

# In the Home -- Fashions -- Household Hints -- Recipes

## Just A Moment

### Folding Dress Skirts.

**T**O FOLD a dress skirt properly for packing and so avoid the crease down the middle of the front breadth, fasten the skirtband and pin the back to the middle of the band in front. Lay the skirt on a table or other flat surface, right side out, with the front breadth down. Smooth out all creases and lay folds flat. Then begin at the outer edges and roll each toward the center back until the two rolls meet. In this way the hang of the skirt is not injured, there are no wrinkles, and the front breadth is smooth and flat. If the skirt is too long for the trunk, fold it over near the top and place a roll of tissue paper under the fold.

### Kitchen Conveniences.

**A**BACK for the Sink—When the kitchen sink is not supplied with an enameled back, try pasting a square of white oilcloth on the wall above the sink. If good, strong paste is used and the edges carefully pressed down, the splashing of water on the oilcloth will not loosen it. The pasted edges do not curl as when tacks are used and the whole has a neat appearance.

**Protect the Bottom of the Sink With a Wire Rack**—A wire rack on which to stand kettles, dishes, etc., in the kitchen sink is quickly and cheaply made—and once used will always be a valuable part of the kitchen equipment.

The frame, which is of hard wood joined at the corners by small nails, is only a little smaller than the bottom of the sink. Wire netting (poultry wire) is stretched on the top, bent over the edges of the frame and tacked in place, then a molding covers the rough edges of the wire and makes a neat finish.

This rack does not interfere with the free passage of water down the drain pipe and saves the enameled sink from many hard knocks—besides elevating the dishpan to a convenient level for washing dishes.

### Care of Eyebrows and Lashes.

**D**ON'T NEGLECT your eyebrows and eyelashes, allowing them to get straggly and thin. Use an eyebrow brush regularly, brushing the brows smoothly and firmly, and gently brushing the eyelashes upward.

Petroleum jelly is splendid for thickening and darkening the brows and lashes, and so, for the matter of that, is cocoa butter. Apply a little every night, and you will find in a very short time your eyebrows and eyelashes will improve.

Be careful, though, how you apply either petroleum jelly or cocoa butter to the lashes. You require only the least little bit. Take a match, round the edge of which a tiny piece of cotton wool has been tightly twisted, and dip into petroleum jelly or cocoa butter. Apply under the eyelashes, working upward. This will cause them to take a pretty upward curl. Never clip the eyelashes. By doing so you will work them lasting harm.

### For Round Shoulders.

**A**SPLENDID EXERCISE to correct round shoulders is to lie face down on the floor and raise the body on the hands and toes ten times. Do this several times a day and increase the number of movements each time.

Another exercise is to stand in a doorway and, with each hand on the door frame, try to walk through the doorway. You will feel the effect of this movement on the shoulders.

You should always stand or walk with the head held erect, the chest out and the abdomen in. This position will force the shoulders to be straight.

### Canned.

**S**ING a song of canning-time,  
Sweetness everywhere;  
Sugar, spice and all things nice  
Scenting all the air.  
Pickles, butters, jelly, jam,  
Load the cellar shelves;  
Aren't we proud to know that we  
Made 'em all ourselves!

BOLERO EFFECTS ARE FOUND IN MANY OF THE LATEST COSTUMES



8184  
8194

Design by May Manton.

8184 Fancy Blouse, 34 to 42 Bust.  
8194 One-Piece Skirt, 22 to 30 Waist.

**I**T IS not very often that a bolero effect is achieved as simply as it is in this instance and it would be difficult to find a prettier one. The blouse is really very simple with the sleeves sewed at the long shoulder line and the overlapping fronts are simply stitched to the vest portions. The skirt is one piece with the tunic that flares prettily over the hips. In this case, the neck edge is finished with a flaring collar in Normandy style but, since it is cut simply in V-shape and finished at the neck edge, any collar or frill can be worn that may be most becoming. One could copy the gown in silk to be very handsome or in wool material to be simply practical and smart or it could be made from cashmere with the trimming portions of silk, for cashmere is to return to its own this autumn and it is always handsome in contrast with silk or satin.

For the medium size, the blouse will require 1½ yards of plain material 27, 1½ yards 36, 1½ yards 44 inches wide and 1½ yards of plaid 27, 1½ yards 36, ½ yards 44 inches wide; the collar ½ yards 36 inches wide; the skirt 3¼ yards 27, 2½ yards 36 or 44 inches wide, with 1½ yards 27, 1½ yards 36 or 44 inches wide for the tunic.

The May Manton pattern of the blouse 8184 is cut in sizes from 34 to 42 inches bust measure; of the collar 8234 in one size; of the skirt 8194 from 22 to 30 waist.

They will be mailed to any address by the Fashion Department of this paper on receipt of 10 cents for each.

