

# A Page of Interest for Milady

## CARE OF KITCHENWARE

BY MRS. McCUNE.

**N**EVER allow pots and pans, or dishes, either, to lie around the kitchen over night or even for several hours unwashed. Nothing attracts roaches and ants more quickly than scraps, nor is it good for the pots and pans to stand and let the dirt harden.

The longer pots and pans stay dirty the harder it is to clean them, so it pays in the end to put them under running water as soon as they are emptied and removed from the fire.

Bowls or pans which have held milk, eggs or flour should be rinsed out in cold water because hot water would cook the remains and make them cling to the receptacle.

The boiler in which cereal cooks is always messy to clean, but a little boiling water poured in and allowed to stand will help wonderfully to remove the sticky scraps.

A burnt pan should be washed out with boiling water and soda, and be allowed to boil up for a while on the fire before being rinsed.

Tins, and indeed all metal cooking utensils should be laid out to dry on the range shelf for a while before being put away and by the way, even the most careful of cooks is apt to neglect her pot lids, yet these get caked and dusty just as do the pots to which they belong.

A pot once burnt on the bottom is prone to let its contents stick and burn again. Preserving kettles for instance, even with their enamel interiors should be carefully watched for the mischief once done, subsequent preserves may scorch at any time.

Enamel utensils are pretty and clean looking, but they are spoiled if chipped or scratched, for not only do they stain, but they crack and break off if hard used. They should not be washed with soda, nor should alumina-pans.

# Pink Cheeks that Won't Come Off



ROLLING THE FACE REMOVES WRINKLES, FAT AND GIVES COLOR.



CEREAL WILL PROMOTE DIGESTION



WHITE WINE IS AN ASTRINGENT AND WILL STIMULATE CIRCULATION.

## DON'T BE OVER SENSITIVE

BY EDNA EGAN.

**I** WISH we could go to the theater oftener, John!" "So do I, my dear, but heartless management only put orchestra seats within reach of the laboring man—me—we would patronize the mate drama instead of the theatrical shows." "But, John, why do we have to sit in orchestra chairs?" "Because the fire department let us stand in the aisles!" "Don't try so hard to be better than me, John. Why can't we go to the seats?" "Now you're being funny! I know any nice people who go to the theater?" "Indeed I do—plenty of them!" "I'd like to know who some of them are."

"Well, I'm one! Don't drop but I went to a matinee only the other afternoon with Mrs. Eldridge. They were 50 cents apiece and we got better than we could have dreamed of back of the orchestra for a dollar a head!" "That may do for the afternoon you girls, but I bet Eldridge wouldn't be seen there in the evening."

"I'll take you up! Make it a box of chocolates against a box of tickets." "All right. You might as well have the cigarettes now."

"Don't you be too sure!" "Don't you be too sure!" "The next morning John was at the office telephone by his side. "Don't make any engagements for tomorrow night, John. I've a headache."

"What is it?" "Wait and see!" "This was all the information I could extort from her after she had come home, and it was with a good deal of curiosity that he approached her on the following evening. He entered the door he walked into the living room and waited for the Eldridges."

"We are going to have a family circle hand in hand," said Janet. "John did not enjoy his dinner specially. Was Janet not going to the party too far?" He wondered. The fact seemed such nice people! He thought they took to the family circle and tried to struggle to seem easy and comfortable. But when they got to the table he found the Eldridges looking well. They displayed an unusual familiarity with their work and that made John feel himself behind the times."

"Never been here before?" "No, Mrs. Eldridge. "Phil and I all our theaters this way. I'm more fun to come four times each than once for \$2.00." "How has your system worked?" "shock" asked Janet, as she came home after parting from the Eldridges and planning for another party of the same sort the following week. "Very well, thank you. Sit down, know such nice people as the attic!"

"Indeed they do. Aren't you're going again?" "You bet I am! And, by the way, here's a confectioner's card and let me get you that box of chocolates!"

**F**OR pillows for cradle purchase ticking which reflects a pale blue flower. Make the pillow case of soft white dimity, hemstitch it and finish with a hemstitched pillow. The colors show through the white in delicate tracery. A pillow for the crib should be filled with down, and should not be stuffed full. A gift should include one pillow and three pillow cases.

**S**O many people think a window the best place for a canary, while, on the contrary, it is the very worst!" said a bird fancier. "If it is a sunny window the poor little mite's brains are cooked by the heat. There is always a draft in an open window and a canary's body is too delicate to endure draft. I'm always telling my customers that a bird mustn't be put in a draft, but, dear me! It's little use talking."

**A** TACTFUL hostess, in order to make her guests comfortable, must know their little fads and peculiarities. A new kind of book which is a great help to a hostess is called a guest book. The hostess has in this volume the names of all those who are, or who are likely to be, guests at her home, and besides their names are written the little peculiarities which she must remember if she hopes to make them comfortable. Many of these bear upon the subject of fads and fancies in diet, for numbers of people are vegetarians, others will only touch pure China tea instead of other kinds or blends, while others, perhaps, require a glass of hot water to drink before they go to bed.

