A Page of Interest for Milady

OUR HANDS
w to Care for hem In Cold Weather.

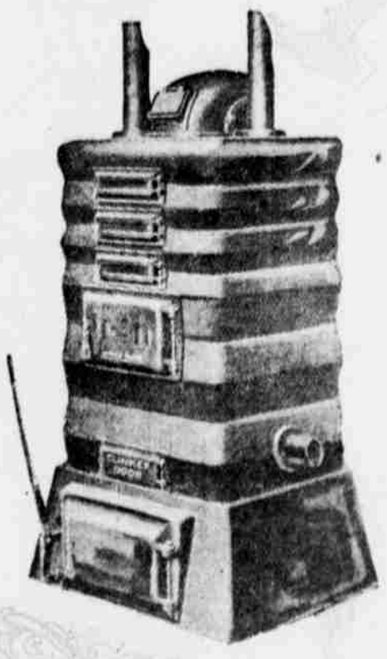
BY EDNA EGAN.

HE woman who does her own housework finds it hard to keep her hands in good condition during cold weather. are some skins that are unaffby heat or cold, but the majorwomen are not so constituted. ere is more formal entertaining er than in summer, it is more ry that the hands should be able, but too often they are the of their owners.

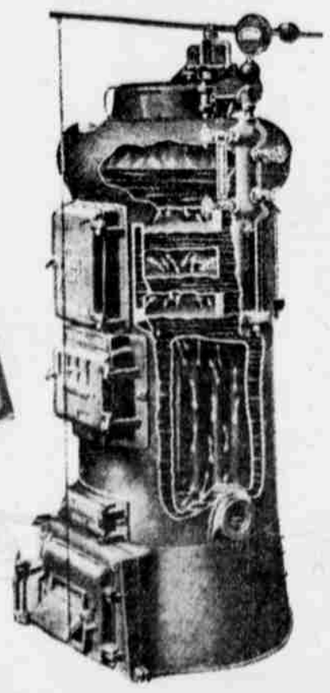
ention is better than cure, and attention to preserving the as much as possible is the first all extremes of temperature and ly the splashing of hands ally in hot and cold water should ded. When common soap is s in dish washing, employ a d so keep the hands out of the Do not have the water too hot. the hands must be always ean, if they are to be soft and is a mistake to wash them too Instead, a few drops of olive bbed well in, will be better, with talcum powder, and then wiping with a coarse towel, otects the flesh from growing

the hands are very sensitive, se kid gloves should be worn rough or hard work. Hands never be exposed to cold air covering. It is a good plan to ar of oatmeal near the kitchen plunge the hands into for a ying after washing.

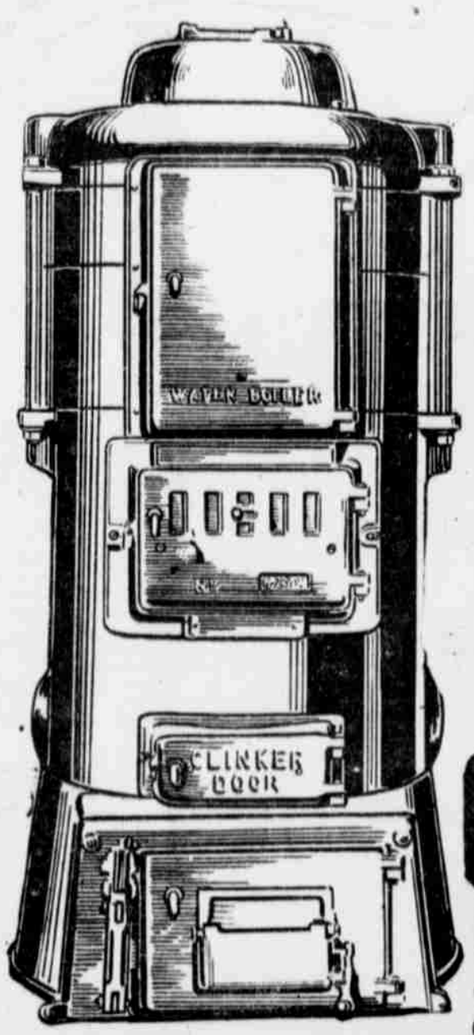
wder used by English women ping the hands white and soft from two ounces each of powmarshmallow root and carbonoda stirred into 12 ounces of meal. They also make an good paste by shaving two of almond soap into two ounces lemon juice. When glycerin with the skin half an ounce of ded.



