

# 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.

**G**ET a cheap tin teapot to melt paraffin in and always keep it for this purpose. Once used, you will never do without it. The melted paraffin pours so easily just where it is wanted and need not all be used at one time.

When the whites of eggs refuse to stiffen for cakes, stir in a little baking powder.

If food burns in a nice, new enameled dish, put in a tablespoon of sal soda, fill with water and boil.

A tablespoonful of castor oil around the roots of ferns and palms once a month will give growth and fresh color.

Paste soft blotting paper on the bottom of ornaments, vases or flower bowls and they will not mar polished surfaces.

The only way to be sure of having a tidy mantel in living-room or kitchen seems to be not to use it at all or to omit it altogether.

Everything about the kitchen should be washable—walls, wood work, floors (or floor covering), shelves, furniture and utensils.

If you will add a beaten egg to the mashed potato that is to be made into cakes, they will stay in shape better, brown nicer and be finer flavored.

It pays to study tastes and needs—and cookery. Indigestion is the root of more evils (of tempers as well as of organs) than is commonly recognized.

Pack the ice cream freezer as usual, then pour a little hot water over the ice to start the melting quickly or fill up to the overflow hole with cool water.

If you have not an ice shaver, or it is lost or broken, try something even better. Crack the ice in small pieces and put them through the meat grinder.

If starched clothes become wet with rain while on the line do not take them down. Allow them to remain till dry and they will retain their original stiffness.

A cup of hot water in the oven with cake and pastry will prevent scorching. In baking gems or muffins one of the cups may be filled with water instead of batter.

As soon as the apples for the salad are cut pour a little lemon juice over them. This keeps them from becoming discolored and blends nicely with the dressing, improving the flavor.

Just remember to cover the egg yolk that you did not need right away, with water. Then it will not be dried out and injured or useless when you want to use it some hours later.

If a garment becomes scorched in ironing, lay a wet cloth over the place and pass a hot iron over it, causing it to steam freely. Repeat until the mark disappears, which will not be long unless it is really burned.

Utilizing left-overs is not an economy if it requires too much time or labor, or too expensive additions to make them palatable. Sometimes scraps make much better fresh eggs than anything else. The chickens really need some of them.

If you want to transfer a pretty pattern that you see in a newspaper, put a piece of carbon paper (if you haven't any, several sheets can be gotten for 5 cents and each may be used innumerable times) face down on your fabric, then put the newspaper over and trace the outline of the design with a sharp pencil.

Meal times should be contented, comfortable, cheerful times, for the sake of the health and happiness of the family. Do not select these occasions for general fault findings and scoldings just because everyone is handy and cannot get away easily. If seasons of reproof and correction must come, let it be later, and between individuals.

## May Manton Weekly Fashion Talk

### WITH THE NEW POLONAISE



Design by May Manton

8477 Shirred Polonaise, 34 to 42 bust.  
8441-A Circular Skirt, 24 to 34 waist.

8441-A in sizes from 24 to 34 waist measure. They will be mailed to any address by the Fashion Department of this paper, on receipt of 10 cents for each.

## Efficiency in Electric Lighting

**F**AMILIARLY breeds neglect, to paraphrase a popular quotation, and especially so in the case of electric lighting. When the electric lights are first installed in the house a great deal of interest is taken in lamps and fixtures. The lights are usually installed in accordance with the best methods to insure good light at the greatest economy. After a few weeks the novelty wears off and the family forgets all about the electric lights, taking them as a matter of fact, and from then on they are too often neglected. Lamps and shades go undusted, and it takes but a tiny film of dirt and dust to impair the efficiency of the light. Lamps burn out and are replaced by any old lamp which can be found. Empty lamp sockets can be found in the "spare" rooms, and are usually not noticed until company comes; then there is a scurrying around to find lamps, or an oil lamp has to be pressed into service.

An illuminating engineer of the General Electric Company, in a recent discourse, gave the following helpful rules for caring for electric lights in the homes to secure the best light efficiency at the greatest economy:

Dust lamp globes and shades as

often as the furniture is dusted, or at least once a week.

Keep a supply of unused lamps, of various sizes, in the house. Don't wait until the lamps are broken or burned out before securing new lamps.

Don't keep empty lamp sockets about the house. Keep all sockets filled with the proper size lamps.

When a lamp burns out, or is broken, don't replace it with the first lamp available. For instance, a 20-watt lamp should not be replaced with a 40-watt lamp, when the former is the proper size to use. The latter size doubles the cost of the service.

Don't use light-absorbing shades just because they look pretty. Use reflectors made purposely to direct the light as necessary.

Don't use focusing reflectors where a diffusing reflector is proper.

Use small 10-watt lamps for porches, halls, entrances, etc., where a little light is necessary, but no great amount of illumination required.

Don't use old carbon lamps just because they are cheap and handy. They are expensive in the end, requiring three times as much current as the new Mazda bulbs and giving a poorer quality of light.

