MANY ACCESSORIES ARE NEEDED IN SPARE ROOM OF HOME PROVIDED FOR GUESTS

Ingenuity Is Necessary to Combine All Things Desirable in Sufficiently Small Number of Items to Get Into Limited Space of Ordinary Chamber.

It is a thoughtful consideration to place an exceedingly comfortable reading chair in the guest room. This type of wing chair is very popular.

BY HAROLD D. EBERLEIN.

THE hospitality of a house is judged by the furnishing of its guest-room, and evidences of thoughtfulness and taste make an indelible impression upon the mind of the guest and, if the mistress of the house values the good opinion of those who visit under her roof, she will do well to consider how she can best express welcome in terms of physical comfort.

To have a well-appointed guestroom it is not at all necessary to indulge in any extravagant expenditure. Common sense and thoughtfulness are the factors that count most in making the equipment of the guestroom complete and comfortable.

If a long pocketbook can be used to supplement this combination so much the better, but it is not essential, as a moderate outlay will suffice for all purposes.

Before giving a memorandum of guestroom requisites and calling attention to the best use to make of them, a word or two regarding the location of the guestroom and the management of its physical features will be in order. If possible, have the guestroom so placed that it will have a pleasant exposure and agreeable outlook. It should be out of sight, sound and smell of the kitchen and other domestic workings and so situated that the movements of the guest may, as far as possible, be independent of the movements of members of the family.

Distinction Is Desirable.

When it comes to providing the guestroom with its movable furnishings, it will be found that the most care and thought must be bestowed upon providing the little accessories. Any person at all can think of and supply the barest necessities, but it requires not a little planning and forethought to determine the small additions that give a guestroom distinction and materially minister to the comfort of the occupant.

The indispensable foundation of the furnishing, of course, will consist of a bed or beds, a dresser, a bureau or a chiffonier and chairs. Assuming that the guest has access to a bathroom, a washstand need not be included in the memorandum of essentials. There should be preferably two single beds or, if there is only one bed, it should be of full size. See to it that the springs and mattresses are thoroughly good and comfortable, but neither too hard nor too soft. Thus they will meet the average preferences of people.

The guestroom will be occupied sometimes by a man, sometimes by a woman, and this convertible use must be remembered in furnishing.

Dressing Table Advisable.

A bureau with mirror attached or a low chest of drawers with a mirror hung on the wall above it answers very well for all purposes. If, however, the size of the room permits, a dressing table with a mirror hung just above it or a dresser with a three-fold hinged mirror attached will be much appreciated by a woman, while a chiffonier or a low chest of drawers with a detached mirror hung above it will be equally agreeable to a man. It is better to have these two rather than one bureau if it can possibly be arranged.

Besides closet room—and don't use the guestroom closets as an auxiliary storeroom—there ought to be an ample-sized chest of drawers. Better still, if there is room for it, have one of the bachelor combination cabinets and another cabinet especially calculated for the accommodation of women's clothing. Few rooms, however, will be large enough for both these, so a good chest of drawers makes a fortunate substitute for both.

In placing dressers, chiffoniers, bureaus, chests of drawers or any other piece of bedroom furniture which implies the use of a mirror be careful to insure both a good natural and artificial light. The light should fall not upon the mirror itself, but upon the face—and that does not mean the top of the head only—of the person looking into the mirror. Without proper light a mirror is only tantalizing. Between the heads of the beds place a small table or cabinet with shelves. This will do for candle, pitcher or thermos bottle, tumblers and telephone.

Rugs Should Be Soft.

The rugs by the bedside should be warm and soft. If there is only one bed it is a good idea to have a small table or stand at each side. Near the bedside there should be a low slipper chair. In the equipment of the room there ought to be included at least one upholstered easy chair and a lounge or couch.

In a bed chamber it is desirable to avoid both bric-a-brac and upholstery. Confine the former to a clock, candlesticks and a bowl or vase for flowers. In the case of the latter an upholstered easy chair and couch should be the utmost permitted.

Another accessory that adds materially to the practical comfort of the guestroom is a writing table or table-desk, which, however, need not be large. While providing this feature do not forget to provide also ink, pens, blotter and a reasonable supply of stationery. A wastebasket, too, is a necessity. There ought likewise to be a table, not necessarily a large one, with a good reading lamp upon it. There ought also to be a few well-selected books of varied character in a book-rack and some of the latest magazines.