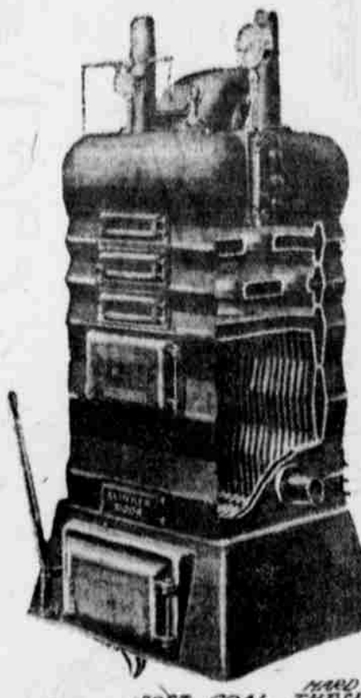
THESE BOILERS HAVE CAPACITY AND A GREATLY INC DIRECT FIRE.



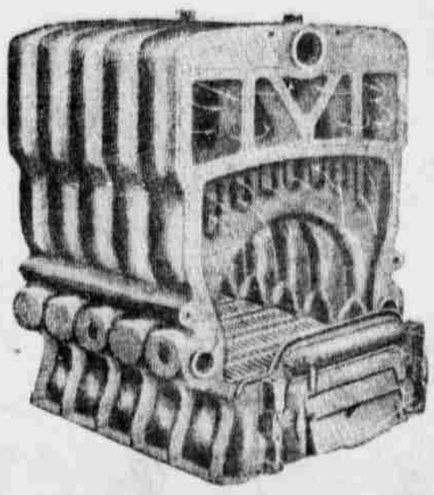
THE FRONT DRAFT DOORS ON THE ASH PITS ARE HINGED IN THE CENTRE AND BALANCE ON THE BUTTERFLY PATTERN



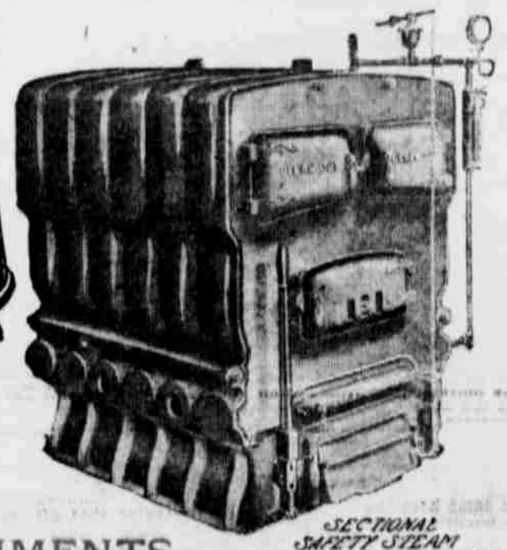
THE SECTIONS ARE NEARLY SELF-CLEANING



SOFT COAL. HARD OR BOILERS ARE ESPECIALLY ADAPTED TO BUILDINGS HAVING LOW CELLARS BECAUSE OF ITS LOW CONSTRUCTION.



STEAM AND WATER BOILER.



SECTIONAL SAFETY STEAM AND WATER BOILER CAN BE FURNISHED WITH DOUBLE FEED DOORS FOR WOOD FUEL.

SALADS

IT is not too much to say that no great mental, moral or physical progress can be made without an ample supply of this vegetable food. Salad is the one ingredient of our regular diet which we cannot afford to do without.

Some people say salad is cold and indigestible, but cabbage, if eaten raw, needs only two and a half hours for digestion, as against five hours when boiled! The boiling of green foods destroys the original organic combinaton of the mineral salts.

Many thousands of men and women of all ages suffer from anemia, from having lived almost entirely on cooked food.

