

# A Page of Interest for Milady

## Making a Home Homelike



ANOTHER VIEW OF THE INVALID'S SITTING ROOM.



BEAUTY AND UTILITY ARE THE QUALITIES WHICH MAKE THIS LIVING ROOM ATTRACTIVE.



BRICK FIREPLACE AND OPEN BOOKSHELVES ADD HOMELY TOUCHES TO THE LIVING ROOM.



THE LITTLE MOTHER'S CHEERY WINDOW PLACE.

### GOOD MANNERS

**H**OSPITALITY demands the courtesy of a gracious note of thanks. To call up your hostess on the 'phone and tell her what a delightful visit you had at her house is not sufficient. Send the note at once, don't put off writing it until several days have elapsed since your visit.

The girl who makes a point of acknowledging a favor done her by a gracious little note, sent at once, wins more friends than she who spends much time in thanking or in being effusive in her thanks when she happens to meet her hostess perhaps several weeks after the favor has been granted or the hospitality offered her.

Good manners always pay in the long run. They may seem to be unnecessary and irksome at the time, but the girl who is always courteous and who is careful to carry out all the little forms and obligations of the social life will find that after all it does not

### MAKING A HOME

**M**RS. McCUNE

When I was thinking of getting a home—our ideal home for me," began Mrs. Little, "but I was always so busy that I thought I just couldn't do it and I was always talking about always putting it off from

we've lived in every kind and flat in the city—includ- ing rooms when we first moved. I didn't get sick of it, I seemed never had a headache and we used to say our old never look back to their life with happy memories of the because there wasn't any of it. I was just one success of my oldest daughter is married and the other two children are so that they are no expense to us. So father and I, don't you think we are in and buy that home we've been getting along in years of it. And I'd like," he said, "to get out of my own doorway long journey."

He made me cry, because I don't know of my John leaving me, but that it was high time we began to look around.

So you suppose all the agents get wind of it when they are buying? I never saw like it. It seems we'd no made up our minds when we got it! Anyway, John and I are getting ready to look at

**A** HOSTESS who is ever on the lookout for novelties for her afternoon tea table should be sure to serve her crackers in little baskets made of themselves. Use salted wafers for the basket, allowing one to a side, and tying them together with a narrow satin ribbon about a quarter of an inch in width. Put this on a handsome plate covered with a lace doily and pile the other crackers in and around it. The effect is charming and will be much admired. One hostess used these cracker baskets as corner pieces on her luncheon table. In the center were purple asters, while the crackers were tied with purple ribbon the same shade and were filled with purple and white grapes.

**A** KITCHEN sink should be kept spotlessly clean. The best way to clean a galvanized iron sink is to rub strong soap powder into every corner and over every inch of surface. Let it rest for ten or fifteen minutes, then with a scrubbing brush and boiling water go over the whole, rubbing vigorously. When thoroughly scrubbed polish with a soft flannel cloth wet with kerosene. This prevents the sink from rusting after the strong powder has been used. For a porcelain-lined sink use kerosene first, last and every time.

**O**DDS and ends of a bright kitchen can be made into a pretty chair cushion. Cut the pieces in octagon shapes and join with white dress binding. One cushion made in this manner was tufted. The pattern was cut double, the two pieces filled with cotton, lightly pasted together, then joined with the binding, which was stitched on the machine. Colored material can be used in the same manner and joined with some bright dress braid. Striped material in red and white can be made into tiny star shapes, with an irregular stripe and finished in the same manner. Pincushions are made of silk joined with lace insertion through which narrow ribbon is run.

**B**READ that is not very stale can be used to advantage in bread tarts. Cut the bread a quarter of an inch thick, and stamp it into circles with a biscuit cutter. Moisten these circles with milk, but do not use enough milk to make them lose their shape. Then spread over them some sort of jam or preserve, and place two circles together like a

both sides to a delicate color. Sprinkle with powdered sugar, and serve very hot. A fruit charlotte is another excellent dessert in which to utilize stale bread. Cut the bread into slices about a quarter of an inch thick, then into strips two inches wide. Butter a mold, clip the slices of bread with melted butter and arrange them around the bottom and sides of the mold, slightly overlapping. Fill the center with apple sauce, seasoned with butter and sugar, and put a teaspoon of apricot jam in the center of this. Cover the top of the mold with strips of the bread and bake in a hot oven for thirty minutes. The bread should be amber in color when done. Serve with a hard sauce. Any stewed fruit may be used in making this dessert.