Women Need Workstand.

Somewhere about the guestroom there can almost always be found space to put in a workstand. Women guests will appreciate it mightily. If you do supply the workstand, don't fail to put needles, cotton, buttons and darning requisites in one of the drawers. Without these the workstand is only a half-completed bit of thoughtfulness and had better be omitted altogether. A cheval or pier glass is also an agreeable adjunct.

Another good plan is to place a separate toilet mirror, of which there is excellent variety, on a roomy chest of drawers.

In the room in which storage space is at a premium a lowboy with a mirror hung over it makes an excellent dressing table.

Of course, it is manifestly impossible to include all of the accessories just enumerated in the majority of guestrooms of ordinary size, but it is useful to keep them all in mind and the functions for which they are intended and then, by the exercise of a little ingenuity, it will often be found practicable to combine the purposes of several of them in one piece. For example, the writing table or table-desk might be large enough and of such pattern that it could support a reading lamp, books and magazines and thus do away with the need of a reading table.

Even when functions cannot be doubled up by some such happy combination, the mere fact of trying to consider all the things that will conduce to a guest's comfort will suggest numerous little ways in which the ingenious housewife may add to the attractiveness of her guest chamber.

Put Self in Guest's Place.

The inhospitable and incomplete aspect of so many guestrooms is not due to the fact that people do not know what ought to go in them. It is because they do not think. And they need to be reminded of the obvious things. If the guestroom is worth having at all, it is worth furnishing properly. Devote it to the comfort of your guests and don't store clothing and other articles in the closet and drawers, particularly things that have to be removed when a guest arrives or else make him feel that he is intruding.

So many excellent pieces of furniture, of the kind mentioned among the accessories, are now being made that the adequate furnishing of a guestroom is not nearly so difficult as it once was. Then, too, one can often adapt a piece of furniture to a use for which it was not finally made, such as hanging a mirror above an old French console cabinet or above a half-round table and making a dressing-stand of it.

In either case the chief thing necessary is to put yourself in the guest's place and think of all the things needed for comfort. Don't equip a guestroom solely for a woman's convenience or solely for a man's. Consider the needs of both. Quiet coloring, light tones and simplicity are always to be aimed at, no matter whether one determines to furnish a guestroom with furniture of one style or with a combination of styles. In other words, avoid all elaboration, keep the room quiet and restful and shun all attempts at eccentricity.

ANSWERS TO CORRESPONDENTS

BY LILIAN TINGLE.

PORTLAND, Or., Aug. 10.—My Dear Miss Tingle: I read the letter of Mrs. X. Y. Z., of Salem. About a month ago I canned some string beans for the table. I always cook them with a small piece of bacon, as we like the flavor it gives them, so I concluded to add a small piece when canning them. After thoroughly washing, snapping and cutting into rather small pieces I boiled them in an open vessel for about 10 minutes. Then plunged them into cold water, and filled my jars. I use pint jars, as my family is small. I filled my jars half full, put in a small piece of bacon and filled up the jars with beans. For every pint of beans I add ½ teaspoon of salt, then fill jars with cold water, put on covers and one clamp, and put in washboiler with cold water. I was advised by a friend to cover the jars with water, which I did. After bringing gradually to the boiling point, I boiled them for about two hours.

So far no fermentation can be noticed. Am not giving this as a successful experiment for others to follow, for it may not be successful, but so far my beans look all right. So you can take this for what it is worth. I always enjoy your articles and have a number of your recipes which always prove satisfactory. MRS. E. W.

YOUR method is practically the same as that recommended by the United States Department of Agriculture except for the bacon and putting the cans on in cold water. The latter is not so very important in this case. The hot water is recommended as saving time. The bacon ought not to cause spoiling when put in as you describe. A little bacon is frequently put into cans with spinach and other greens. Many thanks for your letter. I am very glad that you like this column. I like writing it and I enjoy hearing from "unknown friends."

PORTLAND, Aug. 9.—Dear Miss Tingle: Kindly tell me what is the matter. I just put up nine pints of beans and they have started to spoil already. I used glass-top jars, boiled them three hours, had the jars perfectly clean. Only one jar is good. 2. Would you please give me a recipe for pickles, not too sour. Should they be air-tight? Had trouble keeping them last year. I am just sick over my beans. OREGON.

