

A Page of Interest for Milady

Making the Face Youthful



MOVEMENT ATTRACTS SAGGING OF THE FACE

THE SERVANT PROBLEM

BY MRS. McCUNE

In several instances lately, wealthy men have taken positions in their own factories to better understand the demands of their men for more wages in certain departments. It took a very short time to convince capital that the concessions asked were not only reasonable, but necessary for better results. Why not employ the same methods in the home and the improved conditions of domestic affairs would repay us?

I dropped in on a friend one day and she was putting away the ironed clothes. She raved her indignation. Have I ever seen such carelessness? This bed spread is just as soiled as when it was put in the wash. Oh, yes, the rest of the clothes had been all right—with reluctance, it was rather a large wash—but, with impatience, had I ever seen such a spread, etc?

It was the maid's afternoon out and I caught a glimpse of her as she went by, a young girl with a good-natured face and a body not over strong. I stifled my comments to hear again about the bed spread. Maids were scarce in the suburbs, and my friend had done so much revolving that week she hesitated about the spread. I suggested that I help her wash it while the maid was out, and thus a crisis was averted.

We went down and struggled an hour with soap suds, hot water and bluing. Exhausted, but triumphant, we hung it on the line. A brisk air was blowing and in a few hours it was ready to bring in; but our joy was short-lived, for most of those self-same spots still greeted us. The afternoon had not been wasted, for I heard my friend exclaim: "Why, it's not so easy after all. It really needs someone strong enough to rub it harder than you and I together could."

Thus had one mistress learned that a maid was only human and tasks too hard for one apt to be just as hard for another. A little better understanding between mistress and maid would result in household affairs better run, friction replaced by comfort and the old-time, long-remaining servant no longer a delusion and a snare.



LOOKING UPWARD SERIOUSLY TAKES AWAY THE LINES OF THE FOREHEAD



FILLING OUT THE HOLLOW OF THE FOREHEAD



REDUCING NECK OR SAGGING CHIN



TAKING AWAY THE LINES AROUND THE CORNERS OF THE MOUTH

PAY FOR SNAP

HE habit of photographing especially travelers, widespread, and many out-of-the-way in some of the remote towns of the globe of the travelers.

Not that the habit of having their photographs taken is not at all. They pay well for the pictures.

But they have a sense for strange and therefore, they pay well for the pictures.

If you are charged the names of the out of your hands in front of turn their backs.

When these things members the story and her characters, and the queen.

The Dutch Queen likes to take snapshots of a picture woman with a large woman acquired thanked the queen.

To be sure, the situation, for not the baby in the but she gave the doubt.

ODDS & ENDS

MAKE a lather of hot water and soap jelly, a heaped teaspoonful to the gallon, and add a little liquid ammonia. Squeeze the quilt in this for a few minutes. Then rinse well up and down and use a second or third hot of suds, if necessary. Rinse in two lots of clean water to which a little ammonia has been added and run through wringer. If you have no wringer hang in a windy situation and squeeze the bottom occasionally as the water drains down. Shake frequently while drying, and do not dry it in too cold an air.

EVEN a gold hatpin will grow tarnished and the best in this condition are anything but ornamental. When the workmanship is such that the usual brushing process is out of the question, put the pin heads in a tumbler of ammonia in which two tablespoonfuls of some powder cleaner is placed. This settles to the bottom and the pin can be churned back and forth on the substance and cleaned. This is an excellent method for cleaning hatpins containing small jewels. Any soap powder can be added to the ammonia. Belt pins and buckles can be cleaned in the same manner.

LINEN will last longer and be whiter and will iron much better if washed by itself. To plunge it into the general family wash is a mistake. It should go into its own tub of water, be washed rapidly and rubbed but little, then boiled alone while the rest of the laundry work is under way. It will be ready to hang out when the next relay of clothes comes to the boiler and the longer it can stay in the sun and air the better. Constant bleaching in sun and air are better than washing powders and to finish perfectly the pieces should be ironed while very damp. To starch table linen is a gross error. When ironed correctly it will be stiff and will leave a polish.

