

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

NEXT to the baby's food itself, the care of the nursing bottle is by far the most important thing to be considered, for without absolutely clean bottles no baby can be expected to thrive. The bottles should never be washed with soap, indispensable as that commodity may seem to perfect cleanliness. They ought not to be allowed to stand after they are empty, but should be immediately washed in cold water, then filled with a weak solution of boric acid, which not only assists in sterilizing them, but keeps them from collecting dust. If the boric acid solution is not used, then the bottles should be corked with dry antiseptic cotton to avoid the settling of any dust.

Nursing babies are particularly subject to sore mouths in hot weather and the greatest care must be taken with the nipples used on the bottles. There should be a clean one for each time the baby is fed, so that it will not be necessary to use a nipple more than once a day, and after each time it is used it should be thoroughly rinsed and boiled, then placed in boric acid solution until used again.

This solution, which is such an indispensable article in the nursery, is to be had ready for use at any drug store, or a much less expensive form may be had by purchasing the crystals and making up the saturated solution.

Separating Honey.

To obtain strained honey, separating the honey from the wax as it comes to us in the frame, place the frame in a bowl in the oven, just warm enough to melt the honey and wax; then remove the frame and let the honey stand until cold, when the wax may be skimmed off the top without any trouble.

Water Stains on Furniture.

To remove water stains from varnished furniture pour olive oil into a dish and scrape a little white wax into it. This mixture should be heated until the wax melts, then rubbed sparingly on the stains. Finally rub the surface with a soft linen rag until it is restored to brilliancy.

Removing Paint From Glass.

Take acetic acid and dilute it one-half in hot water, then apply to the paint spots on the glass while it is warm. Repeat if it gets too chilled. The hot acid will not hurt the hands, fabrics or the glass, but it must be kept from children.

To Carve a Fowl.

Begin by sticking the fork into the wing and drawing it toward the leg, with the point of the carving knife underneath; take off the wing at the joint. Next slip the knife between the and body on that same side, down to the joint; with the fork, turn the leg back and the joint, with the knife, may be easily separated; then divide the leg and second joint. These should be laid at once at one end of the platter as cut or on a hot plate in front of the host. Slice the breast or white meat from the same side. If this is sufficient for the first serving, do not carve any more; if not, proceed as directed with the other side.

Fashion Talks By May Manton



8247 Semi-Princess Gown,
34 to 44 Bust.
With Three-Piece Skirt, Three-
Quarter or Long Sleeves.
BY MAY MANTON.

MOST such a simple gown as this one belongs in every woman's wardrobe. It is simple to make and it is easy to slip on and off, it gives pretty and becoming lines and, withal, it can be laundered with ease. The plain three-piece skirt is joined to a simple blouse and the right side of the gown is lapped over the left sufficiently to allow closing for a portion of the length only although, as a matter of course, the buttons and button-holes can be extended to any depth. Such a gown is, of course, especially adapted to washable fabrics and this season there are the simpler cotton crepes and very attractive ginghams and linens from which to choose.

For the medium size, the gown will require 5½ yards of material 27, 4½ yards 46 or 44 inches wide, with ¾ of a yard 27 inches wide for collar and cuffs. The width at the lower edge is 1 yard and 28 inches.

The pattern of the gown 8247 is cut in sizes from 34 to 44 inches bust measure. Ask your merchant for this pattern.



8245 Fancy Blouse, 34 to 42 Bust.

With armhole edges that can be laced or seamed together, with elbow or long sleeves, with or without peplum.

BY MAY MANTON.

EVERY VARIATION of the loose sleeve is to be noted in the new blouses. This one is peculiarly attractive and entirely novel. In a general way, the effect is that of the Japanese blouse, but really the sleeves are separate and the armholes are big. The edges can be finished and laced together or the conventional seam can be used as liked, but the linings are unusual and smart. The peplum that is joined to the lower edge makes an interesting feature but it is optional. In the front view, the peplum is made of the trimming material and the sleeves match the blouse. In the back view, there is a suggestion for trimming material that gives more of a guimpe effect. Both are in good style and blouses of this kind will be made from the lovely cotton materials as well as from lace, net, crepe de chine and the like. The model is an exceedingly smart and new one and, at the same time, so simple that the making represents absolutely no difficulties. The neck edge is finished with a band that stands away from the figure in the latest style.

For the medium size, the blouse will require 2½ yards of material 27, 2¼ yards 36 or 44 inches wide; or 1½ yards 27, ¾ yards 36, ¾ yards 44 inches wide for blouse, with 1½ yards 27 or 36 for sleeves to make as shown in back view; ¾ yards 27 for peplum and trimming.

The pattern 8245 is cut in sizes from 34 to 42 inches bust measure. Ask your merchant for this pattern.

