

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.

BEFORE using new enameled cooking utensils grease the inside with butter. This will prevent the enamel from cracking and chipping afterward.

After using your food or meat chopper, run a crust of bread through the machine, and it will be much more easily cleaned.

To avoid the "ring" which often forms around spots cleaned with gasoline, add a small quantity of salt to the gasoline used in cleaning.

To make the old lids of fruit jars look like new, boil them in weak vinegar 20 minutes, and then scrub them with soapsuds and a brush.

If after cleaning brass or copper with salt and vinegar it is immediately rubbed with olive oil, the metal will not tarnish for a long time.

Before using new enameled cooking utensils grease the inside with butter. This will prevent the enamel from cracking and chipping afterward.

To stop cracks and holes in stoves, make a cement of equal parts of ashes and salt, adding enough water to form a soft paste. Use on stove when stove is cold.

Dip one and one-half yards of cheesecloth in water, wring, then sprinkle with water and kerosene, and hang in air a short time. It takes up all dust after sweeping and keeps floor shiny and bright.

To mend leaky pans take small brads and washers. Cut a piece of leather, punch a hole in it the size of the brad, insert the brad through the hole in pan, slip washer and leather on brad and pan will not leak.

Pieces of string and twine which economical housewives save from grocery and other parcels delivered at the door may be converted into exceptionally useful dishcloths, according to one who has used them. The twine should be knitted with a plain stitch on coarse needles, as washrags are sometimes made.

Remove the cover from an old umbrella and enamel the frame white to prevent rust. Suspend the frame by the handle from the ceiling near the range. On ironing days it will be found most useful for small articles, which can be hung on the points to finish drying. When not required the frame can be shut up, and will take up no room.

There are many excellent cleaning mediums on the market for white shoes of all kinds, but there is no simpler or more efficacious way of cleaning buckskin footwear than to brush out all the dust and then scrub with a nailbrush wet with rich white soapsuds. Wipe off the soap, rub off with a damp cloth to rinse out the soap and then let the shoes dry in the open air.

When brass beds become tarnished, as they often do, you can lacquer them and make them like new. First rub the brass vigorously with a flannel dipped in whiting, then get 10 cents' worth of shellac, dissolve it in enough alcohol to make it thin. Apply with a small brush. It can be done quickly, and the bed will look as pretty as if sent to the factory, and is much cheaper.

If you have had a waist or a light dress stained by wearing a bunch of flowers, you will appreciate how much trouble might be saved by owning a chamois case to cover the stem. Make this by stitching into shape a piece of chamois the desired size. Into this case may be slipped the stems of any short-stemmed flowers, and then they may be carried or worn without staining waist, glove or gown.

Lemons may be purchased when cheap and kept for months, according to the Cleveland Plain Dealer. Put a layer of fine, dry sand about an inch deep in an earthenware vessel. Place a row of lemons on this, with the stalk ends downward, and be very careful that the lemons do not touch. Cover them with another layer of sand about three inches deep, and on this layer place another lot of lemons, and so on until the jar is full. Store in a cool, dry place.

May Manton Weekly Fashion Talk

WITH THE FASHIONABLE LACE FLOUNCE



#218 Semi-Princess Gown, 34 to 42 bust.

NO trimming is more fashionable than the deep flounce of lace. Here it is used with singular success in combination with one of the flowered taffetas. There is a plain two-piece skirt with a tulle that can be either puffed or plain and the flounce is simply arranged over the skirt and under the edge of the tulle. The blouse with the band-collar that stands away from the neck edge is of especial interest. For afternoon dances and for occasions of the sort, no smarter, prettier gown could be made, while, as a matter of course, if something simpler is wanted, the flounce can be omitted as suggested in the small back view. Touches of velvet are found upon almost every smart costume, and, in this instance, the wide girdle and narrow bands are made of velvet ribbon to match one of the brightest colors of the design. Flowered faille is a novelty of the season. It would be handsome made just in this way, or for the blouse and tunic shown in the back view over a plain skirt.

For the medium size the gown will require $8\frac{1}{2}$ yards of material 27 inches wide, $5\frac{3}{4}$ yards 36 or 44 inches wide, with one yard 27 inches wide for the band collar; $2\frac{1}{2}$ yards of lace for the flounce, four yards of narrow lace for the neck and sleeves.

The May Manton pattern of the gown, #218, is cut in sizes from 34 to 42 inches bust measure. It will be mailed to any address by the Fashion Department of this paper on receipt of 10 cents.

Special Menus Now for Children

STORED away in the memory of most of the men and women of today is the recollection of the time when if there was company in the home for dinner the children had to wait until the second table, and so keen was the disappointment that followed the doleful words, "The children must wait," that there is an answering thrill of sympathy now whenever such an occasion is recalled.

But today all this is changed. Who ever hears now of a child having to wait until the second table to be served? Instead of that, children have forged ahead, and, with many other subjects that prove the advance of the times, they are receiving attention that would have been an astonishment to the parents and possibly to the children themselves a few generations ago.