**T**HE new way to make puff paste is to take half a cup of dry shortening, butter, lard, drippings or any of those solid in cans, and put into a mixing bowl with a cup and one-half of flour and give just a few chops or until the lumps of fat are about an inch square. In making an apple pie add to the dry flour one-quarter teaspoonful each of nutmeg and ground cinnamon, the same amount of salt and half teaspoonful of baking powder. This is an improvement over putting the flavoring in with the apples, as in the old way. The whole is mixed to a stiff paste with cold water, then turned on to a floured board still lumpy and rolled out. This mashes the lumps into irregular layers of flakes. After rolling once the sides of the pastry are folded over toward the middle, making three folds and rolled out again. The top and bottom are brought together and there is a third rolling. The pastry is now ready for use, but it will be improved by being put in the ice box for an hour or so.

**A** WOMAN who sleeps in a house full of rattling windows was delighted to receive the other day a dozen of these sashes for insertion between the sashes and casings of rattling windows. They are flat at one end and swell toward the other, thus fitting themselves to the sashes. Another novelty is the radiator brush. These are long or short and as flat and this can be the brushes being wired in. They are the only things that will clean a radiator, going between the various pipes and getting out every bit of dust. In lamb's wool there are long-handled brushes of the wool for wiping off wall paper, and these take off every bit of dust. They are also useful for dusting highly polished or oiled floors. They may be washed with lukewarm water and white soap when sufficiently soiled. Short-handled sticks, with round ends of the wool, come in many sizes for dusting picture frames and furniture, and single gloves, with the palms and fingers lined with lamb's wool, are also good for dusting. All are wash-

able and afford—either directly, or in the form of sauces for meat and puddings. The thin woman should avoid tea, coffee and alcohol, all of which are stimulants and increase her natural nervousness that is burning up her flesh faster than it can be replaced. She should also eschew vinegar, lemon juice, pickles, sharp fruit juices, sour sauces, hot peppery dishes. She may eat and drink practically everything else, so far as her digestion permits. Unlike her stout sister, she need not even fear the candy box.

Eight or nine hours a night is none too long a sleep for the thin woman. Also, she will do well to adopt this summer the hot weather custom of the siesta that obtains in many countries. If she is in circumstances that permit it, a nap after lunch will do her a world of good.

The hours she spends in bed will not be particularly helpful, however, unless she resolves to banish all her useless worries—which means all of them, for no worry was ever useful, ever did a particle of good. The thin woman must cheer up.

The deep breathing exercise is so



DINING ROOM IN HUNTERS GREEN WITH FLEMISH OAK FINISH.

### HOW TO GAIN WEIGHT

Suitable Exercise and Eradicating All Worry Are Most Potent Factors.

BY EDNA EGAN.

**T**O develop her figure, the thin woman should eat wisely, breathe deeply, exercise sanely, sleep long—and stop worrying.

A mere increase in the quantity of her diet is not enough. She is already using up too much nervous force, and her digestive machinery will call for more if she gives it too much work to do. Unless the machinery is badly out of order she should eat three good meals every day, but no nourishment taken between meals should be malted milk, plain milk with lime water in it, or some other nutriment that will not set up a rebellion in the stomach.

The thin woman especially needs fats, sweets and starches in her diet. She can obtain these substances in such food as: eggs, milk, chocolate, honey, potatoes, rice, olive oil, beans and meat with the fat left on it. Egg-and-milk combinations are particularly beneficial, either cooked or uncooked. The thin woman will do well to eat as much cream as she can digest—and afford—either directly, or in the form of sauces for meat and puddings.

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### BOUDOIR CAPS

**A** NATURAL accompaniment of the negligee, be it of the pajama order or of a more feminine style, is the boudoir cap. Women adore these dainty contrivances of lace and ribbon, and rightly so, for the boudoir cap covers a multitude of sins in the way of a mussed coiffure and makes the wearer look neat and pretty, when without it she would largely resemble a fright.

Men, on the other hand, are said to dislike these airy bits of nothingness, but it is safe to say that when appropriately worn the boudoir cap appeals to a man's sense of beauty and he has nothing but admiration to bestow upon it. What man does not like to see his wife sitting opposite him in the morning contentedly sipping her cof-



**Nut Chowder.**

Take 1/2 pound of mixed nut meats which have been broken into small pieces. Put them in a saucepan and allow them to simmer for an hour and 30 minutes. Peel and dice several potatoes, a turnip, and a good sized onion. Have a pint of canned or stewed tomatoes. Line the bottom of a kettle with a layer of potatoes, add a layer of the turnip and onion with a sprinkling of thyme, sweet marjoram, chopped parsley and salt, then a layer of tomatoes, and lastly the nut meats. Let simmer 30 minutes, then add 1 pint of milk and a little thickening.