## Ever Try Baked Rabbit?

**M**ANY who have a prejudice against this form of food will find pleasure in a baked rabbit. This dish is coming into wide favor and many restaurants feature its excellence. Should you wish to try it for yourself, follow these directions closely:

If not dressed at the market, remove the skin and head and all the slimy inner skin and the entrails. Let it soak a few minutes in salted water. Save the heart and liver for the stuffing, and also what blood may come from the rabbit in the dressing to put in the gravy. Stew the liver and heart, and then chop fine. Soak one pint of bread crumbs in cold water and crumble finely.

Add the chopped giblets, also two tablespoons of fine chopped salt pork and season it with mixed poultry seasoning and a little chopped onion. Add a few gratings of nutmeg, if you like, and a tablespoon of minced parsley. Fill the cavity and sew the edges securely.

Skewer the legs forward so it may be kept in a good position, and cover the surface with thin slices of fat salt pork. Put it into a hot oven and this pork will baste it sufficiently for a while. When it begins to brown add one cup of boiling water and baste frequently. It should cook from one hour to one and a half.

When nearly done remove the pork and dredge with flour, and let this take

on a good rich brown. When done remove to a hot dish and pour off the fat and gravy, leaving not more than two tablespoons. Add two tablespoons of flour and let them cook together until well colored, then reduce with boiling water or stock from the giblets, and when smooth strain it into the gravy boat.

Remove the skewers and strings and arrange the rabbit on a hot platter, garnish with lemon quarters and parsley and serve plum jelly or cranberry as a relish. When carving squeeze some of lemon juice into the flesh.—Mary J. Lincoln.

### Water Before Eating.

**A**GLASS of water before beginning to eat is advisable and refreshing as well; but no one should form the habit of moistening the throat with water to make the morsels of food slip down. Water taken in advance of a meal is supposed to prepare the saliva so that there is an abundance of the latter, which should be thoroughly mixed with the food before swallowing to make the food ready for the stomach, and, while many authorities hold that water taken during the meal is not harmful, it does often become such a habit, especially with children, that one often sees them fairly unable to swallow a mouthful without a gulp of water to follow.

## Recipes

### Putting Up Plums.

**P**LUMS make many tempting preserves. These have a piquancy which qualifies them as appetizers. They are good side dishes to serve with meats.

**Plum Jam**—In making plum jam it should be remembered that should the plums be hard and sour more sugar will be required than otherwise. The plums should be divided and stones taken out. Spread the fruit on large dishes and sprinkle sugar over them. Three pounds of sugar should be allowed to four pounds of plums. Let them remain in the sugar all night. The next day put into a preserving kettle and bring to boil, carefully stirring with a wooden spoon. A few of the stones should be cracked and kernels peeled and added to jam a few minutes before it is finished.

**Mock Olives**—Take a teaspoonful of white mustard seed and one of table salt to one pint of vinegar. Let the plums be of full growth, but not ripe. Boil the vinegar and pour it over the plums. Repeat this three days in succession. Greengages are best for this purpose.

**Sweet Pickled Plums**—Take a half gallon of almost green plums and scald till the skins are tender. Drain well and place in jars. Have a sirup made of two pounds of sugar, one pint of cider vinegar, a teaspoonful each of whole cloves and mace. Pour this over the plums while hot and seal.

**Plum Butter**—Take three quarts of half ripe plums and boil them for fifteen minutes. Rub through a colander, add one pound of sugar, one teaspoonful of cider vinegar, half a teaspoonful each of ground cloves, mace and cinnamon. Place on the fire and boil for half an hour without scorching. Put in glass jars and seal while hot. Keep in a cool, dark place.

**Spiced Plums**—Take half a gallon of plums and boil five minutes. Pour off the water and add three pounds of sugar, one teaspoonful of ground cloves, allspice and cinnamon and one pint of vinegar. Boil half an hour, stirring constantly. Place in jars and seal while hot.

**Plum Preserves**—Pour boiling water over the plums to take off the skins. Make a sirup of one pound of sugar and one cupful of water to each pound of fruit. When the sirup is boiling pour over the plums. Let this stand overnight; then drain. Boil the sirup again, skim and pour over the plums. Let them remain in this another day. Put over the fire in the sirup and boil until clear. Remove the fruit with a skimmer and pack carefully in jars. Boil the sirup until thick, pour over the plums and seal.

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Never let a child drink a glass of iced water quickly. If they are very hot it is enough to kill them. There is no harm in allowing a child to suck a piece of ice, because the water melts slowly and is fairly off the chill before it reaches the stomach. To satisfy extreme thirst, such as in fever, the ice sucking is preferable for this reason.

Teach a child when drinking water at any time to take long, but slow, mouthfuls. It is not only more satisfying, but better for the digestion in every way.