You certainly have my sympathy. It sounds to me as if the tops might be in fault or the rubbers. Rubbers too thin, too small, too old, too much stretched, or of bad composition are responsible for the loss of many cans of food. Did you test the glass top carefully and the top of the jar to make sure that there was no tiny ridge left that might prevent a perfect fit? This sometimes happens. Were your springs perfectly tight or did they need a little bending?

These are three of many possible causes; but I fear I cannot be sure exactly what was the trouble. Were your beans perfectly fresh? Did you leave any fresh beans or the finished canned beans standing around in a warm place?

Following is the method for canning beans: Have the vegetables young, tender and fresh gathered. String and snap or cut them diagonally on a board. Put them into a wire basket or cheesecloth and place in boiling water two to seven minutes, according to age and size. Plunge quickly into cold water. Take out and pack into clean jars. Adjust the covers, but not quite tight. Put into a wash boiler, on a rack, in hot water and boil two hours, counting from the time boiling actually begins. Remove and tighten the covers. Invert to cool. Wrap in paper and keep in a cool place.

The same method may be used for peas. Peas should be graded as to size to obtain the best results. This answers Mrs. L. S.'s question also.

I cannot guarantee success with the following, but you might like to try it: Open one of your cans, note very carefully whether there is any decaying smell or taste in the beans, or if it is merely fermentation. If the latter, wash the beans in cold water. Let them lie in brine over night. Drain, pack into scalded jars and cover with plain or spiced vinegar, or add some dill to the vinegar. They will probably keep all right as pickles, and can be served either as such, or they may be washed and reheated, to serve with meat like "dill beans" or "salt pickled beans," and thus you will not lose them even if they are not like regular canned beans. Do not try this, however, if there is any suggestion of a bad or bitter smell or taste when you try them.

2. It is better to have pickles air-tight. If exposed to air "scum yeast" and certain bacteria get a chance to develop and cause softening and decay of the pickles. Keeping the pickles under the brine or vinegar is essential in making them. If you do not want to keep your pickles in cans you can put them in kegs or crocks, provided you keep them covered with paraffine. Of course, they may keep (and often do keep) in crocks with a weighted board over them, but this is always more or less "chancy," and we can't afford to take chances this year. I am giving a number of pickle recipes in a separate article. I hope among them you can find one to suit you.

WOODBURN, Or., Aug. 8.—Dear Miss Tingle: Will you please answer through the columns of The Oregonian the following:

1. How do you treat small cucumbers for making sweet pickles so that they will retain their crispness and color?

2. Is it true that brown sugar instead of white gives better results in pickling?

Thanking you in advance. L. W.

1. Be sure to have the right kind of cucumbers. The real gherkins are best, and these are seldom to be obtained in the market. Use only perfectly fresh cucumbers. Do not oversalt or overcook them. Keep them always covered with liquid. Use a small quantity of alum, but not enough to be harmful. Do not put them into too rich a dressing. Do not add the sugar till they are scalded. Be sure you have good pickling vinegar. Acquire skill through experience. (No recipe can be a complete substitute for "judgment" and experience). Seal your jars. For other "pointers" see my separate article on pickles.

2. It all depends upon what you mean by "results." There should be no difference in the keeping qualities. Brown sugar flavor may be preferred by you or not; that is purely a matter of personal taste. Brown sugar, of course, makes a darker pickle than white sugar does. If you prefer the lighter pickle, without the brown sugar taste, then you will get better "results" with white sugar. If you like the brown sugar taste and do not care about color, then you will get better "results" with brown sugar. Suit yourself.

PORTLAND, Aug. 9.—Will you please tell me the proportion of salt to use for pickling beans for Winter use. They cook them, drain them, then put them in kegs or stone jars; make a brine of salt and boiling water, but I don't know how much salt to use. Thanking you in advance. MRS. C. L. W.

