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YOU want to clean sewing machines cover all the bearings with kerosene oil, work the machine very quickly for a few minutes, then thoroughly rub all the oil off with a piece of soft rag, and apply machine oil to the parts which need oiling.

Changing Homely Jar.

When large flower pots are too big for jardinières and crepe paper decoration becomes tiresome, try making an Indian design with black crayon on the red pot itself. A conventional zig-zag line around the top, a few black circles, the size of a fifty-cent piece, scattered on the sides, and a single line or two circumscribing the base, transforms a homely red jar into a good Mexican imitation.

Oily Hair.

If the hair has a tendency to be oily, washing it often makes it more so. If you will beat the white of an egg as stiff as possible, and rub it into the hair until it is wet all over, then allow to dry, the egg will brush out like a fine powder and leave the hair fluffy and bright.

Placket From Tearing.

To keep a placket from tearing, fasten the last or bottom hook and eye and then clamp it with a hammer. It cannot come unhooked, cannot tear or rip, and eases the strain on the goods just below the placket at the spot which is so often torn, even in almost new material after a little use.

Door Key Hint.

If you hang the door key near the door, you will soon form the habit of taking it down, and are apt to forget it and lock yourself out. Putting a safety pin on the ring will be helpful, as the key can be pinned to the inside of the coat where it will be out of the way and easy to find.

Abolish Darning.

To do away with darning rub the heels of new stockings with paraffin. Put the stockings over the darning egg and warm the paraffin enough to make it soft in the hand; then rub well. It will be found that this protects the heel against rubbing and that it will not wear out.

Removing Match Marks.

Annoying match marks can be removed from white paint by rubbing with a cut lemon. Then, to prevent against future marring, smear the spot slightly with vaseline. After a few futile attempts to repeat the match scratching on the greasy surface the most persistent offender will finally desist.

Mending Waists.

A neat way to mend fine lawn waists, etc., is to dip a piece of material to match the garment in raw starch; lay it underneath the torn place and iron neatly. It will remain and hardly be noticeable until washed; then the same process can be resorted to again.

Idea For Eggs.

Those who keep hens should save all egg shells to grind up and put in with the regular oyster shell. The hens like this very much and it does not teach them to eat their eggs as when the egg shells are thrown out in the scraps.

Fire Prevention.

It is well to keep a box of dry sand in the kitchen. If a fire should break out from burning grease, oil, gasoline, etc., a few quarts of sand thrown on it will immediately smother the flames. Water only spreads them.

When Cooking Greens.

A piece of bread tied in a bit of muslin and dropped into the water in which greens are boiling will absorb the unpleasant odor.

HANDY FUNNEL.

The top of a bottle makes a good funnel if an oiled string is tied about the bottle, burned, and the bottle instantly plunged into water; it makes an even cut where the string was tied.

A Good Complexion

A GOOD complexion is the foundation of all beauty and the first requisite for a good complexion is cleanliness. If you would carefully scrub your skin at least three times a week you would never need a bleach or whitener, except for an occasional coat of tan.

First be sure the water you use is soft. If it isn't, add a teaspoonful of magnesia to a basin full of water. For the greatest foe to good skin is hard water. It causes fine wrinkles and enlarges the pores; besides it doesn't cleanse. Your laundress would not expect your clothes to wash clean in hard water. Why, then, should you expect your skin to be cleansed with it?

Be sure you never use hard water on your face and hands if you would keep your skin smooth.

In drying your face, first pat off all the water with a Turkish towel. Then rub vigorously to bring the blood to the surface.

Never retire after washing your face without first rubbing cold cream into your skin. You have washed out all the natural oils and you must replace them or the skin will become harsh and dry.

Sweeping a Science

IT IS NOT an easy matter to sweep well.

When a broom is put into the hands of the inexperienced, more harm than good generally results from the use of it.

Light sweeping and soft brooms are desirable.

Many a carpet is prematurely worn out by careless sweeping.

In sweeping the thick piled carpets, always brush the same way of the pile.

By doing so it may be kept clean for years, but if the broom is used in a different way the dust will enter the carpet and soon destroy it.

If the carpet covers the whole floor of the room and it is nailed down, place the chairs and other articles of furniture which can be easily moved in the middle of the room, pin up the curtains and cover the couch with an old sheet.

Take short strokes, being careful not to raise the broom much.

Sweep the corners and edges with a small whisk broom.

Put two tablespoonfuls of ammonia into one gallon of water; wring a cloth out of this and wipe the carpet.

This will remove the dust and help to brighten the carpet.

Fashion Talks By May Manton



8246 One-Piece Skirt with Yoke, 22 to 30 waist.

With Yoke and Single or Double Puffed Tunic, With High or Natural Waist Line.

BY MAY MANTON.

