

# 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.

**M**EATS of all kinds, unless intended for soup, should be cooked in small vessels. A small roast in a large pan means rapid waste by evaporation and much of the meat dried too much. A stew in too large a kettle requires more water to cover it than should be used.

If baby slips in his new shoes, rub the soles over a few times with sand-paper.

When the fiber water pail begins to leak a coat of varnish over the inside will prolong its usefulness.

Make pancake batter and thin cake batters beautifully light by beating with an egg beater.

It is usually lack of stick-to-it-iveness rather than lack of ability, that is at the bottom of failure.

Normal work invigorates and if it is satisfactorily done, brings a mental as well as the purely material reward.

Furniture dealers clean brass by applying spirits of camphor with a soft cloth or brush and polishing with a clean cloth.

Did someone spatter grease on the wall paper? Hold a piece of blotting paper over the spot with a hot iron for a few minutes.

That stiff scrub brush is also useful on wash day. It quickly removes the obstinate dirty places that are a part of soiled, heavy work clothes.

When you want to run a sharp-pointed curtain rod through new, freshly laundered curtains, slip a thimble over the point of the rod and be spared all annoyance.

A delicious, fruity taste will be added to the "company" tea if the lumps of sugar served with it are rubbed over an orange whose skin has been roughened with a fine grater.

Odors from fish and strong vegetables will be entirely removed from cooking utensils if they are washed with soap and warm water, wiped dry, then washed with strong vinegar and rinsed.

Kettles may be kept cleaned by boiling potato peelings in them.

To cut fresh bread, heat the blade of the knife in hot water; it prevents breaking and crumbling.

A few drops of blue washing fluid added to the water in which glasses are rinsed will make them sparkle.

Obstinate dresser drawers will run easily if removed from the dresser and the lower edges rubbed with soap.

It is better not to put a bed spread through the wringer after the last rinsing; hang it on the line dripping wet.

When buttons are taken from an old dress they should be strung on a string before putting them into the button box.

Patterns are conveniently marked by tying a piece of the material from which the garment was cut around the pattern.

The coffee pot should be thoroughly cleaned once a week; boil it for half an hour in a strong solution of borax and water.

Rancid butter can be sweetened by cutting it into two or three pieces and allowing it to stand in sweet milk for six or eight hours.

Before washing lace curtains, baste a narrow strip of muslin along the outer edge, allow it to remain until the washing and drying process is complete.

By having the tread of the step made to lift on hinges, the lower step of the back stairs can be turned into a very convenient place to keep the family overshoes.

To keep the closet floor neat, try keeping the children's shoes together in pairs by the use of clothespins. This will relieve mother and the owners of the shoes of constant searching and will help in keeping the floor in order.

## May Manton Weekly Fashion Talk

### A FASHIONABLE SCHOOL FROCK



8233

8233 Girl's One-Piece Dress, 6 to 10 years.



Design by May Manton

**J**UST such simple one-piece frocks as this one are fashionable for school and every-day wear. They are very charming and childlike in effect, they are easy to make and easy to launder, and mothers almost universally like washable materials for little girls' dresses. The wide belt that is held in place by means of straps under the arms gives an especially smart touch and the simulated vest is pretty. Striped galatea makes this frock with trimming of plain, but there are a great many lines and cotton fabrics adapted to such use and the heavier ones shown for Autumn include many beautiful colors and designs. Since the body portion and the skirt are cut in one, there are very few seams and the kimono sleeves dispense with all fitting at the armholes. There are tucks at the back which meet over the closing.

For the 8-year size, the dress will require 2 3/4 yards of material, 2 1/4 yards 36 or 44 inches wide, with 3/4 yard 27 inches wide for the trimming.

The May Manton pattern 8233 is cut in sizes from 6 to 10 years. It will be mailed to any address by the Fashion Department of this paper, on receipt of 10 cents.

## Some Inexpensive Meat Dishes

**B**RAISING is an excellent way of cooking rather tough meats, as the long, slow cooking softens the meat, and yet all the nourishment is preserved in the gravy. A fowl that is tough should always be cooked in this way. Take a casserole just large enough to hold the fowl. Cover the bottom with slices of fat bacon, add thick slices of onion, carrots and turnips and put in the fowl. Cover the dish and let it cook on the top of the stove for 15 minutes. Then add a pint of hot water. Place in the oven. Let it simmer an hour or longer, according to the age and size of the fowl. Two hours will be needed for an old bird. Dish the bird. Put the vegetables around the dish and pour over it a gravy made from the stock.

Kidneys, which may be bought for 1, 2 or 3 cents apiece, never more even in the city, make a cheap and delicious supper, luncheon or breakfast dish either grilled or stewed. To stew the kidneys scald, skin and cut them in halves, take out the small hard piece and rub in seasoned flour. Heat a little dripping in small casserole, put in the kidneys and fry them brown. Take them out and keep warm on a plate. Chop a small onion, fry in the casserole until brown, add a little flour, and brown. Add a teaspoonful of sharp sauce and one of tomato sauce or catsup. Pour in slowly as much water as required, stirring to keep smooth. Return the kidneys to the pan and simmer for about an hour. Skim off any scum and flavor with sherry. Kidneys that are left over from a supper dish are very good hashed and served on toast for breakfast. They should be rewarmed with a brown gravy.

Grilled kidneys may be grilled in their own fat, or they may be scalded, skinned and split and brushed with oil. They should be served on toast, either well seasoned or with a devil sauce.