Following are directions for salted beans, given by the Department of Agriculture: Use only perfectly fresh, sound beans. String and snip them. Blanch them five minutes in boiling salted water, then dip into cold water for 15 minutes. Drain, place in a crock or keg (do not use a metal container) and put in the beans in layers, sprinkling salt over each layer. Seven pounds salt may be used to a bushel of beans. It is not necessary to use expensive table salt; coarse salt will do. When the container is nearly full, put on top of them a clean cloth, then a board rather smaller than the container and a stone or other weight on top. Then pour on cold water previously boiled and cooled. Have enough to entirely cover the beans. Keep in a cool, dark place. At the end of two to four days pour off the brine, boil, cool and pour back again, being sure that it is strong enough and that it completely covers the beans. The cloth should be changed occasionally and well scalded. Otherwise nothing need be done, unless there are signs of spoiling, when the brine should be drawn off, boiled, cooled and strengthened or a new brine added. A little flavorless salad oil, snowdrift oil for instance, poured over the surface will help to retard evaporation and prevent the development of "scum yeast." A small quantity of vinegar is also helpful. When wanted for use soak in several changes of water for 12 hours or longer before cooking.

MOLALLA, Aug. 6.—Dear Miss Tingle: Will you kindly have printed in The Sunday Oregonian a recipe for sweet cucumber pickles like those purchased in the market? Many thanks. MRS. J. E. D.

It is never possible for me to give proprietary commercial recipes. Commercial pickles sometimes contain ingredients such as saccharine and glucose, which are either undesirable or not easily handled by the ordinary housewife. White pickling vinegar is frequently used. Another difficulty arises from the fact that the kind of gherkins used in the best commercial pickles can scarcely ever be obtained by the housekeeper. Moreover the very best commercial pickles are made with more attention to accuracy as to materials, time and temperatures than can usually be given by the housekeeper; while the poorer grades of commercial pickles are often so lacking in "character" (even if no harmful ingredients are used) that few good housewives care to use them if they have an opportunity to make home-made pickles. I hope one of the recipes given in the "pickles" article will suit you.

PORTLAND, Aug. 13.—I have several "troubles" and as you so kindly helped me before I am coming to you once again.

1. I put up some peach plums, packing them in quart jars. I covered them with syrup and used a fork to get syrup in all empty spaces. Then I covered the jars with tops and boiled in the boiler for 20 minutes. hard. After they were cooked there is an air space of about two inches on top. One jar seems to be "bubbly" and working. Now should I cook them all over and fill to top It seems to me the hard boiling should make that air space perfectly sterile. What would you advise?

2. Any cake I make from any recipe crumbles in the cutting. War cake, a white cake, or any kind at all. The taste is fine and they raise nicely and look fine. Then when I cut them they go to pieces. So I decided it might be myself or the flour. This, perhaps, is rather vague, bunt as they all do it I cannot enclose any one recipe. Do you think I need use more of this kind of flour?

3. Could you give me a recipe for sweet spiced watermelon rind?

I am asking a good deal and will be most grateful for any suggestion. Thanking you. C. C. B.

1. If the jars are perfectly tight they should keep all right, even though there is a space. Possibly the bubbling one has defective rubber or lid. If you want to satisfy yourself about the others keep one of them in a warm place, say a warming oven, for a week or ten days and see how it acts, but I think, except for possible lid or rubber defects, the fruit should be safe.

2. It sounds as if your flour were to blame. Try another sort for cake-making. I wonder if you have learned the little art of cutting cake with a gentle sawing motion so as not to break it. Don't try to cut it while still warm. Do you over-measure your shortening or baking powder?

3. I hops the following may suit you: Watermelon Rind Sweet Pickles.—Pare the rind, removing the green outer rind and all the soft white part, cut into squares, diamonds, fingers or fancy shapes of convenient size, soak over night in "brine to float an egg," wash and bring slowly to the boil in alum water, using 1 tablespoon powdered alum to 2 gallons water; when at boiling point remove from the fire and place the rinds in cold water, changing the water so that the pickle may cool quickly. Make a syrup, using 2 cups brown or white sugar to one-half cup vinegar for every pound of rinds. Have the spices in a small bag, if a clear-looking pickle is liked, though some makers prefer to have the spices scattered through the jars. About ¼ cup mixed cloves, broken cinnamon and allspice, or cassia buds to 1 quart vinegar is used by many makers, but in all homemade pickles the amount and kind of spices must remain largely a matter of "family taste." Put the spices into the syrup. Wipe the rinds in a clean cloth and put them into the syrup to cook gently until the rinds can be pierced with a straw. Then place the rinds in the jars and cook down the syrup to thicken, if a heavy syrup is liked. Pour it over the rinds and seal the jars at once.

