

In the Home -- Fashions -- Household Hints -- Recipes

MANY girls nowadays suffer from overmothering. They are never given a chance to help in the slightest degree with the running of the house because mother sees to everything. They never do the least little bit of sewing or knitting or mending for themselves because mother always says: "I don't think you can do that, dear. I'll do it for you." At every step they are overshadowed by their too energetic mother.

Consequently they grow up ignorant of the domestic arts. And in after years no one laments their incapacity more than their mother. But, though she acted with the very best intentions, it is really her fault. The children who turn out the best are usually those who are left to fend for themselves a good deal.

When Accidents Happen.

A child should never be whipped for anything done by accident, such as knocking an ornament over, breaking the window or some similar thing which he did not intend to do. Corporal punishment should always be reserved for deliberate and persistent naughtiness, not for mere carelessness.

The second point to remember is never to whip a child while you are angry about his offense. Take time to cool down and consider matters. While you are reflecting the child will probably do the same, and presently you may find that he is really sorry and the whipping is not needed after all.

Baby's Last Meal.

The time for a year-old baby's last meal for the day depends some what on the baby. If the child appears quite satisfied with supper at 7 p. m. it is sufficient until 7 a. m. the next morning. On the other hand, should baby to be fed when it awakes at 10 p. m. (and most babies do), it may be given the following: Milk, six tablespoonfuls; water, one tablespoonful; limewater, one tablespoonful; sugar of milk, one teaspoonful.

Coloring Rags for Rug.

If you want to color yellow rags for a rug, do it when peach leaves may be used. Steep peach leaves and alum in water and dip white cotton rags into it and they will be the bright yellow so prized by the early day weavers.

Scrubbing Brushes.

Always put scrubbing brushes away with the bristle side down. If you lay the wooden side down, the water left in the brush will soak into the wood and loosen the bristles.

Making Glue.

If glycerine is mixed with glue in the proportion of one part glycerine to four of glue, the compound is much more effectual for mending purposes. In mending wood always rub the two parts together to secure cohesion.

Preventing Damp Feet.

If you dislike to wear rubber shoes cut a pair of insoles from the regular, thin, shelf oil cloth and place these insoles, face downward, in your leather shoes. The outside of the soles may become damp, but the dampness will not penetrate as far as the stockings.

A Good Laundry List.

A good laundry list for the household, and one that will last a long time, may be made as follows: Write on a narrow slip of paper in a good plain hand, or better still, by using a typewriter, an alphabetical list of the articles sent out in a family wash. Paste this slip of paper on a fairly heavy piece of cardboard. Take 52 strips of paper not more than an inch wide, make them into a pad, sew across the top on a machine—to perforate them so they may be torn off easily—and fasten the pad to the cardboard opposite the list of articles. Attach a pencil by a string; also a hanger, to fasten the list to a closet door or any other convenient place. When the washing is returned and checked off tear off a slip and the pad will be ready for next week's list. Do not write the items too near together.

Fashion Talks By May Manton

NO costume that the wardrobe contains does more varied or more needed service than the one designed for afternoon occasions. Here are two smart models.

The one to the left is made with simulated tunic. As it is shown here, plaid broadcloth is combined with black velvet. The two materials contrast well and the gown is a smart one, but there are numberless ways in which it can be treated. In place of the velvet could be used plain broadcloth, or plain material could be used for the blouse and tunic with a fancy one for the lower portion of the skirt, or broche charmeuse would be handsome over plain material; in fact, any two fabrics that contrast well can be used together. The blouse is one of the very new ones with loose kimono sleeves and is closed in surplice style. The tunic portion of the skirt is cut in three pieces and the lower portion in two. They are stitched together at the inner edge of the facing.

For the medium size, the gown will require 5½ yds. of material 27, 4½ yds. 36, 3½ yds. 44 in. wide, with 1 3-8 yds. 36, 1 yd. 44 in. wide for the lower portion of the skirt, collar and cuffs.



8050 Semi-Princess Gown, 35 to 42 bust.
8052 Semi-Princess Gown, 34 to 42 bust.

Designed by May Manton.

