

A Page of Interest for Milady

SHES THE BOYS LIKE

BOYS should be fed upon food that will give them strength, and yet at the same time mothers must remember that sometimes like the dainty things that a little sister does.

For making the rice pudding, this is a good recipe: Take one cup of rice, wash it well and add to it one cup of water. Chop fine and add to it one cup of plain rice pudding. In cooking and all boys like them. In the usual dish of corn starch, it is bound to appear on the table of the children once in so often. In place of the usual rice pudding, add to it, sweetened with a cup of maple syrup, and the sure to call for "more."

Croquettes—This is a four-course dish, easily prepared at a few minutes' notice. Peel and scrape ripe potatoes. Cut each one in two pieces and of the sharp end, making them like a croquette. Roll them in chopped nuts of any kind—either walnuts, hickory or walnuts. Lay on a bed of lettuce and serve with a French dressing containing a great deal of olive oil. This is a splendid dish for the hungry school-

Loaf—Pass through the chop-pestle cold meat of any kind, beef, chicken or lamb, to make a pulp when packed. Season with a teaspoonful of salt, a half cup of stale bread crumbs, a teaspoon of chopped parsley and well-beaten eggs. Pack into a loaf and place on a shallow buttered pan. With a wooden skewer make along the top of the loaf and insert strips of fat salt pork, allowing them to project about half an inch from the surface, and be sure to pack them firmly back around it. Bake in a hot oven about three-quarters of an hour, set aside to cool and serve very cold with relishes of onion or cabbage. This makes a good and substantial luncheon for the boys.



THE STOCKING IS ON WRONG SIDE OUT.

ARE YOU SUPERSTITIOUS?

IF SO, YOU WILL BE INTERESTED IN THESE HOUSEHOLD TRADITIONS



COUNT TEN BEFORE YOU GO OUT AGAIN.

ODDS AND ENDS

MATEUR dressmakers will find better results if, when pressing seams, tucks, plaits, etc., newspaper folded several times is placed between the iron and article to be pressed. The paper dries and firms than a cloth, as every one knows, is apt to be at times and again the iron will slip more evenly, which, of course, improves the pressing. The heat of the iron and the pressure upon the heat of the iron and the nature of the fabric to be pressed.

JEWELLED daggers for the hair to suit the time of the day will shortly become social necessities, according to jewelers who make "art" ornaments a specialty. Jeweled daggers are not a new fashion, but those that are now being displayed are larger than the poniards which were worn about forty years ago and are indeed much more formidable-looking weapons. Although only measuring from six to ten inches in length, they could easily be employed as a means of defense in time of trouble. Curl daggers are shown in many designs. The little blade is fitted with a tortoise shell or carved horn handle for morning wear. An enamel hilt decorated in shades to match the gown is very artistic in the afternoon. Red enamel shining among dark braids of peacock blue in fair curls make a charming accessory to a successful toilet. The evening dress dagger can be procured in the most elaborate patterns, and vary in costliness from those with a silver hilt set with rough turquoise, amethyst or pink coral to elaborate designs in gold, inlaid with precious stones.

OR the economical girl who is fond of lingerie waists and who likes much insertion upon them, it is a good idea to place a little strip of paper between the iron and the fabric to be pressed. This will not show, and it will prevent the iron from scorching the fabric. It will also prolong the life of the iron by years, not days. Any good iron will do, and it may be either used with the lace or it may be affixed to the other side by sewing a strip of paper to the iron. The result is exceptionally good.

BOYS often have inflamed eyes from dust. For this provide an eye wash of boracic acid and tepid water, allowing as much of the powder as you can put on the end of a penknife to a half-cup of tepid water. Use an eye cup for bathing the eye. Boys who "sneezily grow" suffer torture with ingrown toe nails. The natural instinct of the boy is to cut the toe nails, as he does his finger nails, in a semicircle at the top. Teach him to reverse the cutting, making a dip or "v" toward the center of the nail and not cutting down at the corners. It is well also to file the nail a little in the center at the top and always to keep the skin pressed back around the root of the nail. A festered, ingrown nail is just one step from blood poisoning. For cracked lips there is nothing better than good old-fashioned camphor ice, and for chapped hands provide mutton tallow or a good cold cream. The tallow should be slightly warmed before it is applied to the hands. And a pair of father's old gloves drawn over the greased hands at night will expedite recovery and save the bedding.

