

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

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

TO brighten matting, dissolve one pint of salt in one-half pail of soft water, wash the matting and dry water, wash the matting and dry quickly with a perfectly clean soft cloth.

A tablespoon of kerosene in starch will keep it from sticking.

Always iron embroidery on the wrong side so as to bring out the pattern.

To make an article very stiff add a teaspoonful of powdered borax to the cold starch.

Spirits of camphor will remove spots from a polished dining table made by hot dishes.

Never use an old frayed rag for a duster as the particles of lint and ravelings will make double work.

Black goods will not look shiny and the white starch will not show on it if it is ironed on the wrong side.

If possible, sprinkle the clothes the night before ironing day. The dampness will be evenly distributed and they will iron easily next day.

If you scorch an article badly when ironing, moisten it with lemon juice, rub in some salt and lay it in the sunshine. If it is only a slight scorch the sunshine alone will remove it.

An old granite tea kettle with the entire bottom removed, placed over flat irons when heating, will conserve the heat quite effectually. They heat quicker and with much less fuel.

When putting away stoves in the Spring, rub all nickel lightly with vaseline. After replacing stoves in the Fall, remove vaseline with soft cloth and polish nickel with chamois skin.

A heaping teaspoonful of powdered alum in a cup of water will stop the flow of blood in any ordinary wound, where no large artery has been severed. Snuffing a similar solution will stop bleeding of the nose.

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.

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

Save the water in which fresh green peas have been boiled. It makes an excellent foundation for soup stock or gravies. So delicate is its flavor that some people like it served in bouillon cups with salt, pepper and a bit of butter.

When taking clothes off the line fold smoothly the wash cloths, bath towels and hose and lay them away without ironing. They are just as good for use as though they were ironed, and the farmer's wife needs to save her time and strength whenever possible.

To stop nose-bleed, 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.

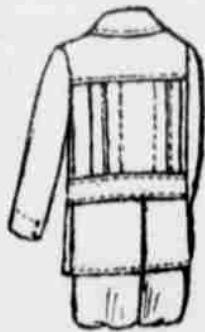
Care of Knife Handles.

To remove stains from knife handles and also to keep the ivory from turning yellow, rub the handles well with a cut lemon; afterward wash well in soap and water and dry immediately. This removes the stains and keeps the ivory a good color.

May Manton Weekly Fashion Talk



8381



Design by May Manton.

8381 Boy's Norfolk Suit, 10 to 14 years.

A PRACTICAL SCHOOL SUIT

CHECKED suitings are always practical for boys' use, for they are durable as well as smart and do not show soil quite so readily as plain colors. This one shows the latest variation of the Norfolk idea, the body portion being laid in tucks and joined to a yoke, while, below the belt, the coat is plain with patch pockets arranged over it. All the suitings that are fashionable for boys are appropriate and the Scotch chevrons are of course being given an important place, since they are durable as well as handsome. Wool crash is liked and there are a great many handsome as well as serviceable cloths that are sold under the name of men's suitings that are appropriate, one of the advantages of home making being found in the ability to select a wider range of materials than is apt to be found in ready-made suits.

For the 12-year size, the suit will require 5 1/4 yds. of material 27 in., 3 1/2 yds. 44, 2 3/4 yds. 52 in. wide.

The May Manton pattern 8381 is cut in sizes for boys 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.

Is Wearing Mourning Foolish?

FROM time immemorial it has been the custom of most civilized races to show their respect for the memory of dead friends by dressing in somber black. In recent years many thoughtful men and women have raised the question whether this custom serves any useful purpose. Mrs. Faith W. Morgan, a Virginia woman, is one of these, and in a little pamphlet she has written she states her reasons for believing the wearing of mourning not only useless but a positively harmful custom.

"To get rid of meaningless elaborations which encumber our energies must be to remove debris from the path of progress," says Mrs. Morgan. "Taking it from any standpoint, I can find no adequate reason for dressing out one particular kind of sorrow. We only do it because people always have done it. It is a custom handed down to us from early savagery. For a Christian people it is indefensible to make death a tragedy to the deceased one. We are taught that death is a glorious change.

"That only leaves our own sorrow to consider; and why should we arrogate to this particular grief a special garb? It is terrible, and different from any other grief, but the person who considers it the worst has been peculiarly fortunate. We have only to think a minute to summon an array of common, bitter, desperate, living griefs that make a peaceful death seem kind.

"The only causes I can see for wearing mourning are habit, convention and the fear of criticism. We are too lazy to think things out, and it is very hard to step aside from the beaten path. Another cause contributes; that in the first ecstasy of grief many people have a strong desire to make public demonstration of their sorrow. Also, we all hate to wound the feelings of our often un-

reasonable dear ones who do not see things from our point of view, and who make it pretty hard for us if we don't see things from theirs; and at the time of intense grief we are peculiarly helpless and unable to assert ourselves.