To those long accustomed to highly-flavored food, salads will at first seem tasteless, but liking for them comes with use.

Salad should be very carefully washed in several changes of clean water. This is essential. During washing the leaves should be well picked over and inspected.

Leaves should be torn, not cut. When done, they can be allowed to soak for an hour, or overnight, but not longer in cold water, to which a little lemon juice has been added to increase the crispness of the leaves.

The Japanese use the petals of many flowers for salads. Chrysanthemums, stocks, violets, roses, nasturtiums and dandelions are excellent. Nasturtiums and dandelions are especially good, as they possess strong antitoxic powers.

THE KITCHEN

Cocoa Fudge.

tablespoons of cocoa, two-cup of milk, two cups of sugar, of butter size of walnut. Boil minutes, when done beat for five steady. When at hardening tir in one teaspoon of lemon or xtract and a cupful of chopped Pour into buttered pans, ard cut into squares. This is erve when you have company.

Steamed Pudding.

cup cold water, one cup molas-thirds cup butter, beef drip-r suet, one teaspoon soda, one n cloves. Stir not quite so for cake. Steam two hours. with any favorite sauces. The g is a good inexpensive sauce: ing Sauce—Two cups hot wa-cup sugar, three heaping tea-cornstarch, one tablespoon but-tablespoon vinegar, one tea-emon extract.

Apple Dumplings.

same mixture as for biscuits ll it out thin. Pare and core six Cut dough large enough to r an apple. Place apple on f dough. Fill center with sugar ce to taste. Wet the edges of gh and fold it so as to entirely e apple. Steam or bake about tes.

Lemon Drop Cake.

egg, one cup of granulated one-eighth cup shortening, one our milk, one even teaspoon of Beat into milk until dissolved two thirds cups flour, one te-f lemon extract. Will be stiff Drop in gem pans and bake ven. This rule makes about 16

Devils Food Cake.

into a dish one-quarter cake eetened chocolate, add one-half boiling water and one teaspoon let stand until other part of mixed.

Part—Two cups of brown one-half cup each butter and lk, two and a half cups flour; the chocolate mixture and bake rs.

ng for Same—Two cups of sugar, one-half cup of sweet utter size of an egg; boil a lit-ring all the while. Do not let it o long as it will sugar.

Macaroni Ragout.

potatoes boiled in jackets. When al and cut in dice. Boil one cup aroni 30 minutes and blanch old water. Take one cup of milk, ize of an egg, half pound of (cream), salt and pepper to Set on stove until cheese is Mix potatoes and macaroni t into milk. When thoroughly put in the oven and bake half r.

Delicious Cake.

half cup sugar, one-quarter cup ne and a half cups flour, half on cream of tartar, quarter tea-oda, whites of four eggs beaten d added last. Bake in two lay-

n for Filling—One cup sugar, cup hot water. Let the sugar t water simmer until it will hair a soft ball in water. Add the white of one egg, then stir in cool half cup chopped raisins lf cup shopped English walnut and one teaspoon of vanilla.

Dumplings for Stew.

cups sweet milk, two teaspoons

teaspoon salt, enough flour to stir as stiff as you can. Drop from spoon into boiling stew and boil for 20 minutes without stirring. If you get in flour enough they will be very light and nice.

Hash With Eggs.

This is delicious: One cup of boiled ham, chopped fine, one cup of potato, mashed or chopped, one cup of cracker or breadcrumbs; season well, mix all together with water, put in a deep plate, smooth it over and then make little dents in the top large enough to hold an egg. Put it in the oven and heat it through, then remove and drop an egg in each of the places and return it to the oven till the eggs are cooked.

Lemon Custards.

Take the yolks of four eggs and whites of two, one cup sugar, one cup of cold water, butter half size of egg, one tablespoon cornstarch. Set on fire to cook, then add the grated rind and juice of one lemon, heat all together and put in custard cups, fill to three-quarters, then beat remaining two whites, adding three tablespoons powdered sugar, and fill the custards. Spread smoothly and set in oven to brown slightly.