IF the interest in your missionary society needs what is called an "arousement," start a missionary picture gallery. Collect all the pictures you can of countries in which your particular missionaries are working. Any picture representing scenery, custom, prominent persons or any historical incident will serve. Mount them on cardboard. They may be viewed in various ways. Hang them for view at the next missionary meeting, just as if they were pictures by celebrated painters, and let everybody talk about them or have one person describe all or assign them may also be used as a traveling gallery, loaning a picture to a child to take home for a week. You may be sure that every member of the family will know something about that picture during its stay in that home. Never throw away a picture which may be turned to account in your missionary work. Cut them from the magazines and newspapers with the articles about them and save for the right oc-



IF THE DRESS SKIRT IS ACCIDENTALLY TURNED UP AT THE BOTTOM IT MEANS A DAY FULL OF JOY.

HOW TO KEEP GOOD CLOTHES

A WOMAN who travels a great deal and lives in hotels and boarding houses most of the time, was disclosing her secrets and treasures not long ago. She is particularly smart and still groomed, and she is anything but rich.

"How do you do it?" I demanded.

"Mrs. Blank is a very good friend of mine, and she has given me the most unique and useful presents since I have known her. The first was a small electric iron. Now, most hotels and boarding houses have electricity, and it is easy to heat an electric iron in the privacy of your own room and press your clothes. I used to take out a bureau drawer for all my pressing, turn it upside down, and fold a Turkish towel or bedspread upon the bottom. Of course, one has to be careful not to scorch the things utilized. But good results can be obtained in this way.

"Later, Mrs. Blank presented me with a little jointed ironing board that unbenet at its hinges, folded up, and could be slipped away in a bright chintz bag that just fitted it. I matched this chintz and made a cover for my iron, like a tea cosy. It was pretty, and hid the iron if I wanted to set it in a bookcase or cabinet.

"The next time I had a birthday, Mrs. Blank brought me a pneumatic dress form! When it is not blown up, it can be folded and laid away with clothes in a trunk. I had a lining made to fit it, and now, as soon as I settle anywhere, I blow it up and put the lining on. Then I can alter and fix any of my clothes; if I buy something ready made and it does not fit perfectly, I can remedy that with a quarter of an hour's work; and the form is invaluable to put a gown over when I come in from a reception on the theater at night. Hanging thus on the form, most of the wrinkles disappear during my sleep.

"Many women travel with a wood alcohol iron and find it most satisfactory. Clothes must be frequently pressed if one is to look well, and hotel tailors and laundresses charge high for a simple service.

"Nor can any woman of limited means get along without washing out small pieces in traveling or living in resort hotels. A private bathroom is a luxury that few can afford. Wonders may be accomplished in a basin by the use of a bottle of ammonia, soap that may be shaved and whipped into a lather, and an ordinary heavy glass tumbler that may be used as a vacuum washer. Care must be taken not to let the glass strike against the side of the bowl. But it will take out as much dirt and take



DO YOU THINK THIS IS BIG ENOUGH FOR A MASCOT?



DON'T LOOK AT THE NEW MOON OVER YOUR LEFT SHOULDER.

LOVE WITHOUT JEALOUSY

MANY women foolishly consider that they are not well loved unless the man of their heart shows a certain amount of jealousy. They rather encourage the hideous trait, not realizing that what they once looked upon as a form of flattery may soon turn into a curse.

The jealous man is an impossible person to live with. He is the sort of individual who questions his wife's every word, who wants to pry into all her actions and secret thoughts.

Heaven help the man who has tied himself to a jealous woman! Unless he can cure her of the habit in the beginning of their married existence his life will not be worth living. She will pry into his business for no other reason than to ascertain whether he employs a pretty stenographer. She will question him as to his actions every moment he is out of her sight, suspecting that his evenings spent at the club are in reality given over to the society of other women. Often she is jealous even of her own girl friends where her husband is concerned, accusing him of displaying too great an interest in them, when all he had in mind was the showing of polite attention.