HERE is a skirt that gives all the newest features. It is broad at the hips and suggests the bustle at the back; it is narrow at the feet yet the fullness above allows freedom for walking. It can be made with high or natural waist line and the girdle can be left plain or finished with an upstanding frill. The combination of flowered foulard with plain taffeta shown in one view is an exceedingly smart one but one could make this skirt from any fashionable material. It would be very charming made of plain and flowered cotton crepe or it could be made of one material throughout or of any combination that might suit the special costume of special need. If the double tunic proves too full for the figure, the lower one can be omitted. Whichever of the many possibilities is decided upon, the skirt is certain to be smart and satisfactory and the lines are the newest and best. The foundation is cut in one piece, straight widths of the material being joined to give the necessary width and beneath the tunic, there is a smooth fitting yoke.

For the medium size, the skirt will require 4½ yds. of material 27, 4½ yds. 36, 2½ yds. 44 in. wide, with 1½ yds. 27, 1½ yds. 36 or 44 for the lower tunic. The width at the lower edge is 1 yd. and 13 in.

The pattern 8246 is cut in sizes from 22 to 30 inches waist measure. Ask your merchant for this pattern.



8248 Bathing Suit, 34 to 44 bust. With Separate Bloomers.

BY MAY MANTON.

WOMEN who are in search of a smart and simple model for a bathing suit will be sure to welcome this design. The Japanese sleeves and the skirt that is full over the hips give the fashionable lines while simplicity is retained. The blouse and skirt are joined by means of a belt and either separate bloomers or tights can be worn beneath the skirt. Salt water silk is perhaps the most desirable of all materials for it is light of weight, shades the water and preserves its color, but there are simple wool materials that are appropriate and light weight serge and mohair make good serviceable suits that are handsome at the same time. This one is made of blue silk with trimming of white.

For the medium size, the suit will require 5½ yds. of material 27, 5½ yds. 36, 3½ yds. 44 in. wide, with 1 yd. 27 and 2 yds. of braid to trim as illustrated: the bloomers 3½ yds. 27.2 yds. 36 or 44 in. wide.

Recipes

AT ANY rate, Summer has come. We have full proof of that. Our readers, however, have been good in sending an especially desirable batch of recipes.

Venison Steaks and Hash.

To hash cold venison, cut the meat in nice, small slices and put the trimmings and bones into a saucepan with barely water enough to cover them. Let them stew for an hour then strain in liquid into a stew pan, and add to it some bits of butter, rolled in flour, and whatever gravy was left of the venison the day before. Stir in some currant jelly and let it boil up, then put in the meat and keep it over the fire long enough to warm through, but do not allow it to boil, as it has been once cooked already.

Venison Steaks—Cut them from the neck or haunch. Season them with pepper and salt. When the gridiron has been well heated over a bed of bright coals, grease the bars and lay the steaks upon it. Broil them well, turn them once and take care to save as much of the gravy as possible. Serve them with some currant jelly laid on each steak. Have your plates warm.

Baked Onions in Ramekins.

Peel and parboil 12 medium-sized onions; drain; chop. Melt two tablespoonfuls butter; add two tablespoonfuls flour one-quarter teaspoon salt, one and one-quarter cups cream, four tablespoonfuls soft bread crumbs, one tablespoon chopped parsley. Boil five minutes, add one egg slightly beaten and the chopped onions. Cool slightly, add whites of two eggs, beaten stiff—more seasoning if needed. Bake in buttered ramekins 20 minutes. Serve immediately.

Soft Gingerbread.

A cupful of sugar, one-half cupful of shortening, two eggs a cupful of molasses, a tablespoonful of ginger, a tablespoonful of cinnamon, a heaping teaspoonful of soda dissolved in a supful of boiling water, three and two-thirds supfuls of flour and a teaspoonful of vinegar. Beat well and bake in a moderate oven thirty-five or forty minutes.

Squash Pie.

Cut squash in two, clean out, place cut side down in oven and bake. Press through colander. To a quart of sifted squash use three eggs beaten light, a cupful of sugar, a teaspoonful each of cinnamon and ginger, a quart of milk. Mix all together till smooth. Bake with undercrust.

Cupped Potatoes.

Wet as many teaspoons as you have guests and fill two-thirds full of nicely seasoned mashed potatoes, turn on to baking tins, brush with beaten egg and brown in the oven. Put on a hot platter with a pancake shovel.

To Make Light Omelet.

Use one teaspoonful of cold water for each egg in place of milk and the omelet will be lighter and will not fall.

Pork Cake.

One pound of salt pork chopped very fine, one pint of boiling water poured on the pork, two cupfuls of sugar, one cupful of molasses, one heaping teaspoonful of cloves and of cinnamon, one pound of chopped raisins, two teaspoonfuls of soda, one small teaspoonful of baking powder and about six cupfuls of flour (enough to make it rather thick, but not too stiff). Bake slowly and be sure that it is done before taking from the oven. This cake will keep for weeks if wrapped in paraffin paper and kept in a tin box or a covered jar.

CLEAN BATH TUBS.

A mixture of kerosene and ammonia cleans porcelain bath tubs and sinks instantly. Moreover, this mixture does not injure either tub or sink as gritty or acid substances would do.