Recipes

A FLANK STEAK may be made particularly appetizing when stuffed and roasted. Remove the skin from a four-pound piece of flank. Place on one-half of the meat a stuffing made from softened breadcrumbs, well seasoned with sage, minced onion, salt and pepper. Roll the other half over the first and tie or sew the edges firmly together. Coat the outside of the meat with a paste made by rubbing together one tablespoonful of flour, two of butter and one of boiling water. Place the roast in a well oiled baking dish and bake in a moderate oven until tender. Serve with stuffed onions and a rich brown with sauce made from the stock in the pan.

Chocolate and Rice Meringue.

Two cupfuls of milk, one-fourth cupful of rice, one-fourth teaspoonful of butter, one-third cupful of sugar, one square of melted chocolate, one-half teaspoonful of vanilla, one-half cupful of seeded raisins, two eggs. Scald the milk, add the rice and salt and cook until the rice is soft. Add the butter, sugar, melted chocolate, vanilla, raisins and the beaten yolks of the eggs. Bake in a moderate oven until firm. Cover with a meringue made of the whites of two eggs, beaten stiff and sweetened with three tablespoonfuls of powdered sugar. Serve with whipped cream.

Scalloped Codfish.

One cupful of cooked rice, one cupful of grated cheese, one cupful of flaked and cooked codfish, one cupful of buttered crumbs. Soak the flaked codfish in cold water for two hours, place in hot water to simmer for ten minutes and drain. Arrange the rice, cheese and codfish in alternate layers in a baking dish and moisten each layer with milk or cream. Cover with buttered crumbs and place in a hot oven to heat and to brown the crumbs.

Shredded Crab.

An easy way of serving crab meat in the shells is to shred it and mix it with a dressing made of four tablespoonfuls of oil, two tablespoonfuls of vinegar, salt, white pepper and cayenne. Return the dressed crab meat to the cleaned shells and garnish each with a thin slice of lemon, cut in two pieces, and two or three green sprigs of parsley.

Crab meat may be prepared in the same way heated, then returned to the shells, and eaten hot.

For Pie-makers.

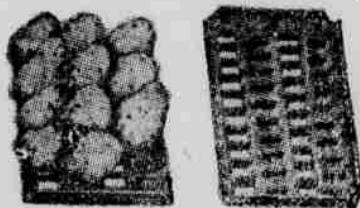
A saltspoonful of baking powder put in the meringue for pies just before the meringue is placed on the pie will keep it from falling as soon as the pie is removed from the hot oven, as so often happens.

Lemon juice will bring out the flavor of fresh fruit cakes, especially those with molasses.

Minced beets, potatoes and cucumbers served with mayonnaise make a good salad.

New Potato Baker

A POTATO BAKER recently placed on the market consists of a bottomless pan having a grate-like top on which the potatoes are laid. At the edges of the openings are up-



right metal strips which serve to hold the potatoes in place and prevent them from rolling together, while the openings permit a free circulation of hot air for baking. This device is designed to be used in an oven.

Knives are cleaned more easily and thoroughly with soda added to the scouring brick.

Hints On Fashions

FOR EVENING toilettes fashion is putting the hair high on top of the head and adorning it with pins and combs.

The use of plaid and Roman-striped ribbon for girdles is more and more pronounced as the season advances.

The small turban is the proper thing, but it has a rival in the mandarin with a bandeau and ties of ribbon velvet.

It is modish to wear a bracelet with the evening frock. It should fit the wrist closely and be put on just above the hand.

The chin strap of pearls, fastened on the top of the head with a bunch of straight ostrich plumes, is one of the new ideas in evening coiffure.

The latest boots for street wear are knee-up to the top, and the low ones for evening wear are strapped across the ankle or laced with cutwaters of velvet or ribbon.

Uses For Lemons

IF SOMEONE hands you a lemon, here are a few of the useful things you can do with it:

Remove tartar from teeth and warts from the hands.

Chew a tiny piece of yellow rind and sweeten the breath.

The strained juice of half a lemon in a cup of tea or coffee with often relieve a sick headache.

Chilblains will respond quickly if a slice of lemon is bound on when retiring.

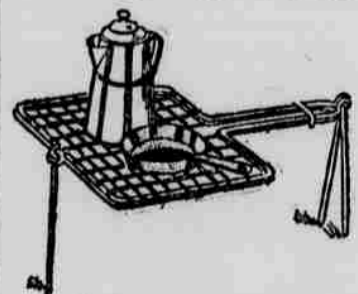
Lemon juice, sugar and white of egg will relieve a racking cough.

Lemon juice will remove fruit, mildew and ink stains from white fabrics; iron and rust from marble or any household article.

Lemon and water will whiten clothes that are yellow from lying in bureau drawers.

For The Camp Fire

A CONVENIENCE for camping and picnic parties is the broiler pictured here. A pair of frames attached to an ordinary grill, or toaster, and a small tripod support comprise the



outfit. The frames and tripod are made of stout wire. With the grill thus suspended over a fire, nearly anything can be cooked as easily as at home.

The light dessert should always follow a heavy dinner, and vice versa.