"What do you mean by looking so often at Laura?" questioned one irate wife after an evening spent at a game of cards in the home of a friend.

"I didn't look at her any more than was necessary," replied the confused husband. "She was my partner, and I had to follow her leads, didn't I?"

But nothing will appease the fears of a jealous wife, just as it takes nothing to arouse her suspicions.



THE KITCHEN

Sweet Potato Pineapple.
Boil and scrape six medium sized sweet potatoes; mash, adding one large tablespoon butter, one tablespoon light brown sugar, two tablespoons thin cream, or rich milk, one good pinch grated nutmeg, two shakes red pepper. Mold into shape of pineapple; with sharp pointed teaspoon make little depressions around it, and in each put a tiny bit of butter. Place on buttered pan in hot oven. When the butter bits have made light brown specks like the eyes in real pineapples, remove from oven, put green sprig in top, and serve. Individual pineapples are as pretty as can be.

Home-Made Marshmallows.
Delicious home-made marshmallows are made as follows: One package prepared gelatin, four cups granulated sugar, dissolve the sugar in twelve tablespoonfuls cold water and boil until it gels. Pour into the gelatin that has been moistened with and beat vigorously until stiff. Flavor with vanilla and pour on butter tins. Cut into squares when cold, with a heated knife, and turn in powdered sugar mixed with a little cornstarch. Coat these by dipping in melted chocolate, without turning in powdered sugar.

Oatmeal Bread.
Two cups of oatmeal, one-half cup of light brown sugar, one-half cup of New Orleans molasses, two teaspoons salt, on to this put two cups of boiling water. When cool add one compressed yeast dissolved in a little lukewarm water, one cup of seeded raisins (floured), three cups of wheat flour; mix well. Let rise over night. In the morning add just enough wheat flour to collect together; do not make too stiff. Make into two loaves; put in pans. Let rise until light. Bake in moderate oven about forty-five minutes.

Bo-Peeps.
Cut lamb chops thin, trim off fat and bone, dip in melted butter, make rich by adopting such an attitude is more than the outside observer can hope to guess. All she accomplishes is to make her husband regret the bonds that hold him prisoner, to sigh for the freedom which he gave up so gladly

FOR THE NURSERY

IT is an easy matter to give baby his medicine, if a "medicine dropper" is used. Drop the medicine under the back part of the tongue.

For toothache or carache a bag of salt, made hot in the oven and laid against the afflicted side of the face, is a most excellent remedy. If covered with a soft piece of flannel it will retain its heat for a long time.

Teach the small children unselfishness by letting them know their little attentions and gifts are essential to your happiness. If begun early the habit of sharing their pleasures will be formed, and will prove the first step toward planning a pleasure for someone else.



Prisella's Pudding.
One large cup each of stewed pumpkin and stewed tart apples, one-half cup sifted bread crumbs, one-half cup sugar beaten with the yolks of two eggs, one-half cup seeded and chopped raisins, and one-half teaspoonful each of cloves, cinnamon, nutmeg, and ginger; mix all together with one cup of creamy milk and add two tablespoons of brandy if you use it; bake one-half hour in a quick oven and spread with a frosting made of the whites of two eggs, a small cupful powdered sugar, and a few nuts, ground fine. This is delicious and will be relished by those who consider pie crust unhygienic.

Roast Ham.
Place a ham skin uppermost in a large pan, cover with water, and soak overnight. In the morning scrape and lay on a white cloth large enough to cover it perfectly, laying it with the skin down. Make a stiff paste of four and cold water and spread over all the skinless portion, half an inch thick. Bring the cloth up over the whole to keep the paste in place, and sew firmly. Place in a large meat pan, with the skin uppermost, and bake in a moderate oven. Allow not quite twenty minutes per pound for cooking. Put a little water in the pan, and if much fat bakes out turn off and add more water occasionally. When taken from the oven peel off cloth, paste, and skin, stick cloves in the top, and brown