire and heat it to the boiling point. Take it off the fire and pour it into a well covered earthen jar, put it in a cool place, where it will constantly be as near freezing as possible; let it stand three or four weeks before using.

Raised Buckwheat Cakes.

There is nothing nicer than well-cooked, palatable and warm cakes, for breakfast. Their unpopularity is, in too many cases, caused by the poor methods of the cook. Try this receipt and let your husband report on the result.

Take a small crock, or large earthen pitcher and put into it a quart of warm or half water and milk, one heaping teaspoonful of salt, then stir in as much buckwheat flour as will thicken it to a rather stiff batter. Lastly add, half a cup of yeast, make it smooth, cover it up warm to rise over night. In the morning add a small level teaspoonful of soda, dissolved in a little warm water which will remove any sour taste if any, and increase the lightness. Sometimes add a teaspoonful of molasses or a little milk, to brown them nicely.—M. B. A. Independence.

Tennessee Muffins.

This it vouched for by Mrs. M. B. A. of Independence.

One pint of corn meal, one pint of flour, one tablespoonful of sugar, one tablespoonful of salt three tablespoonfuls of baking powder, one tablespoonful of lard or butter, two eggs, and a pint of milk. Sift together corn meal, flour, sugar, salt and baking powder; rub in lard or butter, cold, and eggs beaten with milk; mix into butter the consistency of cup cake. The muffin rings must be cold, and well greased. Fill them two-thirds full. Bake in hot oven fifteen minutes.

Frosting That is Good.

The white of two eggs, one tablespoonful of vinegar, one of corn starch and sugar enough to make it thick, put all together and stir to a stiff froth.—Mrs. M. V., McCoy.

Fruit Cake.

Four eggs, two cups sugar, half cup syrup, one pound raisins, half pound citron, one pound currants, one and a half teaspoon each of cinnamon and

cloves, one cup of sour cream and one teaspoonful of soda or sweet cream, and two and a half teaspoons of baking powder, four cups flour.—Mrs. M. V., McCoy.

Ornamenting A Cake.

Children are made very happy by remembering their birthdays with a nice cake, baked specially for them, and if you want to know how to ornament it, let us tell you. After the frosting is all on, take some remaining and place it inside a funnel made of writing, or other stiff paper, and by pressing along the sides the frosting will come out the small end in a fine stream. With it you can trace your baby's name on the cake, and otherwise ornament it. You can make them very happy at a small expense once each year.

Washington Cake.

Two cups of sugar, one-half cup of butter, three cups of flour, seven eggs, one-half cup sweet milk, three teaspoonfuls of baking powder, always adding the eggs the last thing before putting the cake in the oven, have them well beaten.—Mrs. M. V., McCoy.

Mock Mince Meat.

This receipt has been tried by Mrs. M. V., of McCoy, and she assures us it is good.

One teacup of water, one cup of molasses or syrup, one of raisins, one cup of sugar, one cup of vinegar, (If it be very sour dilute it with water) Two cups of apples chopped fine, half cup of butter, one teaspoon each cloves, cinnamon and allspice.

How to Stop Nose-Bleeding.

Sometime it is very important to know just what to do in such a case, and you should try this simple but efficient remedy given us by Mrs. C. S. K.

Pulverize alum to a powder, and snuff it up the nostril, also take a soft bit of cloth, roll it up, dip in the powdered alum and plug up the nostril.

How to Relieve Chilblanes.

Many of our readers will feel grateful to C. S. K., of McCoy, for this remedy. Take equal parts of tallow and Neats foot oil, melt all together, and rub the parts affected, rubbing it in well before the fire.

Chocolate Filling for Cake.

Four table spoonfuls of grated chocolate, the whites of two eggs well beaten, sweeten to taste.

Tried and recommended by Mrs. M. V., of McCoy.

Cookies.

Two eggs, one cup of sugar, one half cup of butter, one-half teaspoon of soda, flour to roll.—Mrs. M. V., McCoy.

Flake Pie Crust.

Rich pies may not be healthy but still we all want them, and nothing so soon indicates the expert cook as a light flaky crust. Here is the receipt for crust of an Independence lady who is noted for her excellent pies.

One cup lard, five table spoonfuls of

water, white of one egg beaten to a froth, knead until stiff.

A Convenient Wood Box.

WEST SIDE HOUSEHOLD:—Life is made up more of small conveniences than large ones. We have a small convenience, in the form of a woodbox, for the kitchen stove, that we thought some of your many readers would like to know about. It is placed in the outer kitchen wall with about one-half in the kitchen and the other part out side. The part out side is convenient to the wood house and is protected from rain by the veranda roof. The roof is only a partial protection from the north-west during snow storms, so we placed a sloping hinged cover over it to keep the driving storms out. If the wood house is attached to the kitchen, only enough of the box should be placed inside of the kitchen as to easily admit taking out of but one stick at a time and it should have a flat hinge cover; the out side should be large enough to admit dropping an armful of wood and without cover, it should be large enough to hold one day's wood when thrown in loose. We don't have any trouble to get the wood nor the annoyance of dirt that we did have. It's cost considered, we are well pleased with it.

Yours, Etc.
MRS. P. S. R.

INDEPENDENCE, OR.

How Gloves Should Be Worn.

It is eminently correct, but not always necessary, to wear white or pale lavender gloves with evening dress. Black stitches on the back are tabooed by gentlemen. It is inexcusable not to wear them at a wedding or at any evening reception. Immediately on going to the dressing room the walking glove should be taken off and the evening glove put on.

With regard to walking gloves they are proper on all occasions during the day, the color and cut somewhat dependent on individual taste. When they are not worn on the hand they should always be carried. The affectation of putting in the upper coat pocket is not admissible. In summer during the hot weather they are generally eschewed, but are always proper. Before meeting a lady the right glove should always be removed. Never shake hands with a glove on if it can be helped. Where it cannot be a suitable apology should be made at once. The generally accepted phrase is, "Excuse my glove." Never wear a soiled glove; go bare-handed first.

How to Fill Ceiling Cracks.

A good preparation consists of whitening mixed to the right consistency with glue water. Calcined plaster and water answer the same purpose.

Questions.

1. E. E. P. asks:—Will some reader please tell me how I can make good brown bread?
2. J. C. asks:—How do you break a child from sucking its thumb?
3. G. H. asks:—How can I remove scratches from furniture?
4. R. P. says:—We are building a new house, and I would like to know just the very best arrangement of my kitchen pantry?
5. L. C. asks:—Tell me how to make dish-washing a pleasant duty.