The second gown is made with sleeveless over-blouse and long, close sleeves that are sewed to the lining or guimpe. It has a three-piece skirt that can be trimmed with a little panel as in this case or left plain. Such a gown is charming made from silk and also is very pretty made from wool poplin and wool crepe which are extremely popular and handsome. The wool crepe with trimming of velvet makes an attractive gown of the simpler sort while charmeuse satin with velvet makes a handsome one. Every material that takes pretty, graceful lines is fashionable. For the chemisette, net is preferred to any other material.

For the medium size, the gown will require 7 yds. of material 27, 5½ yds. 36, 4½ yds. 44 in. wide, with 7-8 yd. 27 in. wide for the trimming.

But the season's impartiality toward crowns high and low, brims narrow or medium wide, or none at all, make the variety on equally good terms with all types of faces and forms.

However, picturesqueness is the dominant note, and since a hat should always tend to beautify and youthify the wearer, the modes this season must be appreciated.

She can make her face demure or hard, bring out an displeasing expression latent in her eyes or their sweetness. And this spring, when all hats tilt, much responsibility is left with the wearer, for really the poise of the hat on the head is everything.

Men may give you good advice but you must use your own sense to make the right use of it.

Recipes

THERE is something about this weather that makes novelty eminently desirable from the standpoint of the housekeeper. Eggs! Oh, there's nothing new about eggs, you say. However, before you are too sure, why not try one of these novel egg recipes:

Fried Eggs a la Mexicano.

Put into a frying pan a teaspoonful of lard. Mince one medium sized onion rather fine and fry in the lard until done, but not brown; remove the onion and set aside. Break into the pan the number of eggs desired, being careful not to break the yolks. Have ready a sauce made by cooking two large tomatoes or an equal amount of canned tomatoes with a pod of chile pepper (chile powder to make as hot as desired may be substituted) and salt to taste; this must be rubbed through a sieve or mashed very smooth. Take up the eggs, put a bit of the cooked onion and a spoonful of the sauce on each egg and serve. This is fine with breakfast bacon.

Creamed Eggs.

Mix into one tablespoonful, heaping, of butter one teaspoonful of flour. Season with salt and pepper and a dash of nutmeg if liked. Put this into a cupful of fresh milk and stir and simmer for fifteen minutes; then add a teacupful of thick or very rich milk. Hard boil five eggs, halve them, arrange on a dish with ends upward and pour the sauce over them. Decorate with tiny squares of toast around the margin of the dish.

Roast Duck.

If the duck is not young boil first and put one onion, one tablespoonful of vinegar, salt, sage and pepper in the water. Boil for about one hour. Make a dressing of stale breadcrumbs highly seasoned with sage, salt and pepper. Moisten the stuffing with some of the liquor in which the duck was boiled and add one beaten egg. Stuff the duck, lay some slices of fat salt part over the breast, having previously dredged with flour, salt and pepper. Boil down the liquor in which the duck was boiled and use to baste while roasting. Remove the slices of pork during the last half hour of cooking.

Old Fashioned Gingerbread.

One and one-quarter pounds of flour, three-quarters of a pound of molasses, half pound of brown sugar, quarter of a pound of butter, one ounce of ground ginger, one teaspoonful of ground all spice, one teaspoonful of ground cloves, one teaspoonful of baking soda, two eggs and buttermilk to mix. Melt together the butter, sugar and molasses with the milk, mix together all the dry ingredients, pour in the molasses, etc., and add the eggs well beaten. Mix well, pour into a greased tin and bake in a slow oven about one and one-half hours.

Chicken and Macaroni.

Boil a chicken until very tender, take out all the bones and mince fine. Boil a half pound of macaroni until tender, first breaking it up in pieces one inch long. Butter a deep pudding dish, put on the bottom a layer of the cooked macaroni, then a layer of the minced chicken, bits of butter, pepper and salt, then some of the chicken liquor; over this put another layer of macaroni, and so on until the dish is full. Pour a cup of cream over the whole and bake half an hour. serve from the dish in which it was baked.

Close, high turbans are split in front, and low flat hats are lifted with a bandeau, and flowers are everywhere made of everything, even porcelain.

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