TRAIN your children to keep their toys and playthings tidy and in their proper places. It is a good plan to teach them to play with one toy at a time, and when tired of that to replace it before a fresh one is taken. Then, instead of a litter of things to be tidied and put away at bedtime, or when the little one has become tired of playing, there is simply one toy that can be quickly cleared away. When a child returns from a walk teach him to put his outdoor garments neatly away in the place allotted to them. This early training will be of great use to him as he grows older, and help to form and strengthen his character.

MOST convenient apron and one which is charmingly dainty and neat is made of an oblong of white lawn. Both ends of the apron are first bunched with a half an inch hem, to which lace is sewed, slightly full. One end is then turned up so as to form a pocket. Both sides of the apron are sewed to the sides of the turned up portion. Three pockets are made from this large one, by dividing the width of the apron into three equal parts and stitching on the lines, from the top to the lower edge of the turned up part. These seams, as well as the side seams, have a pretty finished look if they are neatly cut stitched or feather stitched. Ribbon a half an inch wide is then run through the top hem of the apron and through the hem at the top of the turned up part. The ribbon which is run through the top hem is used to tie around the waist.

BELT should not be too deep and a tall, slender person is usually long-waisted and the deep belt gives a sort of grotesque length to the waist line. A small person cannot wear the deep giraffe belt for the dividing line is completely out of harmony with the costume. About the only time that a belt can be worn is when a soft worn and the giraffe

are shown. A belt is neat and one-inch belt, should avoid a belt, having the cover the skirt. When one is wearing a shirt waist is very narrow and well dressed. The large woman, more to her advantage, buckle, for with the belt in the exact length coat and much more so than coats.

A DIRTY cut wound must be washed in (strong) water. It is kept in the medicine can be made up at measure glass. A piece of white lint of the cut, soak it in water and apply. Gutta-serena tissue a margin of one inch lint, which is just dressing may be for four hours and the found clean.

FOR croup apply butter open cover the throat. Told me hard cases. Another one-half cup N. O. mixture till it fills teaspoonful once a day. Give great relief. I little children and would help where it would.

MAKE YOUR WORK

THE GOOD who keeps the rule, is a light work. Caspary's work.

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WARTS. THE BANE OF BEAUTY

Simple Methods for Removing These Pests of the Skin.

BY LUCILLE DAUDET.

WARTS are numbered among the strange growths that sometimes appear to mar the beauty of the skin. They need not worry you, for frequently they disappear as mysteriously as they develop.

There are many remedies which will remove warts, but an application that at one time will work wonders at another will be useless.

If these excrescences appear on the hands they require a totally different treatment than when they are on the face or neck.

In the latter case it is always wise to consult a physician, for if an amateur attempts to remove the warts an unsightly scar is almost inevitable.

Scars on the hands are not so conspicuous, but the same scar on the face may look far worse than the wart itself.

If many warts appear at a time it is a sure sign that the blood needs attention, and the family physician should be consulted.

The longer you wait the deeper the warts become rooted, and it will require long and patient treatment to eradicate them.

When the warts are on the hands, first treat them with colorless iodine, applying it to the spots both night and morning.

deeper than the surface skin it will be necessary to use caustic.

Buy the caustic in stick form and trim the warts close to the soft skin with a knife that has been sterilized.

Be careful not to cut the wart so that it bleeds, for then the caustic dare not be used.

The caustic will turn the surface of the skin black, and will eat away the wart, but it must be reapplied as soon as the blackness shows signs of wearing off.

Many make the mistake of discontinuing treatments as soon as the wart is reduced to the level of the surface skin.

This leaves the roots to flourish, and soon the wart will reappear.

The caustic must be applied below the outer skin until the roots have also been destroyed.

Another remedy is nitrate of silver, and it is used in the same manner as the caustic.

Below are given formulas for wart eradicators, which will prove successful if applied several times daily:

Sublimated sulphur, 120 grains; acetic acid, 1 fluid dram; glycerin, 5 fluid drams.

