

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

**R**AISINS are coming to be regarded as a food instead of as a mere accessory to cooking. As a winter food they are considered specially valuable, and are also said to contain acids which are a digestive tonic. They furnish in a natural form the sweet which children crave. In cookery, in bread, gingerbread and in puddings they make an agreeable diversity, and add nourishment. They need thorough mastication, especially when uncooked.

### Remove Tea Stains on Linen.

This is an excellent method for removing tea stains on tablecloths. Immediately after the tea is spilled cover the stain with common table salt, leaving it for about an hour. Then wash in the usual manner, and find the stains have entirely disappeared.

### Stains on Dishes.

To remove stains from fireproof dishes which have become brown from baking, try soaking them in a strong borax water, and you will find it very satisfactory.

### New Potatoes.

When boiling new potatoes always place them in boiling water, to which add a little salt and milk. This prevents them from turning black.

### To Clean a Coffee Pot.

I clean my silver coffee pot in the following manner and find it very satisfactory: Put a large piece of washing soda into the pot to be cleaned, and fill it with boiling water. Then boil it for one hour over a spirit lamp. This makes the pot as bright inside as out and will not injure the silver in any way.

## On Looking Dainty

**I**AM sure every normal girl wants to look dainty and pretty, only she doesn't always know how to go about it.

First and foremost let her stand straight.

Stooping is a habit that one needs great will power to overcome.

There is a dangerous tendency toward stooping shoulders in the present limp picturesque clothes now in fashion, but don't give way to it.

Indulge in the baggy effects and Maygar and kimono styles, but don't stoop.

Simply let them fall into natural, easy lines.

A crumpled collar, a guimpe that is so small that it gapes in the back just between the hooks, a button missing where its absence is revealed, a plain pin where there should be a little silver or gilt safety pin, all these are calamities when one starts off in a hurry and then is suddenly conscious of them.

Of what use is it to have a dainty blouse if you stoop so that it wrinkles and sags, or to have a handsome gown if you stand so badly that its graceful lines are spoiled.

You've seen the girl who has a generous dress allowance, yet somehow cannot manage to look well dressed.

We've all seen her. She exists everywhere. She wears her clothes badly in the first place, and she has not the slightest realization of the value of little things which go to make a successful toilette.

Her ribbons are crumpled, her frillings are soiled, her collar is not neatly pinned down in the back, but insists upon riding up under her coat, so that it soon loses its pristine freshness.

### Honey Bread.

Here is a good recipe for honey bread—a loaf that is in demand and one that will prove popular if used:

One and a half quarts milk, 1½ ounces salt, 3 ounces honey, 2½ ounces lard, 2 ounces yeast (compressed), 5 to 5½ pounds strong flour.

Put honey and salt in part of milk in order to dissolve them. Then dissolve yeast in remainder of milk and make dough in regular way. Work dough over as soon as it starts to drop in the center; let come up again to its full capacity, then scale and put in pans. Do not keep over too hot.

## Fashion Talks By May Manton

BY MAY MANTON.

**T**ASTES in sleeping garments are widely divided. On the one hand, there are women who want the daintiest gowns with round neck and short sleeves and, on the other hand, there are those who are warm advocates of pajamas. Undoubtedly, this last garment has advantages that are all its own but there is a daintiness and a charm about the lingerie night gown that is quite certain to appeal to the feminine mind.

The kimono gown, 7944, is a very charming one yet perfectly simple, made all in one piece with only two seams. Hand embroidery makes the prettiest and daintiest finish and the design shown is by no means difficult but, when time and labor are to be considered, a dainty effect can be obtained by using the scallops only or by trimming with lace edging and insertion. In the small view, there is a suggestion for beading that gives an Empire effect and for slightly longer sleeves.

For the medium size, the gown will require 3½ yards of material 36, 3 1-4 yards, 44 inches wide, with 3 3-8 yards of beading to trim as shown in the small front view.

The May Manton pattern of the gown 7944 is cut in three sizes, small 34 or 36, medium 38 or 40, large 42 or 44 inches bust measure.

Pajamas inevitably are simple in style but a great many women are making them of tub silk and silk is surely a delightful material to wear while sleeping.



Designs by May Manton.

7944 One-Piece Night Gown, Small 34 or 36, Medium 38 or 40, Large 42 or 44 Bust.

7920 Women's Pajamas, 34 to 40 Bust.

7927 Round Yoke Night Gown, Small 34 or 36, Medium 38 or 40, Large 42 or 44 Bust.

The coat shown here can be finished with open neck or with a collar that makes it a little closer and with the front edges straight and closed with buttons and button-holes. In the illustration, a striped pajama cloth is trimmed with plain.