**A**LL the polonaise effects are fashionable. Here is an exceedingly handsome gown. It is made of velvet with broadcloth and shows a polonaise, which is one of the best liked, over a circular skirt. The full fronts of the polonaise and the full back of the skirt portion are especially interesting features. The full fronts do away with over-severity and the full back gives graceful folds and lines. The combination of materials shown here is one of the best and most fashionable, but there are many ways in which this suggestion can be used. Charmeuse with velvet would be pretty, or broadcloth throughout would be handsome with the vest and sleeves perhaps of charmeuse or of velvet, or the sleeves could match the polonaise, or the entire garment could be of one material with the vest only of a different one and in such cases a fancy brocaded silk would make a good effect. The skirt is just in one piece closed at the back and this closing can be made by means of a seam or with overlapped edges. The polonaise is really a simple garment to make and an exceedingly smart one, and tells its own story. The sleeves are of the set-in sort, and there is a little standing collar that finishes the neck edge, and in this case both the collar and sleeve edges are covered with fur banding.

For the medium size the polonaise will require 6 yds. of material 27, 3 $\frac{3}{4}$  yds. 36 or 3 $\frac{1}{2}$  yds. 44 in. wide, with 2 yds 27, 1 $\frac{1}{2}$  yds. 36 or 44 in. wide, for the vest and sleeves; for the skirt 4 yds. 27, 3 $\frac{3}{4}$  yds. 36 or 2 $\frac{1}{2}$  yds. 44 in. wide.

The May Manton pattern of the polonaise 8477 is cut in sizes from 34 to 42 in. bust measure, of the skirt

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

## Amber Pudding.

**I**NTO a quart of boiling milk stir a cup of corn meal, and a quart of sliced sweet apples; add a teaspoon of salt, and a cup of molasses; mix thoroughly. Add two quarts of milk; pour into a buttered dish, and bake in a slow oven for four hours. Serve cold.

## Hard Sauce.

Beat one-half cupful of butter, stir in slowly one cupful of fine sugar, and beat to a cream. Pile on a plate and grate a little nutmeg over it. Keep it cool.

## Batter Pudding.

Sift together one and one-half cups of flour, one teaspoon of baking powder, and one-half teaspoon of salt; rub in one tablespoon of butter, add two well beaten eggs, and one pint of milk. Flavor with nutmeg; pour into well buttered pudding dish and bake 35 minutes. Serve with cider sauce.

## Duchesse Sauce.

Boil two ounces of grated chocolate in one cupful of milk for five minutes. Beat the yolks of two eggs with one-half cupful of sugar, and one-half gill of cream, add to the chocolate, and strain. Return to the fire and stir until thick as honey, then remove, and add one teaspoonful of extract of vanilla.

## Apple Snow.

Beat the whites of three eggs to a very stiff froth, add one scant cup of sugar and two cups of nice white stewed apples, a little at a time, beating all the while. Serve with a custard as sauce, made as follows: Two cups of milk, the yolks of three eggs, three or four tablespoons of sugar, a pinch of salt, and flavoring to suit.

## Foamy Sauce.

Beat the whites of three eggs to a froth, but not stiff, add one cupful of fine sugar, and beat again. Add the juice of a lemon and pour over all one coffee-cupful of boiling milk, stirring all the time. A tablespoonful of currant jelly may be substituted for the lemon juice, when the sauce is to be served with a pudding containing no fruit.

## Bird's Nest Pudding.

Pare and core three apples, and cut each in two crosswise, place each half in a small buttered mold; fill the centers with boiled rice well spiced and sweetened, and surround the apple with a custard. Put the small tins in a large one containing hot water, and boil slowly for half an hour. Set the whole in the oven to brown slightly, and when done turn out on individual dishes, let cool a little, and pile with whipped cream, placing three colored sugared almonds in the center of each.

## Apple Custard Pudding.

Stew a quart of pared and quartered sour apples in half a cup of water. When soft, stir into them the juice of a lemon and its grated rind; or, if the apples are very sour, add half a teaspoon of cinnamon, or a little grated nutmeg. Beat into the fruit two tablespoons of butter, three of sugar, and two cups of fine bread crumbs. Whip two eggs thoroughly, and add them just as the batter is to be turned into a buttered baking dish. Bake at least three-quarters of an hour in a medium oven; if too thick a crust is likely to form on the top, cover with a plate. Serve with hard or liquid sauce, or with cream and sugar.

## Apple Pudding.

Butter a pudding dish and cover the bottom with whole apples, pared and cored, as many as can be arranged without crowding. Tart apples should be used. Then mix five teaspoons of flour, a pinch of salt, and a pint of milk, adding the milk a little at a time so as to prevent lumps forming. Beat the yolks and whites of three eggs separately, and add first the yolks and then the whites whipped to a stiff froth. Pour this batter at once over the apples, and bake for an hour in a moderate oven. Serve with either a hard sauce, cream and sugar, maple syrup, or a foamy sauce. If a sweet pudding is preferred, put sugar and spices in the centers of the apples, and add half a cup of sugar to the batter.