

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

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

May Manton Weekly Fashion Talk

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

A GRACEFUL CAPE

KITCHEN utensils were once made solely for use, not for ornament, though the polished coppers might indeed shine more or less brightly, but now with many such things made of aluminum and with many more in porcelain of various colors it is easily possible to work up a decorative color scheme for the kitchen. This need not consist merely of a scattering or of a riotous mosaic of color, for by the exercise of judgment the scheme may now be raised into a true color harmony.

Take the case of a woman lately about to buy a complete kitchen equipment who deferred its purchase until she had decided in what colors to have the kitchen itself painted.

Utensils of iron or of tin or of copper must have, of course, their own natural colors, whatever their room surroundings, but with porcelain utensils she could buy white or blue or brown or vari-colored, or utensils with one color without and another within. Here she had a wide choice, and on these she did not wish to decide until she had decided on the color of the room. She wished not only to have the various utensils harmonize among themselves, but as well to be in harmony with the room.

Door Blocks.

Among the novel little details of Summer-cottage furnishing planned for next season are many styles of ornamental door blocks for convenient use when a door is to be kept open.

Sojourners at the seashore will find in this novelty a wide scene for originality, and the sand from the beach offers a clean and sufficiently heavy filling for whatever type of door block is desired. The fancy for grotesque animals, barnyard fowls, picturesque birds and character dolls of different nationalities is apparent in the models chosen.

These are either cut from strong material, sewed and turned like a bag and then filled, or else the object is merely fastened securely to the top of a covered brick. In the latter case the added height serves as a handle and makes it possible to pick up such a door block without stooping.

For this purpose the modern wooden toys cut from a single block of wood and painted in gay colors are popular. Motherly-looking hens, pompous roosters and gay-plumaged parrots are among the wooden animals adaptable to this purpose. They may be firmly glued to a heavy block of wood painted to match the other woodwork in the room, or the foundation block may be painted to represent grass.

Try These.

To remove the rusty appearance from black suede shoes, rub with equal quantity of olive oil and black ink.

A toasted bread crust added to the water when cabbage is boiling will reduce the disagreeable smell greatly.

When mashing potatoes or other vegetables, never use cold milk, but hot, then they will be light and fluffy.

A lather made of white soap and milk is said to be excellent for cleansing children's white kid shoes.

A tablespoonful of water may be allowed to each egg when preparing croquettes or fish.

When the thread is burnt, scorch may be taken out by laying on a paste made of starch and exposing to the sun.

There is no simpler way to clarify lard used for frying purposes than by heating it thoroughly with several slices of raw potato and straining.

Microscope in Kitchen.

In starchy substances the adulterations will soon be revealed by the microscope if the grains of starch do not have the self-same form in the potato and in rice. The same thing may be said of the spices. Pepper can be adulterated only with peas or ground beans, and this fraud also may be readily detected. The rule may be almost universally applied to all foods that pass through the kitchen, and especially the kitchens of the wealthy. Coffee under the microscope does not look like chicory in structure, and chocolate made with peanuts does not look like pure chocolate.



—Design by May Manton.

3240 Cape for Misses and Small Women, One Size, 16 or 18 years.

THERE is something essentially graceful about the cape as a wrap. It takes wonderfully beautiful lines and it is capable of almost as much coquetry as the Spanish woman's fan. This one is designed for young girls and for small women of girlish figures and it is finished with a very unusual and pretty collar. As shown here, it is made of velvet with lining of soft silk in plaid, and velvet unquestionably makes an important feature of new fabrics, but it is easy to think of this cape made of a double-faced Scotch cloth as well as of the velvet that is suited to occasions of greater dress while it would be pretty also of light colored broadcloth or of charmeuse satin for evening wear. Plaid and striped linings are especially smart just now, the figured silks not being so much used by the best makers. Since the cape is a perfectly simple one in circular shaping with only darts at the shoulders, it can be made without the least bit of difficulty. For the college girls, it is perhaps of especial value, since it is the easiest garment in the world to slip on and off and is always ready at a moment's notice. If preferred, it can be cut shorter, giving something less of the cutaway effect at the front.

For the 16-year size, the cape will require 6 yds. of material 27, 5½ yds. 36, 3¾ yds. 44 in. wide.

The May Manton pattern 8346 is cut in sizes for 16 and 18 years. It will be mailed to any address by the Fashion Department of this paper, on receipt of 10 cents.

Buy Undrawn Chickens Is Advice

THE poultry-handling specialists of the United States Department of Agriculture are urging housewives to buy their chickens undrawn and with heads and feet still on. An undrawn chicken, they say, shows its lack of freshness or its unfitness for food much more clearly than does a fully dressed bird, in the dressing of which certain significant signs can easily be removed by the crafty poultry-dresser.

Moreover, by actual Government tests as reported in Circular No. 79 of the Bureau of Chemistry, fully-drawn poultry with head and feet removed, decomposes the most rapidly, while undrawn poultry keeps much better than does poultry either wholly or partly drawn.