Hotels have been quick to see the opportunity offered for giving satisfactory attention to the children and one of the latest innovations is the announcement by the managing director of one of the well-known hostels of the country that special menus will be served for the children of persons who are stopping there.

The following menu, which was served one day, shows a variety of goodies of which children are particularly fond. For breakfast there was orange juice, cereal, codfish, cocoa

or chocolate. For luncheon the children were served with beef consommé, scallop of veal, creamed spinach, baked apple and milk, chocolate or cocoa. Their dinner included cream soup, boiled fowl with rice, potatoes, fruit tartlette and milk, chocolate or cocoa.

In addition to the special menu for the children there is a kindergarten for those stopping at the hotel and a play-room where they have fine times when their parents are busy. These innovations give them a touch of home atmosphere, which enterprising managers believe will be appreciated as much by the parents, who know that the children will be well cared for, as by the little ones themselves.

Cream Candy.

Two cupfuls of granulated sugar, one cupful of water, one-half teaspoonful of cream of tartar, and one level tablespoonful gum arabic dissolved in a little cold water. Place over the fire and stir until sugar is dissolved, then quit stirring and boil steadily until the mixture hardens in cold water. Take from the fire and flavor with one teaspoonful of lemon extract, pour out on greased platter; when cool enough to handle, pull until perfectly snow white, cut in two-inch pieces with sharp scissors, and wrap in waxed paper.

The Editor will be pleased to receive and publish recipes.

One-Egg Cake.

ONE egg, one cup of sugar, one cup milk, butter the size of an egg, two teaspoons of baking powder and one and a half cups flour. Cream butter and sugar, then add yolk of egg and cream thoroughly, then add and the flour in which baking powder has been sifted, white of egg, and flavoring. This will make two loaves or a small loaf.

Marguerites.

Boil one cupful of sugar and one-half cupful of water until it boils a thread, pour over the beaten white of an egg and beat until smooth, then in one cupful of nut meats, spread on soda crackers, and brown in the oven.

Pineapple Filling.

One can grated pineapple, add one cup of sugar and cook down like preserves. This makes a delicious filling for cake and will make enough for several cakes. It will keep indefinitely.

Coconut Cream Filling.

One cup milk, one-half cup coconut, one cup sugar, one-half teaspoon of butter, one tablespoon of cornstarch made smooth in the milk. Boil four minutes and when nearly cool stir in the yolk of an egg.

Chocolate Caramels.

One cupful of grated chocolate, two cupfuls of brown sugar, one cupful of molasses, one cupful of milk, butter the size of an egg; boil all together until thick, stirring constantly. Turn out on greased platter and mark in squares when hardened.

Delmonico Potatoes.

Melt quarter pound grated cheese in one and one-quarter cups white sauce. Arrange diced, cold boiled potatoes and white sauce in alternating layers in buttered baking dish. Cover with buttered crumbs and bake until brown.

Tomato Cakes.

Take one cup of canned tomatoes, two eggs, one dozen soda crackers rolled fine. Season the tomatoes and mash with half the crackers, add the eggs and beat smooth; add the rest of the crackers and form into small cakes. Drop into a hot buttered gridle and fry a nice brown.

Filling.

Whip one cup of cream. Beat the whites of two eggs to a stiff froth. Beat one-half cup of powdered sugar and the yolks of the eggs together and flavor with half a teaspoon of vanilla. Put all together and add one cup of chopped blanched almonds, or stoned and chopped prunes, raisins, dates or other fruits.

Peanut Candy.

Place one pound of sugar in a saucepan over the fire and stir and shake the pan until the sugar is melted, forming a thick, rich syrup; quickly stir in two cups of peanut meats, previously prepared, and turn the mixture out on a greased marble slab or platter; mark in squares. Work quickly with this candy, as it hardens very soon.

Liver Rolls.

Dip thinly sliced calf's liver in boiling water, then in flour, and salt lightly. Place on each slice a spoonful of dressing made by crumbling fine one-half loaf stale bread, seasoned with salt, pepper, onion salt and sage. Moisten with a very little hot water (do not make soggy). Roll the slices of liver around the dressing and fasten with toothpicks. Brown on all sides, then place in pan in oven, add a little boiling water, cover and steam for 15 to 20 minutes, leaving off cover last five minutes.

Favorite Cake.

Cream one cup butter until soft with one and one-half scant cups cane sugar and juice of half an orange. Beat until creamy, then add one-third cup cold water from the one cup used in cake. Next add one cup flour that has been sifted three times with two tablespoons cornstarch (do this with each cup). Beat in long strokes, then add a little water and the second cup of flour. Beat, then add the rest of the water and the third cup of flour with two heaping teaspoons baking powder. Beat again, and add well-beaten whites of four eggs. Bake in layers. Flavor with vanilla and orange.