Cheese Pudding.

Fill a shallow pudding dish with alternate layers of broken crackers, grated cheese and a sprinkling of salt and pepper. Over the top layer put a spoonful or more of butter in bits. Pour in enough milk to just show above the top layer. Cover and bake in a moderate oven for three-quarters of an hour, uncovering when two-thirds done.

Salt Mackerel Cooked in Milk.

Let the fish lie fresh side down over night in cold water. In the morning drain, put in agate pan, where it will lie flat. Cover to the depth of one-fourth inch with fresh, sweet milk, and let simmer very gently on the back of range or in the oven for about 20 minutes.

Shrimp in Aspic.

One pint white stock boiling, add one dessert spoon powdered gelatine, juice half lemon, drain and rinse two cans shrimps. Place shrimps in individual molds and pour partially cooled jelly over them. To unmold nicely, set molds on cloth wrung out in hot water for five seconds. Serve on heart lettuce leaves with mayonnaise.

Left over bits of salmon or cooked white fish can be used in this way. The stock, of course, is thoroughly seasoned when the fowl or veal is cooked. for a four-pound fowl or three-pound veal knuckle add three quarts cold water, one bay leaf, two cloves, one cup celery tops and coarse bits, two onions sliced, one tablespoon salt, quarter teaspoon white pepper. This usually produces one quart and one cup of rich well flavored stock, useful in 100 ways.

Scalloped Beef and Tomatoes.

Cold roast or boiled beef, one can tomatoes, half cup gravy, one tablespoon butter, one cup bread crumbs. Drain the juice from the tomatoes and set on the fire with one tablespoon of sugar. Cut the beef into slices and place a layer in a greased baking dish. Over this put some tomato, another layer of beefs and so on until all is used, the last layer being tomato. Moisten thoroughly with the juice and gravy, season highly. Sprinkle with the bread crumbs. Dot with bits of butter. Bake half hour covered. Uncover, brown

PASTIMES FOR LEAP YEAR ENTERTAINMENTS
Many New and Novel Ideas for the Amusement of Guests In Both Humorous and Practical Ways.

BY LUCILLE DAUDET.

NOVEL ideas for socials and entertainments are welcome to the hostess at this season. It is also a good time for church suppers and socials. Here is something called "A Pie-d Affair" which was got up by the young people of a church society. It was certainly different from the ordinary church supper. This menu was printed on round brownish bits of paper to look like pies:

A PIE-D AFFAIR.

Daked Anebs (Baked Beans)	Lode Atem (Cold Meat)
Obwnr Rabde (Brown Bread)	Derceam Otatop (Creamed Potato)
Kumpnip Iep (Pumpkin Pie)	Foefce Lyjel (Coffee Jelly)

The tables were tastefully arranged with bread, relishes and the menus. There was a hostess for each table, who poured the coffee or tea. The guests had great fun working out the bill of fare.

Gingerbread Party.

An old-fashioned mother of six charming children whose ages ranged from 2 to 11 gave this unique party. The invitations were issued on rounds of brown paper scalloped to look just like a ginger cookie. The rounds were pasted on white paper backgrounds and this rhyme written beneath it:

Come to my party as many as can;
Come for a romp with the Gingerbread Man.
Gingerbread smiles on his gingerbread face,
Gingerbread buttons all neatly in place,
Raisins the eyes that are watching for you;
Come to my party on Tuesday at two.

The name, date and hour were given and "Please wear play suits."

Gingerbread men, women, children and animals were served with cups and tumblers of milk. Peppermint candy and nut sandwiches, completed the simple refreshments. Each child had a gingerbread favor to take home, carefully wrapped in a pretty paper napkin. To the child who found the most peanuts, which were hidden over the lower floor, a copy of the "Little Gingerbread Man" was given. The guests were all at home by 5 o'clock.

Spoon Shower.

A young girl who was to marry a man not blessed with a great store of this world's goods was the recipient of this novel shower. The girls, 12 in number, contributed the price of a dozen spoons. Each spoon was done separately in tissue paper and put in a lovely pie made in shape of a wedding bell. A white satin ribbon ran to each place. When the first pie had been opened a spoon bearing this jingle was forthcoming:

One spoon for two,
Oh! what fun!
But then you see,
You two are one.

