

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.

CLEAN your nickel with whiting and ammonia.

Don't forget to air the cellar often.

Never cook vegetables in an iron kettle.

Turpentine is good for cleaning hardwood floors.

If a cake cracks open while baking, there is too much flour in it.

Soaking in cold water makes the washing of all garments much easier.

The quickest method of warming cold plates in Winter is to dip them in hot water.

Baking soda will sweeten milk vessels, clean brass and is good for dish washing.

When a vegetable has lost its firmness, soak it in very cold water until it is crisp and plump.

Hard soap with enough ammonia to soften the water is very effective in cleaning white paint.

If boiling milk is poured on the beaten eggs when making baked custard, it will bake them firm.

All brushes, even tooth brushes, should be made as dry as possible after using and kept with bristles down lest the moisture soak into the wood.

There are in the market many good washable papers suitable for wash-room, kitchen or any room where children's finger marks may be expected.

Bedroom floors may be kept cool and very fresh in Summer if wiped daily with a cloth wrung out of strong salt water. Moths, microbes and other pests are thus destroyed.

To prevent corks sticking in mucilage and paste bottles, grease them with lard immediately after drawing them the first time. A thorough greasing prevents their sticking.

Place a hot stove lid on top of the cover of a fruit jar for two minutes. The top can be easily unscrewed without injury and may be used again without fear of the fruit spoiling.

Sour milk will take the place of sweet milk in cooking if you add one-fourth teaspoonful of bicarbonate of soda. After that follow your usual recipe with just a little less baking powder.

A slice of lemon added to the boiler on wash days will make the clothes white and take the stains out of handkerchiefs and such things. Slice the lemon—without the rind—and let it remain in the boiler until the clothes are ready to come out.

Keep the heels of your shoes in good condition. Do not wear them when run over. The perfect balance in disturbed and much fatigue to the whole body is caused, as well as discomfort to the feet. Many find rubber heels a comfort.

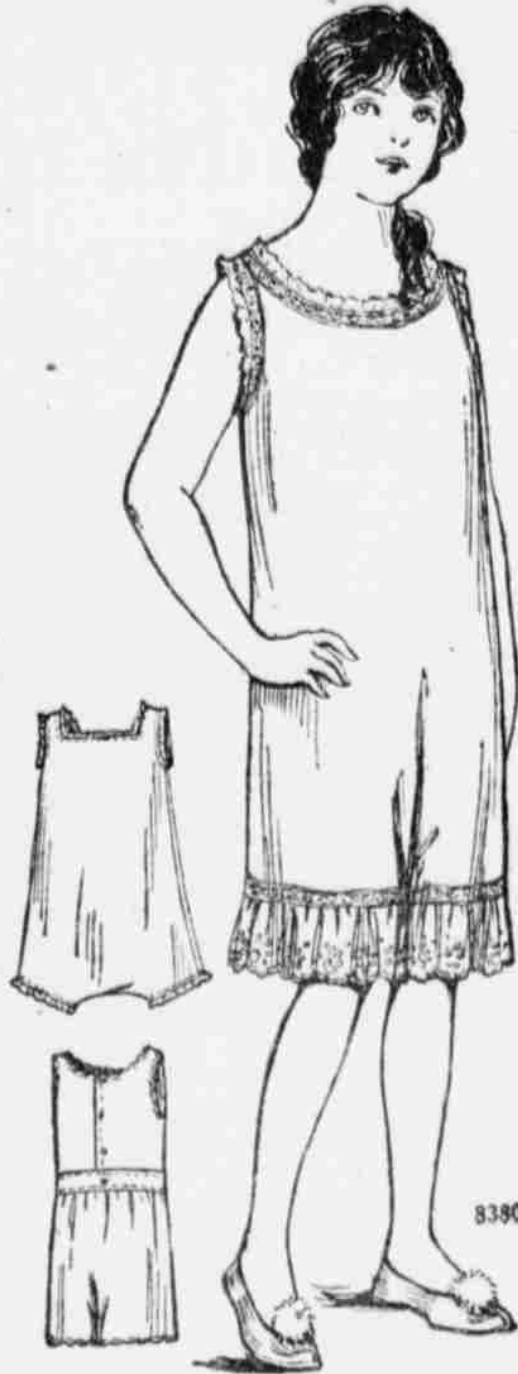
If you have a large piece of velvet which needs pressing before it can be used, try this plan: Let the fire in your range die down, wring a thick cloth out of cold water and spread over the top of the stove, next spread the velvet, right side up, on the wet cloth, and let it remain until the steam raises the nap. Do not crush the latter until perfectly dry.