MAKE USE OF LEFT-OVERS

Of course, in using "left-overs" something new must be added.

Tough steak may be finely chopped, seasoned with salt, pepper and onions, and fried in little cakes.

A nice stew can be made of the pieces of cold beef. Cut them in small pieces and cover with water, boil till tender, add an onion, carrot, potatoes, a little turnip, a spoonful of rice, pepper and salt. Serve with slices of toasted bread.

Scraps of veal, mutton, lamb or lean pork, alone or all together, make a fine meat pie, or finely chopped up may be heated in tomato sauce.

Remnants of fowl of any kind can be served with cream sauce; bashed with a dash of mustard and served on toast; used as sandwiches. The bones of fowl slowly simmered in water for a long time give the foundation for a rich soup.

Chop pieces of cold ham finely, season with onion and mustard and use for sandwiches, with scrambled eggs or in hash. Horse radish makes a good seasoning for this.

Cold potatoes may be fried, bashed, creamed and used in salads.

Other vegetables may be used in hash or stews, or as a vegetable salad. Cold beans and corn warmed up in milk make a fine succotash.

Cold rice can be made into a pudding or used in muffins and griddle cakes.

THE KITCHEN



Grape Cordial.

One quart grape juice, 1 1/2 pounds of white sugar (loaf is best), an even tablespoonful of cinnamon and simmer half an hour. Seal white hot. Will keep years. This is an excellent tonic for the stomach. Dose, a tablespoonful several times a day, or when tired take a teaspoonful.

Fanatica Pudding.

Soak teaspoon of fanatica (pearls) over night in 1 quart of water. In the morning pare and core 6 apples. Stew them and lay in a deep dish. Add sugar and lemon to fanatica, pour it over the apples. Bake until it becomes like jelly. Eat cold with sugar and plain cream, or whipped cream.

Cheese Sponge Cake.

Three eggs, small cup of sugar, 3/4 cup flour, a pinch of salt, 1/4 teaspoon baking powder. Beat until light and foamy. This cake can only be made of strictly fresh eggs, as there is no flavoring used, but has a flavor all its own. The longer you beat the eggs the lighter will be the cake.

Freshing.

One cup coffee, one sugar and 1 tablespoon of butter worked together; flavor with vanilla and add 2 tablespoon of milk, heat and stir.

Wonderland Pudding.

One pint rich milk, 4 eggs, little salt, 4 heaping tablespoon sugar. Bake 20 minutes in buttered cups in a quick oven.

teaspoonful baking soda (good measure), 1 1/2 teaspoonful cream tartar, 2 coffee cup molasses, 1 teaspoonful salt. Milk to make a thin batter. If you use sour milk leave out the cream of tartar. You can use part milk and part water if you wish. Steam 3 or 4 hours, but the longer it is steamed the nicer it will be.

Marshmallows.
The foundation of candies made with gum arabic, that is, the plain paste, is what is usually known as marshmallows. They are easy to make, but very tedious, as they require beating an hour or more. Use to make them the very best white gum arabic, powdered, and double its weight of water, with three times its weight of sugar. Use powdered sugar. Spanish Cream.

One package of cream cheese, 1 10-cent bottle of stuffed olives, 1 hard-boiled egg 1/2 of small onion. Grind all through food chopper, moisten with cream and spread between crackers.

Stuffed Tomatoes.
Wipe and remove thin slices from stem end of 6 medium-sized tomatoes. Take out seeds and pulp, sprinkle inside of tomatoes with salt, invert, and let stand 1/2 hour. Cook for 5 minutes the following: 2 tablespoons butter with 1/4 tablespoon finely chopped onion. Add 1/2 cup finely chopped cold cooked chicken, or other meat, 1/4 cup

1 egg slightly beaten and cook one minute. Refill the tomatoes with this mixture, place in a buttered pan, sprinkle with buttered cracker

Grandma's Brown Bread.