The rest of the girls each drew a spoon, and exclaimed, as they just matched the one drawn by the bride-elect, that they must all go to her. The refreshments were shrimp salad served in heart-shaped cases, with coffee and nut sandwiches, mixed with mayonnaise dressing, then a delicious tutti-frutti in bell-shaped molds.

Shower for a Bridegroom.

This affair certainly was something entirely new to me and I think will be so to most of my readers. It all came about in this way: There was to be a wedding and the bride was much entertained. One night the men who were to be in the bridal party said they thought a bridegroom was a much neglected individual. The result was his receiving the following invitation, a copy of which was sent to about 20 of his most intimates friends.

"A 'shower' will be given at the home of J. F. Black in honor of C. G. White on Tuesday night. Please bring an article suitable for him in the new life he is about to undertake."

The men entered into the spirit of the thing and the result was amusing in the extreme. There was not a girl in evidence, though the best man's sister arranged for the refreshments, flowers and place cards. Here were some of the articles contributed, all done up in tissue paper tied with ribbons:

A box of collar buttons, razor strop, silk hose, suspenders, garters, shaving brush, a tack hammer, bath slippers, cup and saucer. Many of the gifts were accompanied with rhymes, which were read aloud as each parcel was opened. The ushers and best man planned the shower.

IMPROVING THE NECK

FOR the chronically brown neck use regularly the following lotion: Borac acid, one dram; distilled witchhazel, two ounces; rose water, two ounces. Exercise the throat night and morning until it becomes moist with perspiration, wipe off the perspiration with a soft cloth dipped in warm water and apply the lotion with antiseptic gauze. After a week of this treatment there will be a marked improvement in the color of the neck.

Sweet cream is an excellent cold cream and sour milk is as good a whitener for the face and arms as anyone could wish. Lave the skin in it, allowing it to dry on, then wash with clear, warm water. A piece of cucumber rubbed over the skin will remove tan, and a face wash in buttermilk or sour milk, into which has been grated a teaspoon of horseradish to a cup of milk, will remove both tan and freckles. A scalded milk bath will often cure obstinate skin affections.

Beet juice will be found a perfect rouge and an equally perfect face powder is made of six raw carrots scraped fine with half a beet root, and after three ounces of powdered cornstarch have been added, expose to the sun until "bone" dry. After adding 40 grains of powdered bergamot it is

PATIENCE HAS ITS REWARD

BY MRS. McCUNE.

PATIENCE is perhaps the virtue most necessary to human happiness. It is necessary in the relations between mother and child, between brother and sister, especially between husband and wife, between teacher and pupil, between friends and between employer and employe.

The mother must have patience with the little mischievous pranks of her youngsters and the faults of her grown up children, or she will cause them and herself much sorrow from her bursts of temper. There must be mutual forbearance and forgiveness between brother and sister if happiness is to reign in the household.

Where is success for the teacher who has no patience? As one of the characters in a popular play tersely remarks, "It can't be done." Teaching to be successful must go hand in hand with patience. In fact, the average instructor needs more than his share of this invaluable virtue, for in a class of twenty pupils perhaps only one will have lively intelligence, ten will be densely stupid and the other nine will be in between, not exactly stupid and certainly not noticeably intelligent. How trying, then, for a man or woman of ordinary brains to attempt to impart knowledge of which he or she is either have not the desire or the intelligence to grasp the lesson imparted!

Then think of the employers who have to break in new workers monthly or even yearly. The impatient employer who snaps at his stenographer if her pencil point breaks and arouses the whole office staff to a state of fearful perturbation if one of its members happens to be late—such an employer may, and doubtless does, keep his employes jumping, but nevertheless his impatience is to his own disadvantage. By losing his temper over accidents or trifling, unimportant mistakes he often causes the dismissal of employes who are twice as capable and efficient as any successors he may later engage. The man who is patient with his workers, who realizes that they are human, not inanimate machines, and therefore liable to mistakes, obtains more satisfactory work than his competitor with the lively temper.