When the feet of chickens are removed the housewife loses one of the easiest methods of determining whether the bird is young or old. Young chickens have smooth, clean feet and shanks. Old birds have scaly, rough legs and buttons or spurs. The head of a dead chicken gives very clear indications of staleness. The head of a chicken that is not fresh will show a greenish color below the bill, sunken eyes and a darkening or discoloration on the neck, all of which indicate decay.

The housewife should require that the entrails of a chicken be not drawn, or at least should have the butcher draw them in her presence. Moreover, the entrails of the chicken often show diseased conditions that are not evident after the bird is fully drawn. The appearance of the entrails will help her to tell whether the chicken is fresh and whether it has been properly handled. Entrails in a good chicken should be almost empty, round, firm in texture, and

showing little red veins here and there. If the intestines are full, the bird was not starved for 24 hours before killing, as it should have been, or else sand was fed to it to increase its weight and work a fraud on the buyer. If the animal heat was not removed quickly and completely the torpidness of the intestines will be lost and the folds of the intestines will stick together. There also will be an undue amount of sliminess and an unpleasant odor which is not found in a properly chilled bird. There is, of course, always some odor when the body cavity of a bird is opened, even if it is just killed, but this odor is quite different from the pronounced smell which comes with decay. An unscrupulous dealer cannot fool a bird on the housewife who dresses the chickens herself and knows how to interpret what she sees and smells.

Housewives should insist on a dry-picked chicken, because any wetting of a chicken, and especially scalding, lessens or destroys the delicate flavor of the meat.

Preliminary to Business.

"Are you as perfect physically as you seem to be?" he asked.

"Certainly," she replied.

"Has there ever been any insanity in your family?"

"Never!"

"Have you a depraved taste of any kind?"

"Certainly not."

"Are your teeth in good condition and do you see and hear perfectly?"

"Yes."

"Are you ever bothered by insomnia or headache or indigestion?"

"Not at all."

"Thank heaven. Now, let's make love a little while."—Chicago Record-Herald.

Cooking Potatoes.

DIFFERENT kinds of potatoes require different management. This is true, but if the following directions are carefully followed they will be found satisfactory in most cases. With a hard brush, first scrub the potatoes free from dirt in cold water. To attempt to peel a dirty potato only stains the fingers and also the potato itself. As the potatoes are cleansed, lay them in another bowl of clean water.

Pare them very thinly, to avoid waste, commencing at the crown and going round until all peel is removed. A vegetable knife is best for this purpose; it is one with a short, sharp blade, pointed at the end. With the tip of the knife pick out all the black specks, and again lay each potato, as it is ready, in clean, cold water, where, if convenient, they may remain half an hour or so with advantage.

Should any of the potatoes be unusually large they will be best cut in half, for, unless of nearly equal size, some will be tender before others are cooked. They should now be placed in a saucepan large enough to hold them; a pint saucepan is a good size for a pound of potatoes, for, unlike green vegetables, they do not require too much water. Add salt (half a teaspoonful to every pound), cover with cold water (if old ones), and put on the stove to boil. Reckon time from when they commence boiling, and it will be well for the young cook to remember that, the larger the saucepan, and the more potatoes it contains, the longer it will take to boil up.

In 25 minutes drain off all the water by tilting the lid of the saucepan and letting the water run through the gap, cover saucepan with a clean, folded cloth and let the potatoes finish cooking in their own steam; they will then be dry and floury.

Potatoes may be boiled in their skins and are said to be more nutritious; but then there is the trouble of peeling them when cooked. In this case they are treated in the same manner, but must not be boiled a second too long, or they break in peeling. Some people, however, serve them in their skins, placing a small plate to the left of each cover to receive the skins.

Zuni Indian Bread.

1 cup white corn meal.
1 cup yellow corn meal.
1 cup water.
1 teaspoon salt.
One-eighth teaspoon cayenne.
1 cup chopped suet.

Mix all well together; form into rolls about five inches long; roll in greased paper; and bake in a moderate oven one hour. Serve hot.

The habit among the Indians was to roll these cakes in the husks of corn, a method which is sometimes followed by campers.

There are other simple breads which were first made by the Indians and are very old types, closely resembling the breads of other primitive people. Though easy to prepare, they are nevertheless very palatable. Two of these are "Ash cake" and "Hoe cake."

Chocolate Creams.

Put six ounces of vanilla chocolate into a small saucepan with just sufficient milk to cover it. Place the pan on the stove and stir the chocolate from time to time until it has melted. Then add one-quarter of a box of gelatine which has been softened in cold milk. As soon as the gelatine has dissolved, remove the pan from the stove to the kitchen table and let the chocolate cool. Whip half a pint of cream until it is quite stiff and then add one teaspoonful of essence of vanilla. Stir in the cool chocolate, and if possible a large tablespoonful of chopped candied pineapple. The cream should be quite soft when served. They are not intended to set. Sprinkle chopped almonds over the top if desired.

Substitute for Meat.

Cook one pound of macaroni in boiling water until tender. Then place in a buttered baking dish, first a layer of macaroni, then cheese, seasoning with salt, pepper and butter. Take two eggs well beaten, add a cupful of sweet milk, then pour over top of macaroni. Bake for about one-half hour or until a nice brown.