Watermelon rind preserve may be similarly made, using a sugar and water syrup instead of a vinegar syrup, and flavoring with lemon, orange or ginger in place of spices.

PORTLAND, Aug. 9.—Kindly give me a recipe for making fruit punch. Thanking you. C. P. H.

Calculate the amount you need to serve. This depends not only upon the number of the guests, but upon the occasion. For instance, you would need to allow a greater quantity per person if the punch is served during a dancing party than for "refreshments" at an afternoon reception. The following proportions will then serve as a guide:

Fruit Punch.—Two cups grapejuice, one cup orange juice, one cup sugar syrup (made by boiling ¾ cup sugar with ¼ cup water), one cup pineapple juice, one cup strong black tea (let stand five minutes only on the leaves), three tablespoons lemon juice, one pint soda water or iced water. This makes one-half gallon and may be diluted further if too strong for your personal taste. A few sprigs of mint may be used for garnish.

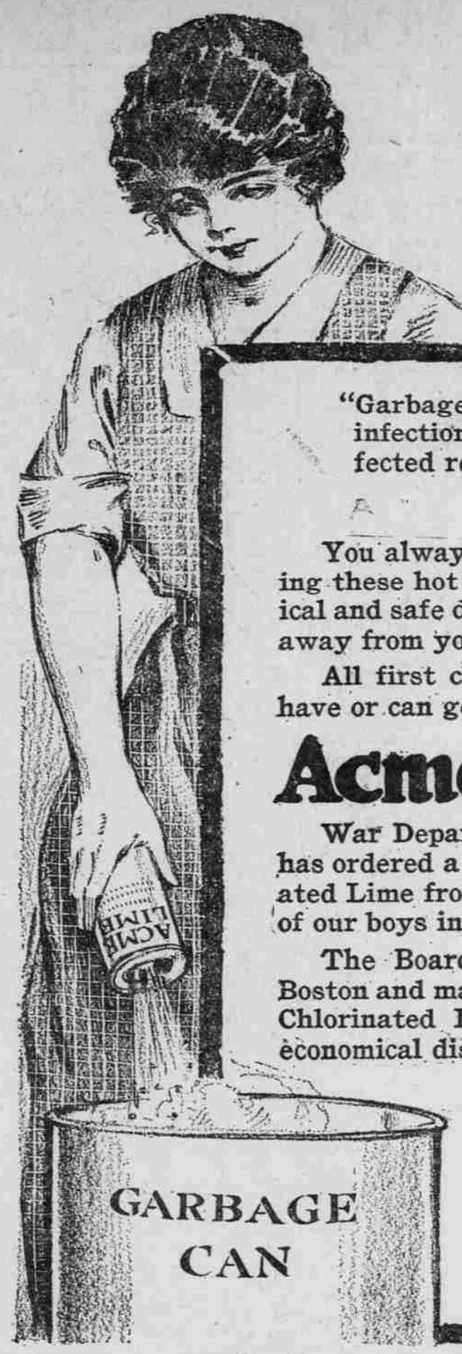
To improve the flavor grate the orange and lemon rind into the syrup and boil it with two cloves. Strain before adding to the punch. The tea may be omitted and more soda water used instead, but the tea helps to blend the flavors and makes the punch more refreshing.

Another variation would be to omit the prineapple juice and the tea and use two pints ginger ale in place of these and the soda water.

Following is a recipe for spiced string beans requested recently by a correspondent:

Spiced String Beans.—One gallon beans, one quart pickling vinegar, two cups water, one cup sugar, two tablespoons mixed pickling spices, brine made with 1½ tablespoons salt in two quarts boiling water. String the beans, but do not cut them up, as for cooking. Cut only if necessary to fit the jars. Put them into the boiling salted water and cook until nearly tender, then drain. Meanwhile boil the vinegar, sugar and two cups water with the spices tied in a bag. The water is necessary with strong vinegar, but may be omitted or reduced in quantity if the vinegar seems too weak to stand diluting. Boil 15 minutes. Then add the beans and cook about 10 minutes longer, or until the beans are tender, but not soft. Can while hot. Less sugar may be used if liked or a very little more, though care is necessary not to get the beans too sweet. The spices may also be varied to suit personal taste. Or a mustard dressing might be added, either hot or mild, as preferred.

Except that of China, San Marino has the longest national hymn.



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