After a piece of eyelet embroidery has been laundered it is a good plan to go over it and get the eyelets into shape. Take a stiletto and press into each to the full size but without stretching it at all, and press through from the under side. This will cause the work to stand up and will give it a beautiful appearance.

There is a new way of using rare old lace—if it is of the right shape and size. Fasten a band around the head, well down over the hair and brows in the front and somewhat above the nape of the neck in the back. At right angles to this band fasten another going under the chin and straight up across the top of the head. It can be fastened together over one ear with a jeweled ornament.

May Manton Weekly Fashion Talk

FOR PERFECT COMFORT



Design by May Manton.

8380 Girl's Combination Under Garment, 10 to 14 years.

NO undergarment means greater comfort for growing girls than this one. It hangs from the shoulders, there are no confining bands and it serves its purpose admirably well. Incidentally, it may be added that it is so simple that the older girls could make it themselves without trouble. Preferably lawn or batiste would be used with trimming of lace or embroidery or of needlework, and needlework is the daintiest and prettiest. In the back view are shown simple scalloped edges. They can be worked very quickly, yet they give a finish and a touch of personality not to be achieved by any bought trimming whatever it may be. As the illustration shows, the front portion of the garment is cut all in one, but at the back the body portion is separate and the drawers are gathered and attached to a waistband that is buttoned into place.

For the 12-year size, the garment will require 2 3/8 yds. of material 36, 1 3/4 yds. 44, with 2 yds. of embroidery for the frills, 2 1/2 yds. of insertion, 4 yards of narrow edging.

The May Manton pattern 8380 is cut in sizes for girls from 10 to 14 years of age. It will be mailed to any address by the Fashion Department of this paper, on receipt of 10 cents.

Marketing Home-Canned Goods

BY MAURICE FLOYD.

THE home canner has been of great benefit to farmers in helping them save surplus fruit, vegetable and berry crops which would otherwise have gone to waste for want of a market. But after the goods are canned, if there is a surplus above the home needs, there is yet the problem of marketing to be solved. Unfortunately all farmers do not put up home canned goods of a uniformly high grade, consequently the grower with a first-class product sometimes has to convince the dealer that his goods are up to the mark before he will consent to handle them.

Then, too, home canned goods, even of the best quality, are not uniform. That is, one farmer's pack will not be exactly like another's, which is apt to cause the dealer embarrassment and the customer to hesitate about purchasing such goods when he can get the factory product of known grade and reliability.

The solution of this difficulty, however, lies in selling direct to the consumer. Then the farmer who turns out a high-grade product will find a growing demand for his goods, because his customers will soon learn that they can depend on his product; and it is a well-known fact that home canned goods, put up properly, are superior to the factory product.

Selling direct to the consumer is not always an easy matter, however, for not every farmer can spare the time needed to work up a trade. T. H. Dyer, a busy Texas fruit grower, has solved this problem, though, and secured buyers for his canned fruit by means of newspaper advertising.

Mr. Dyer had a considerable quantity of delicious Elberta peaches, put up in three-pound cans, on hand, which he did not need himself and which the home market would not

take because it was overstocked. A small advertisement in a farm paper which circulated largely among cotton growers—who usually do not raise fruit of their own—brought in enough orders in a few weeks to take up all his surplus. Thus he turned his fruit into money without the loss of time from his farm duties.

"There is one thing positively necessary in building up a successful trade of this kind," Mr. Dyer says, "and that is absolute honesty." In this his experience exactly tallies with that of the thousands of business firm who have made a success of advertising.

Have a "Chamois" Handy.