**L**INEN card cases are stenciled through the most carefully cut stencil patterns imaginable. This work is more than ordinarily dainty and requires almost the accuracy of the silhouettemaker. Necessarily its background is the finest weave of linen and the brushes used for applying the color are small and very good. In the choice of colors, such contrasts are used as will produce a sharp line around the edge of the pattern, but the care lavished is repaid in the final result.

**I**T is almost impossible to persuade most girls not to go bareheaded in the sun, and for this reason the hair is often injured. The effect of the sun on the hair is just about the same as using a too hot curling iron, causing the hair to become crisp and dry. The constant exposure to the sun causes the hair to lose the life and polish that it formerly had. The only thing to prevent this condition is to wear a hat, a large straw one being the best for the purpose. These hats are not expensive and they will save the hair from losing the nourishing oils and from the starving of the follicles. For hair which has already been injured by the sun it is best to procure some nourishing tonic. If this is not done, light-brown hair will become soiled yellow in spots, black locks will become rusty, while the natural blonde tresses (like the color and look of ash.

**T**O clean carpets and room-size or small rugs the following is a good and a cheap method. They can be left right on the floor if carpet or rug is Axminster, Brussels, velvet or Wilton, as the moisture will not go through, but care must be taken not to walk over until they are completely dry.

hot water. Strain soap bark water into a gallon jar, add dissolved white soap, and fill jar nearly full with rain water. Then add 10 cents worth of borax. Stir well. Make and test stand over night and then dilute with a little warm water as used. Apply to carpet with scrub brush and scrub well, then rinse by using a rag and another basin with clean hot water. Take up all moisture possible and rub with the nap. Apply lather to about a yard at a time.

**A** FLORIST has discovered by accident a new way to catch cockroaches. A pint fruit jar containing a scrap of bacon happened to be left over night in one of his greenhouses. Next morning a dozen or more cockroaches were vainly trying to climb the slippery side of the glass jar. The florist has succeeded in ridding his establishment of these repulsive creatures, which formerly ate such high-priced plants as orchids and gardenias. It is necessary to paste a piece of paper on the outside of the jar so that the insects can get sufficient foothold to climb up into the trap. In the original case the label of the manufacturer supplied this need.

**I**F one has canned rhubarb it can be used during the winter to mix with other fruits for pies and the "filler" is never detected. It can be mixed with apples for pies, is delicious when added to berries and cranberries are more delicate when mixed half and half with rhubarb. One way of preparing rhubarb is to cook it until done without adding sugar, though often persons find it keeps better if preserved in the ordinary manner, with less sugar than is needed to completely sweeten it. Add but little water, for the rhubarb contains a great deal of its own liquid and needs only enough to start steam. There are so many uses for this cheap article of food that a dozen or two dozen jars will not come amiss when fruit is needed in the winter.

**Y**OU will recall, without having to tax your memory very hard, that during the French revolution the bourgeoisie wore bodices and skirts of contrasting colors. The upper half of the frock was a plain material, while the skirt was of a striped design—one of the stripes usually repeating the color of the bodice.

This picturesque fashion has been lifted bodily from the past, and many of the smartest frocks are inspired by those worn by the humble laundry girl.

One particularly admired has a snugly fitted bodice of black taffeta of the softest quality, cut with a low, pointed neck line and long, close fitting sleeves. Frills of the finest cream colored Malines lace add a touch of billowy softness to the bodice and sleeves.



GYMNASTICS WILL INCREASE CIRCULATION SEWING

**W**ITH the skirts that have a center seam in front and that are cut to hang straight from a line three or four inches above the top of the waist there is a pad attachment just in front. It is made of cotton and enclosed in the lining material, so that the inside of the skirt will look neat. It is about four inches long and two inches wide and runs down the center seam directly over the waist line. It keeps the skirt from sinking in, which is always artistic. Amateurs do not always know this trick, and they wonder why it is they cannot keep the center front of the skirt hanging in a perfectly straight line.

A woman who can cleverly utilize odds and ends that most would throw away has found a fascinating use for small embroidered tea cloths that are too small for a card table and too big for a centerpiece. She turns them into sofa pillows that are striking in their novelty. If the cloth has a deep embroidered border the center of linen is cut away and the border applied to a cover of colored art linen, giving it an air of handsome hand embroidery. These cushions are made up to button so they may be easily laundered. A tea cloth with drawn work border is used as a cover to a colored lining, which gives a charming effect with no work. Sometimes a large monogram is embroidered heavily in the center of the tea cloth. It is done either in white or in a color to match the lining. This is an excellent way to use center-pieces that have worn into holes, though the border is still in good condition.

of approval, no matter where you happen to wear it. If there remains one predominating feature in your memory of this season's fashions it will be the combination of black and white. Wherever you look you are sure to see these two poles of contrast. Milady's hair are of black and white



POTATO JUICE BLEACHES AND CONTRACTS ENLARGED PORES.

## BABY CHAIR

**H**ERE is a baby bed for mothers who have to do their household work and take care of their baby. It saves money, time and worry.