Particularly between husband and wife is patience necessary, for each has failings which the other must bear cheerfully and lovingly. "Bear and forbear" should be the motto of married life.

Cape Cod Cake.

One cup brown sugar, half a cup of molasses, half cup nice fat or butter, one cup sour milk, three cups flour, one egg, one teaspoon soda, all kinds

IF you have covered a pan in which meat is to be roasted, never open it to baste the meat. Keep it covered from start to finish. The idea is that the pans are filled with steam, which penetrates the fibres of the meat. If desired to brown the outside leave the cover off for the first half hour in a quick oven.

MAGAZINE covers are made from heavy linens and craftsman's canvas. For the postcard albums the latter fabric is preferred. Both materials can be had in a variety of colors and an applique of cretonne is a popular form of decoration. Book covers in a cool gray linen adorned with a spray of purple orchids cut from cretonne are pretty, and so are those in terra cotta craftman's canvas, displaying a Swastika cross cut from cretonne in dull Oriental colorings.

BROOMS dipped for a few minutes in boiling suds once a week will last much longer than they otherwise would. They should immediately afterward be plunged into cold water to stiffen the straw. This weekly bath is an excellent thing, for it so thoroughly cleans this dust-gathering implement. If a housekeeper will take the trouble occasionally to clip the edges of the straws, the cleansing powers will be improved. This is because constant use sharpen the ends and they do not gather the dust as well as when square, their first condition.

RAG rugs on the rag-carpet order are much used now and thrifty women are saving not only discarded garments, but scraps and cuttings from white and colored garments, to be woven into small rugs. These rugs are used in almost every room in the house, especially in country houses. One may be under the feet when a person is sewing in the sitting room, another will be a comfort on the floor at the sink, a third will save the carpet in front of a bureau and a fourth will be useful in the bathroom.

TO improve the appearance of a very narrow hall place large mirrors on both sides. This gives a very good effect. A large mirror, one the length of the wall if placed opposite the landing of a half-curved staircase, will add wonderfully to the appearance of the narrow hall and make it

narrow hall. Use a plain paper and also plain carpets without figures, or a geometrical design in very small broken lines. Terra cotta is a good hall color, also a good grade of olive green can be used. A cream paper, toned to oak, is handsome in a new house, though a color scheme is usually needed. A light paper is preferable in a narrow, unlighted hall. Green paper fades very easily and red soon loses its original color.

ALTHOUGH there may be something aboriginal in the idea of the blanket as a covering, it is a fact that one of the daintiest personal gifts which may be given the bride-to-be, or even the plain, ordinary person, is the blanket bathrobe. To be sure, the bathrobe spoken of is made out of a silk blanket—one so soft in texture that it would not annoy even the hypersensitive princess of the fairy story. These blankets, which come in the shops at reasonable prices, are striped variously in pink and blue, violet and buff, blue and white. In making into a bathrobe the most practical model is on kimono lines. Large armholes are cut, into which square sleeves are inserted. The stripes must go across in order to give a good hang to the blanket. The edges are bound with china silk or pongee in the shade of the stripes.

AUTOIS, or fitch, in the natural tint is very fashionable. This fur is used to trim nut-brown cloth and velveteen; it is also introduced on coatees made of chamois leather, and on a variety of warm materials which show the warm yellow tints which belong of right to fitch. At the present moment fitch and skunk seem to be the leading favorites in the world of furs, though white fox runs them very close. One of the new furs recently introduced in Paris is "jaguarette," a soft, inexpensive, pseudo-leopard skin. This fur is introduced on some of the more elaborate tailor-mades, and it possesses one excellent quality; it ought to give endless wear. Jaguarette was applied to a walking costume seen a few days ago made of soft navy blue serge, lavishly trimmed with black braid in different widths. There was a deep yoke of this curious fur and the yoke was bordered with silk braid. Then there was a stimulated underskirt of the fur which showed about three inches below the full skirt of serge. It was rather a sensational model, but not really eccentric. Jaguarette will be largely used, in con-