A "chamois," 9 by 12 inches or larger, is a very useful article to have in the kitchen. Take tepid water and use it in washing windows and woodwork and little wiping will be required.

To Open Cans.

For unscrewing can tops keep in your kitchen supplies a couple of strips of rough sandpaper about an inch wide and seven or eight inches long. Fold and strip around the edge of the cover and give it a good twist.

Use for Oilcloth.

When you have no more use for the oilcloth from the kitchen table, make an apron for the little girls. Cut the best piece a little longer than it is wide, cut loop for the neck, sew two strings at the neck and two at the sides. It is easy to take off when they come in from play and you will be surprised to see how clean their dresses will look.

A noted chef is responsible for this hint for his famous pastry. Use hot water (not boiling) rather than cold, for mixing dough. The crust will be flaky, tender and crisp.

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

Pudding Sauce.

TAKE equal parts of sugar and water and half as much butter. Add enough cornstarch to thicken, after letting the first ingredients come to a boil. Flavor to taste, or with a little nutmeg or vanilla.

Date Pudding.

One egg beaten light, one gill of sweet milk, one ounce of butter melted, two tablespoonfuls of water, enough flour to make a stiff batter, one teaspoonful of baking powder. Chop stoned dates, dust with flour, stir them into the batter, turn into a greased mold. Steam one hour and a quarter, serve with a sweet sauce.

Vegetable Soup.

Mince one-eighth cabbage, one carrot, one potato, one-half turnip, one-half onion, six whole cloves and some celery. Wash and let drip. Put the minced vegetables in saucepans with two or three quarts of water and add a little salt. Boil one and one-half hours. When ready to serve add one glass of milk, one tablespoonful of butter and some small pieces of toast.

Raisin Brown Bread.

Three cups yellow cornmeal, one and one-half cups graham flour, one and one-half cups white flour, one cup New Orleans molasses, one teaspoon soda dissolved in half cup hot water, one teaspoon salt, enough sour milk to make soft batter. Mix flour and salt, then molasses with soda, stir until foamy, then add milk and one and one-half cups Sultana raisins. Fill mold half full and steam three hours.

Cream Tomato Soup.

Take one quart of fresh milk; let come to a boil. In another dish put one pint of tomatoes and boil till tender. Mix an even tablespoonful of flour with as much butter and add to the tomatoes; boil till thick. Then add one-fourth teaspoonful soda, stirring thoroughly. Then slowly add the boiling milk, stirring rapidly. Add one-half teaspoonful of salt and a dash of pepper. Add a few sticks of macaroni, broken in short lengths and boiled separately till tender.

Honey Cakes.

Half pound each of strained honey and chopped almonds, one ounce finely chopped citron, grated lemon peel, nutmeg and ground cloves to taste, half pound of flour and half cup of brandy. First beat the honey, sugar and almonds, add spices and flour and work into a dough, set in a cold place for several days to ripen. When ready to bake, roll out half an inch thick, bake in a sheet and cut while hot into strips with a sharp heated knife.

Chicken Soup.

Save the water in which the chicken is boiled. To this add one cup of the meat chopped very fine to every pint of broth; one cup of sweet cream, one-half cup of bread or cracker crumbs, yolks of three eggs, one teaspoonful of salt and one-half teaspoonful of pepper. Soak the crumbs in a portion of the cream. Bring the broth to the boiling point and add the meat. Break eggs, separating the yolks from the whites. Drop the yolks into the boiling water and boil hard. When done rub through a sieve and add to the soup with the cream and let simmer 10 minutes.

Demosant' removes hair quickly-easily

THERE is no need of your ever suffering any embarrassment because of superfluous hair. Demosant' removes it rightly and unnatural hirsute growths easily and quickly—a single application and in two minutes. Will not injure or discolor the skin. Does not smart, cannot disfigure and is guaranteed to give absolute satisfaction. Its use cannot be detected, nor will it stimulate the growth of new hair. Demosant' has the endorsement of one of America's leading specialists. It will be mailed postpaid in plain wrapper upon receipt of price, 25c, or any druggist can obtain it for you if he hasn't it in stock. Ebensohn Chemical Laboratories, Portland, Ore.