It can be used as a high chair as well as bed. Take an old clothes basket of pretty good size. The one I have is thirty-two inches long, twenty inches wide and twelve inches deep. If you have no old one, a new one will cost 60 cents. Fasten four legs to it. I used old bed slats, but anything will do, just so they will stand firmly. Then put on cross pieces from leg to leg same as rounds in a chair, so as to hold the legs together. Then get four casters, which will cost 25 cents, and fasten them to the legs. This makes it easy to move the bed from room to room. Then take an old sheet and cover the bed; fasten one side of the sheet to the upper edge of the basket and let it come to the floor so as to cover the legs all up. Cover the bed inside and out with the sheet first. Then get seven yards of white cheese cloth and gather one side of the first and then fasten it on the edge the same as you did the sheet and let hang to the floor. Also cover the inside with the sheet and you will have a nice white dainty bed for the baby.

The covering can be taken off and washed and put back on with little work.

## Tomato Salad.

Take large, perfect tomatoes, scald and peel them, then thoroughly chill them. Cut off the stem end, scoop out the inside, and fill the cavity with a mixture of finely minced celery, apples, and horseradish; mix with mayonnaise. The tomato is placed on a perfect lettuce leaf; a rosette of whipped cream is placed on top, slightly salted.

## Caramel Mousse.

Cook half a cupful of sugar to a caramel, add one-third of a cupful of boiling water, drawing it to side of fire and stir until the caramel is melted. Then set away to chill thoroughly. Fold this mixture into a pint of double cream beaten to a dry solid froth. Or use the chilled whip from one and one-half pints of single cream. Beat the whole together until solid, then pack and freeze in the usual manner.

## Dried Apple Fruit Cake.

Two cupfuls of dried apples, soaked over night in tepid water, chop fine, after soaking. Boil slowly or let simmer two cupfuls New Orleans molasses one-half hour. To the above add two cupfuls of raisins and one of currants.

For the cake: One-half cupful butter, one cupful of brown sugar, two eggs, one cupful of sweet milk, a pinch of salt, one teaspoonful of cinnamon, cloves, allspice, one-half teaspoonful nutmeg. Mix well and put in a little flour, then add two teaspoonfuls of soda, dissolved in warm water. Add flour enough to hold the spoon up in batter. Now add the boiling molasses, containing fruit, and put into a moderately hot oven. Bake one hour.

## Peach Cake.

Peel nine or ten peaches and cut in half. Cover the bottom of a long, shallow cake tin with greased paper (I take the shallow tin because the cake bakes quickly and more easily.) Place the peaches upside down on the greased paper and pour on these a batter such as you use for a rich, plain, or a "one-egg cake." Bake in a moderate oven until cake is done, and when cool turn out on a platter with the peaches on top. Put a little powdered sugar over the top and serve with chilled whipped cream flavored to taste. This is a tried recipe and makes a delicious dessert.

## Stuffed Eggs.

Let the eggs boil until they are hard and cut them in half. Take out the yolks, chop them fine, and mix with

## Fill the whites with the mixture and press the two halves together. Roll in the beaten white of an egg and bread crumbs and fry in hot fat until they are a light brown. They are delicious.

## Danish Stuffed Cabbage.

One pound of beef, one-half pound of pork chopped. Season with pepper and salt. Add one egg, one-half cup of milk, two tablespoons of flour, beat all together good. One good sized cabbage, cut off bottom enough for corner, dig out some of the heart of cabbage, leaving a thick shell all around. In this put the meat and tie corner on with string. The stuffed cabbage in a cloth and let boil in plenty of salted water for two hours. Make gravy of a tablespoonful of butter melted, mixed with flour and water from cabbage. Any bit of stuffing and cabbage left may be inserted in the cloth when ready to boil and put around the head when served.

## Stuffed Eggplant.

Select a large eggplant, wipe off with a damp cloth, and cut it in half lengthwise. Scoop out the inside of each half, leaving a hollow shell about one-half inch thick; chop the pulp and add to it half as much crumbs as you have pulp, a chopped tomato, a tablespoonful of melted butter and pepper and salt to taste. Moisten with a little tomato juice and put the mixture back in the halves, mounding the filling on top. Sprinkle the filling with buttered crumbs and lay the two halves side by side in a baking pan or covered roaster. Pour a little strained tomato juice about the vegetable and bake until tender, then uncover and brown. Transfer to a hot platter, pour a thickened and seasoned tomato sauce about the eggplant and send to the table.

## Bolled Chicken Mold.

This is an excellent hot-weather dish and one which would be found useful for a busy day. Select a fricassee fowl and have the butcher save the neck long and cut the nails from the feet. Skin these by soaking them a few minutes in hot water; dismember the rest of the fowl and boil all together until the flesh is tender enough to pick to pieces with the

onion, several stalks of celery, cayenne and salt. When cool enough to handle, pick the flesh from the bones, feet, and discard the skin. Chop almost a paste and pour it into a pouring in some of the bodice, between each layer of chicken, tightly and set on the ice. This cold dish and serve with a cold can of canned pimientos enough to cover the chicken used for the boiling or the