**Caramelized Carrots.**

The humble carrot, so little thought of by Americans, becomes on the Hungarian table a delicious sweet to serve with meat.

Cut one or two large carrots into thin pieces about an inch long, put them in a sauce pan, sprinkle them well with sugar and add 1 tablespoonful of butter. Pour on enough water to just cover them and let them simmer until all but about 1 tablespoonful has boiled away, by which time they will be soft. Then sift a little flour over them and stir until it is all absorbed.

Thus caramelized, they do not taste like the ordinary carrot at all, and they may be used with meat or as a luncheon dish.

**Canned Peas.**

When canned peas are to be used, open and drain them early in the morning; put in a bowl of cold water, changing the water several times. Twenty minutes before they are needed, put them in agate pan over a slow fire with salt, pepper, a little sugar and a large spoonful of butter. Don't cook, but toss about occasionally that they may be thoroughly heated.

**Sour Cream Cabbage.**

Shred 1/2 small firm head of cabbage; put in kettle with cold water to cover; add salt to season; boil until tender; drain off water; add 1/2 cup of sour cream and 1 tablespoonful of vinegar. Let it boil up once before serving. It will take a delicate pink and is extremely palatable.

**Baked Macaroni With Tomatoes.**

Put 1 cup of macaroni broken into 1/2 inch lengths into boiling salted water, and cook until perfectly tender; turn into a colander to drain, then

pour cold water over it and let drain again. Mix together 1/2 of a cup of flour, 1/2 teaspoon of salt, 1/2 teaspoon of curry powder, and 1 teaspoon of paprika, and stir it into 1 rounding tablespoon of butter heated to the bubbling point. Add gradually 1 1/2 cups strained tomato liquor and stir until smooth and thick; then add 1 tablespoon of sugar, 1 teaspoon of minced parsley, 1/4 of a teaspoon of onion juice, and cook gently for about 5 minutes. Butter a baking dish, turn in half of the macaroni, cover with half of the sauce and sprinkle with 1/4 of a cup of soft American cheese cut in small bits; add the rest of the macaroni, then the rest of the sauce, sprinkle with another layer of cheese, then with fine crumbs and bake in a hot oven until brown.

**Fried Stuffed Eggs.**

Fried stuffed eggs make a delicious luncheon dish. Boil the eggs for 12 minutes and then drop them into cold water and remove the shells without breaking the whites. Cut the eggs in two through the middle, take out the yolks, and mix them with minced ham and chicken, or any savory meat on hand. Season to taste, add with salt and pepper the uncooked yolk of an egg, a few bread crumbs, and a little butter. Mince parsley and a soup-spoon of onion juice add to their flavor. Then put the eggs together again, pressing the sides tight; they should not be filled so full as to prevent this, and roll the eggs first in the white of egg and then in bread crumbs, repeating the process if the surface is not well covered. Fry in a basket in deep fat and serve with tomato sauce and celery or parsley as a garnish.

**Cook Terrapin.**

One cup veal cut in dice shape, 1 cup cream or rich milk, one hard-boiled egg cut in small pieces, 1 tablespoon butter. Put all together in a stew pan, season with salt and pepper to taste, heat to boiling point, and thicken with 1 teaspoon of cornstarch dissolved in milk. Serve on hot buttered toast.

**Green Pepper Stuffed With Corn.**

Cut around stem end of pepper about three-fourth around, leaving other fourth as hinge, forming a lid. Put peppers in cold water sufficient to cover and bring to a boil. Drain, cover with freshly boiling water, and cook slowly until tender. Drain again, salt lightly, and allow to cool. Allow 2 tablespoons of butter to become hot in frying pan, add 3 cups corn, 3 tablespoons boiling water in which is dissolved 1 teaspoon beef extract. Cook 5 minutes; add 1/2 cup cream, 1 teaspoon salt, 1/2 teaspoon pepper. Cook slowly until quite thick. Cool and fill peppers. Fasten down lids of peppers and place in buttered baking dish. Melt one tablespoon of butter in 1/2 cup boiling water, add 1 teaspoon of beef extract. Pour over peppers by an attractive cap? But what man, on the other hand, cares to see those same ruffles bending over the frying pan assimilating the odors of the kitchen, losing their freshness and faintness by this coarse contact? When once frills have been so desecrated they lose their charm. To many men light pink is the most odious color or in the rainbow because it calls up recollections of shattered illusions—that wonderful creation of crepe de chine and lace that began its career in the dear delightful honeymoon days and ended it several seasons later, gray and bedraggled, as the easiest thing to put on in the early morning