

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.

Household Hints.

CUT cotton batting in small squares and bake in a hot oven 20 minutes. This makes each square fluff up light and feathery and sofa pillows filled in this way are as light as down.

To get rid of the smell of tobacco smoke put a lump of crystal ammonia into a jar and add a few drops of oil of lavender. Pour a little boiling water over it and let the jar stand in the room.

Every woman who cuts out from paper patterns knows of the bother in pinning it flat to the cloth. Take a hot iron and smooth the tissue paper pattern over the cloth and it will remain flat without pins.

If a stove is cracked, mix equal parts of table salt and wood ashes and add water to make a thick paste. Rub the paste into the crack while the stove is hot and the mended places will be as hard as a rock.

When wringing out sheets and table cloths, gather up in the hand by the selvage edge and put them through the wringer in that way and there will be no trouble with the edges turning in when they are ironed.

In washing chintz, wheat bran will be found more satisfactory than soap. Tie a quart of bran in a piece of cheesecloth and use this for rubbing on the material as one would soap. Do not use too hot water and rinse and blue as one would if washed in the usual way.

To stop nosebleed, roll a piece of quite soft paper in a very hard knot and pack hard between the upper lip and the gum. Let it remain a few minutes and the bleeding will stop. It may have to be renewed once or twice in the case of obstinate bleeding but it will be effective.

To prevent fern fronds from turning yellow, water them in the following way: Fill a tub with water to the depth of two inches, place the pots in this and allow them to remain until the soil has absorbed all it requires. The chill should be taken from the water first, but on no account pour water on the top of the fern.

For Baby's Toilet Basket.

For the baby's toilet basket or the little girl's bureau dainty doll pincushions are quite appropriate. They are made of ribbon in any dainty color and the tiny dollies may be purchased at any shop where toys are sold. For the rose pincushion, with a doll's head forming the center of the rose, buy a bisque or china head with blond hair.

Make the oblong cushion of wide pale blue ribbon and in one side cut a round hole for the insertion of the doll's head. The shoulders will be hidden inside the cushion and a stuffing of cotton may be packed around it. Make the rose leaves of scraps of pink silk. If you have two shades of pink, so much the better. Of course the arrangement of the petals must cover the opening where the doll's head protrudes from the cushion.

For the other cushion buy a tiny, jointed doll and wrap white ribbon around it in swaddling clothes effect. The cushion is made of white satin ribbon decorated with embroidered forget-me-nots and a big rosette of knotted pale blue ribbon in No. 2 width trims the pincushion.

Sanitary Breakfast Cereal.

Every child should have a cereal at breakfast, but never should the dish become monotonous when there are so many palatable and excellent cereals on the market. The modern way of selling cereals in sanitary packages insures your child an absolutely clean food, while cereals that are sold in bulk are apt to absorb all the floating germs that come their way.

In order to keep the packages wholesomely clean after they are opened for use in the home it is well to have one of the metal corner attachments that are made for this purpose. One fits securely on the corner of a cereal box, a space large enough for pouring out the cereal is opened and when not in use a hinged metal cover slips over the opening, leaving an air-tight package until it is opened again. This metal corner costs only 10 cents.

A USEFUL APRON



8387

8387 Child's Apron, 2 to 6 years.

THE protective apron such as this one fills an important place in the child's wardrobe since it means a real saving of frocks. This model that is made in kimono style involves scarcely appreciable labor. It is thoroughly comfortable at the same time and can be made very prettily and attractively by simple treatment. Here blue and white checked gingham is trimmed with bands of plain blue. It would be very pretty made of blue linen or blue chambray with the neck and sleeve edges scalloped with white and, in the back view, white butcher's linen is shown with trimming of blue. For many forms of play, the shorter sleeves are to be preferred but, as cooler weather approaches, the long ones finished with bands will be welcome.

For the 4-year size, the apron will require 2 yds. of material 27, 1½ yds. 36 or 44 in. wide, with ¾ yd. 27 for the trimming.

The May Manton pattern of the apron 8387 is cut in sizes from 2 to 6 years. It will be mailed to any address by the Fashion Department of this paper, on receipt of 10 cents.

Methods In Art of Dishwashing

BY MRS. LILLIAN M. UNDERWOOD IN THE COUNTRY HOME.

CONSIDER four things are essential to make the task of dishwashing easy. A large kitchen table, a quantity of good soft water, plenty of good soap and a large dish drainer. Some kitchens are too small to permit the use of a large table, but a folding shelf makes a good substitute. This shelf can be attached to the wall with hinges at a convenient height and let down against the wall when not in use. The dishes cannot be sorted and scraped rapidly unless one has plenty of table room. The majority of farm homes are equipped with large cisterns, so the question of water ought not to be a serious one.

I always fill my dispan half full of water and if there are many dishes to wash I change the water when half the dishes are washed. Soap which makes good suds and does not injure the hands is not easy to find at a small price, and as we need lots of good soap for dishwashing, the price of it is an item for us to consider. I have solved the problem by making my own soap from the meat leavings and grease.

I make it as follows: To one 10-cent can of potash or lye I add one quart of water and allow it to cool. Then I melt the grease, of which I take five pounds. When the grease is just warm I slowly add the cold lye and two tablespoonfuls of powdered borax. I stir the mixture for about 10 minutes and then pour it into the mold and several hours later I cut it into pieces. Any large dry goods box lined with heavy paper can be used as a mold.