Veal and ham pie, a very popular and inexpensive English dish, is made as follows:

One pound veal cutlet, four ounces bacon or ham, two hard-boiled eggs,

pastry, seasoned flour and mushrooms.

Make a seasoned flour by mixing one tablespoonful of flour, one teaspoonful of salt, one-half teaspoonful of pepper, add a little grated rind of a lemon and a pinch of cayenne. Cut the meat into medium pieces, rub in the flour and put into a deep pie or baking dish. Peel the mushrooms and put them in the dish. Pour in enough water to three-quarters fill the dish, and cover the top of the dish over with pie crust. Make a hole in the center of the pastry. Put it into the oven and bake for an hour.

### Candyng Fruits.

Fruits of every kind may be candied by first boiling them in sirup, and then taking them out and drying them in a pan on the stove or before the fire; then boil the sirup to a candy, dip the fruit into it once more and again set the fruit on the stove to drip; then put it in boxes or patented jars and keep in a dry place. If put in the jars the fruit will keep for a long time. Grapes, currants and the various kinds of berries may be candied by simply dipping them into the candy and putting them where they can dry (not on the stove) without touching other pieces of fruit.

### Quick Fruit Bread.

Mix ingredients for baking powder biscuits, adding three-quarters of a cupful of cleaned currants and three-quarters of a cupful of seeded raisins. Make into a loaf, brush over the top with brown sugar that has been mixed with a little cold water. Bake for three-quarters of an hour. This may also be made thin enough to drop from a spoon, in which case sprinkle over the top a few chopped nuts and serve hot with honey.

### Beef Warmed Up.

One very satisfactory way to warm up a joint of beef is to wrap it in thickly greased paper and keep it covered while in the oven. By having it covered the steam will prevent the meat from becoming hard and dry.

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

### Plum Pudding.

**O**NE pound white bread crumbs, half pound white sugar, half pound chopped suet, half pound currants, half pound raisins, salt, pinch of soda, half pint milk, quarter cup fruit juice, four eggs beaten, half teaspoonful each of cinnamon, nutmeg and mace. Mix dry ingredients together, then wet with milk and fruit juice, also beaten eggs, salt and soda dissolved in them. Tie in two pudding bags and boil four hours or steam in a pan in steamer five hours. Serve with the following sauce.

### Suet Pudding.

Two cups each of raisins, currants, finely minced suet, flour and ground bread crumbs, half cup each of nuts, preferably mild ones, citron, orange and lemon peel and candied cherries, one cup cream, one cup of sugar, one tablespoon nutmeg, cinnamon and cloves, one-eighth teaspoon salt, four eggs, two teaspoons baking powder. Brandy and wine may be added or a gill of grape juice, but are not absolutely necessary. If the mixture seems too dry, add milk. Put raisins, currants, suet and citron in large bowl and dredge with flour, add sugar, cream and bread crumbs, and lastly add flour and baking powder and beat in the eggs and nuts and cherries. Put in well-buttered baking powder cans, fill half full, and steam for five hours. This pudding keeps splendidly and can be warmed over by steaming for half an hour. Serve with any of the pudding sauces.

### Roast Goose, English Style.

Take a fat tender goose about eight months old. Prepare a stuffing of three parts bread crumbs, six ounces butter or part butter and salt pork, one teaspoonful each of sage, pepper and salt, and one chopped onion. Do not fill goose too full and stitch sides together very firmly. Put a little water in the baking pan and baste often with salt and water, and if liked, a little vinegar. Bake two hours, turning frequently so that the sides and back may be browned nicely. Make gravy of the giblets, which should be cooked until tender. Thicken gravy with a little flour and butter rubbed together.

### A Useful Cake.

One-third cup of butter, two cups light brown sugar, two eggs, beat all together. One cup of new sweet milk, three cups of sifted flour, three teaspoonfuls baking powder. Stir all together, and bake in seven layers. For jelly cake take jelly, for orange cake juice and grated rind of one orange, whites of two eggs, make stiff with sugar. For lemon cake white of one egg, juice of one lemon, and teaspoonful extract of lemon. For coconut, whites of two eggs, thickened with sugar and grated coconut.

### Dolly Varden Cake.

Two cups of sugar, two-thirds of a cup of butter, one cup of sweet milk, three cups of flour, three eggs, one-half teaspoonful of soda, one teaspoonful of cream tartar. Flavor with lemon. Bake one-half half of this in two pans. To the remainder add one tablespoonful of molasses, one cup of chopped raisins, one-half cup of currants, piece of citron chopped fine, one teaspoonful of cinnamon, cloves and nutmeg. Bake in two pans and put in sheets alternately with a little jelly or white of an egg beaten to a froth.

### Apple and Chicken Salad.

Scoop centers from apples, allowing one to each person. Fill with cold minced chicken seasoned with salt and minced sweet green peppers, moistened with cream. Steam apples until almost tender, chill and serve with mayonnaise.

### Pear Salad.

Take canned pears, drain for a few minutes. Place half a pear on lettuce leaf or garnish with parsley, then sprinkle with chopped nuts and marshmallows, pile with mayonnaise or whipped cream dressing and top with a candied cherry.

### Lemon or Orange Sauce.

Two teaspoons cornstarch, one cup sugar, 1 pint boiling water, and two teaspoonfuls of butter. Juice and grated rind of one orange or lemon. Cornstarch and sugar can be mixed then boiling water added, butter and lastly flavor. Cook until thick.