"It is a hard fashion for the poor who follow blindly; their little money, so badly needed after the doctor bills are paid, must go for expensive funerals and black clothing, for they imagine it is disrespectful if they fail to conform with custom.

"For seven years I wore mourning. I never dreamed I could do otherwise, though all the time I did so against my better judgment.

"The main reason I am breaking a lance against the Black Bogey is because of the reaction of the gloomy custom, and the depression resulting to the mourner; and even to those around her.

"How can people bear to parade their grief, when we believe that our trials should not be obtruded upon others? It is selfish to impose our sorrows, and bad taste to retail our woes; is it not a form of telling them, to dress them up for all the world to see, and is it ever right to cast darker shadows upon life?"

Care of Bread After Baking.

Bread should be removed from the tins as soon as it is baked and cooled in fresh air uncovered. When cool it should be kept in a tightly covered tin box or a stone jar. The bread box should be scalded and dried in the sunshine at least every week. Cloth should not be kept in the bread box.

To stiffen sheer fabrics, such as dimities or chiffons and veilings, put three tablespoonful of sugar in the last rinsing water when you wash them.

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

Cider Apple Sauce.

REDUCE four quarts of new cider to two by boiling; add enough pared, cored and quartered apples to fill the kettle. Let cook slowly for four hours. This is very nice when served with roast pork.

German Apple Sauce.

Pour a good apple sauce into a flat serving dish. Sprinkle thickly with chopped almonds and cinnamon. Serve with cream.

Apple, Orange and Peach Salad.

Equal parts of apples, peaches and oranges are cut into cubes and mixed with cream dressing. Serve in apple shells or in the rind of oranges.

Apple Sauce.

Cut into eighths and core unpared King or Baldwin apples; cook quickly in thin syrup. The skins give it a pretty pink color.—From 197 Ways to Cook Apples.

Dried Apple Pie.

Soak and stew apples until tender, pass through a sieve and add sugar, a little orange or lemon rind and a small amount of butter. Fill and bake as any other pie. Serve warm with sweetened cream.

Apple and Nut Salad—II.

Prepare one cup of English walnut meats. Quarter, core and pare two large, sour apples. Cut apples into small pieces and mix with the nut meats. Mix with dressing and serve on lettuce leaves and garnish with dressing.

Apple and Nut Salad—I.

Mix one pint of celery and one pint of apples cut into small match-like pieces with one-half pint of English walnut meats broken into small pieces. Dress with boiled salad dressing and serve in apple cups or on lettuce leaves.

Dried Apple Sauce.

Wash apples thoroughly and soak for 15 minutes in warm water; drain, cover with water and let boil slowly for four hours; mash, add cinnamon and sugar to taste. Add the sugar just before removing from the stove or the apples will be toughened and darkened.

Frozen Apple Sauce.

Wipe, pare, core and cut 10 apples into quarters. Cook with a few grains of salt, one-half cup of sugar and two cups of water. Rub through a sieve and add two-thirds of a cup of cider and two tablespoons of lemon juice. Freeze to a mush and serve in cups made of bright red apples.

Apple Peanut Salad.

Pare, core and chop slightly acid apples and mix them with half as much chopped celery. Mix a dressing of peanut butter, using five tablespoons of lemon juice to one tablespoon of peanut butter. Mix dressing through the apples and celery and season with salt and cayenne pepper. Chill the salad and serve on lettuce and garnish with peanuts.

Tapioca Pudding.

One-half cup of tapioca, one-half can of pineapples, one-half cup of sugar, the white of one egg, a pinch of salt, and the juice of one-half a lemon. Soak the tapioca over night, wash in clean water in the morning. Put on to cook in a double boiler with a pinch of salt and enough water to cover. When done take off the stove. Put in the pineapple, sugar and lemon juice. Mix well together, then beat white of egg to stiff froth and stir in last. Serve cold with whipped cream.

A Single Application Banishes Every Hair

A smooth, hairless skin always follows the use of Demosan, the hair remover recommended and used by one of America's leading specialists. Demosan will not injure or discolor the skin, is easily applied and removes superfluous hair or fuzz in two minutes, a single application sufficing unless the hair is unusually thick. It does not smart or disfigure and does not stimulate the growth of new hair. Demosan is guaranteed to give entire satisfaction. Price 25c. Will be mailed postpaid in plain wrapper upon receipt of price, or any druggist can obtain it for you if he hasn't it in stock. Esbenoot Chemical Laboratories, Portland, Oregon.