This soap is white and makes a splendid suds which does not hurt the hands. I use this soap for laundry purposes and the men of the family prefer it to any other for washing their hands. I rinse my dishes in very hot water and fill the rinsing pan one-third full. I dip each dish into this water before putting it in the drain to dry. When using a dish drainer it is very important to change the rinsing water whenever it looks soapy. "Necessity is the mother of invention," and such it was with my dish drainer.

During the rush or busiest times of the year on our farm I have to cook for several men and until last Summer it seemed to me that I spent all my time wiping dishes and wash dish towels. One day I laid some small sticks on my table and spread a heavy cloth over them to catch the water. Then I rinsed the dishes carefully and set them there to dry and I discovered that when they were dry they looked better than those I had wiped. I found wire drainers in hardware stores, but these were too small, for each dish must have its own place in a drainer or the dishes will drip on each other and become spotted. So I had a dish drainer made as follows:

For a foundation I used the body of an old kitchen table about two by three feet and standing on legs about 30 inches high. On the top of the table six small sticks were nailed lengthwise. These sticks were a half inch thicker on one end than the other so as to give a slant to the tin which rested on top of them. This tin is the exact size of the top of the table with a narrow rim all around it to prevent water, which drips from the dishes, running onto the floor. At the lower end of this tin as it rests on the sticks there is a spout and under this spout I hang a small pail to catch whatever water that runs off.

I had a rack made of small sticks put crosswise. This rack is the same size as the tin and rests upon it. Around the outside of the drainer is a wooden rack against which to rest the dishes. I had it painted throughout, as this makes it easier to clean and protects the tin from rust, and I then put casters on the legs. When the dishes are finished the drainer can be put out of the way. I drain all my dishes, putting in the glass first at one end and reserving the other end for tinware. Of course I wipe the silver. I prize this dish drainer very highly.

In washing pans and cooking dishes a small sized vegetable brush is good and a mullage brush is also good for washing cream pitchers and under the small handles on cups and tureens. A large sponge is also a fine thing in cleansing kitchen utensils and one will last for a long time.

Effective Frosting.

MAKE ordinary boiled frosting and after you have beaten it stiff enough to hold its own firmly on a cake empty it into a double boiler.

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Place the double boiler over a good fire that will keep the water in the lower pan at a brisk boil. Do not stir the frosting at all, but watch it until it begins to fudge around the side of the pan.

Then take it from the stove and beat it in the pan until it is cool enough and thick enough to swirl on your cake, holding its own in whatever irregularities you wish to perpetrate.

If you let it get too cool it will harden in the pan perhaps before you have finished frosting your cake. If it does harden a little hot water beaten in will remedy the difficulty.

Do not use a knife to put on frosting when you want the frosting to fork handle.

Batter Apples.

Cut out the cores and centers of one dozen apples of uniform size. Place in a baking pan and fill each apple with sugar and a little grated nutmeg. Now make a cake batter of one cupful of sugar, one teaspoonful of butter, one cupful of sweet milk, two eggs, two teaspoonfuls of baking powder and three cups of flour. Beat this well, pour over the apples and bake. Serve with sauce.

Left-Over Muffins.

If there are many muffins left over from breakfast, turn them into cakes for luncheon, says the New York Press. Ice them with icing made from one egg white and enough confectioner's sugar to stiffen it. Place a raisin or half a nut or a candied cherry on each. Or else cut the muffins in two crosswise layers and fill them with chocolate icing or filling and sprinkle the tops with powdered sugar.

Angel Cake.

Sift together four times, one and one-half cups of sugar, one cup flour, one teaspoonful cream of tartar; stir in this very lightly whites of 11 eggs thoroughly beaten. Flavor with one-half teaspoonful of rose extract. Bake 50 minutes in a slow oven, not opening the oven for 30 minutes. Turn pan over on a rack and let cake remain in pan one hour. This is the simplest rule for angel cake that we have ever seen, and is excellent.

Southern Beaten Biscuit.

One quart flour, one cup lard, one pinch of soda, one teaspoonful sugar, a little salt. Mix with sufficient sweet milk to make a stiff dough. Roll out on biscuit board and beat with a rolling pin or wooden mallet. Fold the dough over and beat again. Continue this until the dough is full of air blisters, usually 30 minutes is long enough. Roll out thin and cut with small, round cutter. Prick three times with a silver fork and bake until a light brown.

Apple Rice.

It calls for eight apples, one-half glass crab apple jelly, one-half cup seeded raisins, two tablespoonfuls butter, one cup hot cooked rice, two cups milk, three egg yolks, one tablespoon lemon juice. Pare and core the apples. Arrange in baking dish, fill apples with jelly and surround with rice, mixed with hot milk, egg yolks, butter, raisins and flavoring. Cook in oven until apples are tender. Remove from oven and cover with meringue if desired. Serve hot or cold.

Tomato Marmalade.

Remove the skin from four quarts of ripe tomatoes and slice. Cut six large lemons in halves, lengthwise, and slice very thin. Seed one cup of raisins. Put the tomatoes, raisins and lemons into a preserving kettle, in layers, alternating with 4 pounds of granulated sugar. Cook one hour on the front of stove. Then set the kettle back and allow contents to simmer until it is of the consistency of marmalade. Put up, while hot, as jelly.