For the medium size, the pajamas will require 6½ yards of material 27, 5 1-4 yards 36, with ½ yard 27 inches wide for the bands.

The May Manton pattern 7920 is cut in sizes from 34 to 40 inches bust measure.

Empire effects are much liked for night gowns and 7927 can be finished in that way or left plain as each wearer may choose. There is a shallow little yoke to which the gown is attached and the gown is slightly gathered at its upper edge. Three styles of sleeves are allowed, straight short ones, short ones with curved edges and long ones gathered into bands. As shown here, the gown is made of white crepe de chine, that material being greatly in vogue.

For the medium size, the gown will require 4 yards of material 36 or 44 inches wide, with 2 yards of banding, 1½ yards of beading.

The May Manton pattern of the gown 7927 is cut in three sizes, small 34 or 36, medium 38 or 40, large 42 or 44 inches bust measure.

Ask your local merchant for these patterns. He can probably supply you.

## Hints On Fashions

**T**HE WOMAN who knows how can change the expression of her face by bending the brim of her hat up or down, and the pose of the hat is more important than the fit of the gown.

Other ribbons are given metallic gold edges, or are interwoven with gold and are liked because of their gleam. Os-

trich feathers and quills are also swept over with a gilding brush.

The most popular straw seems to be Belgian split, which is rather coarse and very glossy. In fact, everything is shiny or glittering. Not only straws and flowers are shellaced, but ribbons are lacquered and called "glace" or "oilcloth." These are said to be waterproof.

Norway has 144 tree planting societies. The first was founded in 1900, and since then 26 million trees have been planted, more than two million having been set out last year.

## Recipes

**M**ANY of us have all kinds of worries about bread. Somehow, we never feel we have just the recipe we want. There is always a hitch. Here, however, are several tried and tested recipes:

### Good White Bread.

If you wish to bake on Saturday, save water in which potatoes were boiled Thursday; add one-half cake good compressed yeast, one teaspoon each salt and sugar; let stand till Friday evening; add another pint of potato water, another teaspoon each of salt and sugar, and enough good hard wheat flour to make batter, let stand till morning. Add a pint or more warm water and lard or butter the size of an egg, and flour enough to make stiff dough, knead well, let rise, knead down, let rise and form into loaves and place in pan, let rise and bake in moderate oven one hour.

### Baked Brown Bread.

Beat two eggs with ½ cup sugar, then add 2 tablespoons of melted butter, ½ cup molasses in which 1 rounded teaspoon of soda has been mixed till it foams, 2 cups of sour or buttermilk, 2 cups of sifted graham flour, ½ cup cornmeal, 1½ cups white flour, 1 teaspoon of salt. Bake in two coffee cans one hour.

### Pickled Crab Apples.

Do not remove stems. To five pounds of the fruit add one-half as much sugar, one pint of vinegar, one-half ounce stick cinnamon and a few cloves. Steam the crab apples until tender, boil the syrup ten minutes, skim, put the apples in and let boil five minutes. Can immediately.

## Draping Curtains

**A** NEW way of draping bedroom curtains of sheer and soft, thin materials like casement cloth, cotton voile, marquisette or net, is to hang a single width at each end of the pole and let it fall in straight folds to the floor.

The hooks supporting these straight widths occupy about one-third of the space at each end of the pole, and next to them are suspended two double widths of material, both of which are hooked back at the window sill, but while at the top one of these widths falls naturally, the upper inside corner of the other width is brought forward to overlap the first one and hooked to the pole within three inches of the end width inside edge.

Finally, several feet from the pole at the opposite side of the window this overlapping curtain is partly caught back by a narrow ribbon or twist of silk starting from its own end of the pole.

The lapover fills in the space at the top of the window, which draped-back curtains always form, and it is less stiff in appearance than is the short width of curtaining sometimes employed to obviate the abrupt break at the center of the window pole.

### Nut Bread.

Two and one-half cups white flour, 2 teaspoons baking powder, ½ cup sugar, 3-4 cup walnuts or pecan nut meats chopped fine, 1 egg beaten light, 1 cup flour. Sift together the flour, baking powder, sugar and salt and add the nut meats. Mix the beaten egg and the milk together, and stir the liquid into the dry ingredients. Bake in a moderate oven for one hour.

Camphorated oil will clean the marks made by hot dishes on the polished table.

Don't forget that there is a golden mean in feeding. It's not the amount a hen eats, but what she digests and assimilates, that brings the profit.

Don't tackle poultry on a large scale until you have made it pay on a moderate plan.