

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

**T**HE best way to prepare a new iron kettle for use is to fill it with clean potato peelings, boil them for an hour or more, then wash the kettle with hot water, wipe it dry and rub it with a little lard; repeat the rubbing for half a dozen times after using. In this way you will prevent rust and all annoyances liable to occur with the use of a new kettle.

### To Wash White China Silk.

When washing China silk never hang it up to dry, but instead wring it out dry and wrap it in a piece of white material, leaving it this way for about one hour. Then iron it.

By doing this you get much better results and the silk does not turn yellow.

### Books of Needles.

The varieties of needle books on sale are legion. There is one that is especially convenient, says the St. Louis Star. It has a neat little pressed paper cover. There are a dozen sheets, perhaps, inside the cover, and each is labeled at the bottom with the sort of needles it contains. One sheet reads "Embroidery," another "Chenille and Yarn," and others declare by their little labels that they hold straw needles, darning needles, upholstery needles and sharps for ordinary sewing. One sheet holds a little bodkin—which is nothing more than a ribbon needle, after all.

### To Save Time.

Once in every two or three years mark a stock of linen tape to its entire length with your name in indelible ink. When a new garment is to be marked, cut off the tape and sew on.

### Better Than Tacks.

Widths of matting that are sewed together with a loose carpet thread stitch look neater and wear better than when staples or tacks are used to fasten the matting down.

### Bloomers From Raincoats.

Wide bloomers made out of old raincoats will prove a boon to many mothers, if used to tuck in the children's clothes when they are out doors playing in the snow.

### Cleaning Windows.

A rag dipped in paraffine will clean windows perfectly and give a brightness impossible to obtain with water. Tissue or any soft paper makes a good polisher.

### To Avoid Spots.

Put a ruffle on the bottom of all kitchen aprons. You will be surprised how many drops and spots it catches which would otherwise land on your skirt below the hem of your apron.

### Omelet Will Not Fall.

Many a housewife has seen her beautiful omelet shrink visibly when a meal has been unexpectedly delayed; yet it is easy to make an omelet that will not fall. Instead of a tablespoonful of milk or water to each egg, use a tablespoonful of white sauce. The omelet will be much improved, both in flavor and stability.

### How to Clean.

**W**HEN cleaning polished or parquet flooring or linoleum which has been beeswaxed, a good idea is to tie a large, soft duster around a broom, going over the floor carefully with it—taking up the dust without causing any to fly about, as one does when using a hair broom and sweeping in the usual way.

This done, remove duster and in its place cover the broom with a bag made of flannelet or any material you may have by you, sewing several thicknesses over the part to come in contact with the floor.

The legs of old stockings will do for the padding, or better still, an old piece of velvet or plush. Then hold the broom slantwise, rubbing backward and forward all over the floor, thus polishing the surface without the trouble of stopping.

Occasionally the floor will need a coat of floor polish, but the method described above is easy, and one is able to get over the work in a few minutes in a perfectly satisfactory manner.

## Buttermilk Old Beautifier But Good

**B**UTTERMILK is an old beautifier, but it is just as good for us as it was for our grandmothers. They used buttermilk before many of the preparations we rely on were thought of.

If your skin feels tired after a ride or walk in the sun, try bathing your face with buttermilk instead of water. First wipe the dust and perspiration from your skin with a dry towel. Then apply the buttermilk and dry your face immediately. You will feel refreshed and you will have taken a step toward preventing tan and freckles.

Buttermilk will bleach out light freckles and sun tan. It will soothe sunburn.

It will make your skin smooth and white if used instead of water during the hot weather. It doesn't contain the grease that fresh milk does and will, therefore, not build flesh.

In massaging out the tiny wrinkles about the eyes, if you dip your fingers into buttermilk instead of cold cream,

in addition to massaging, you will be working in a bleach for that dark look that so often appears about the eyes.

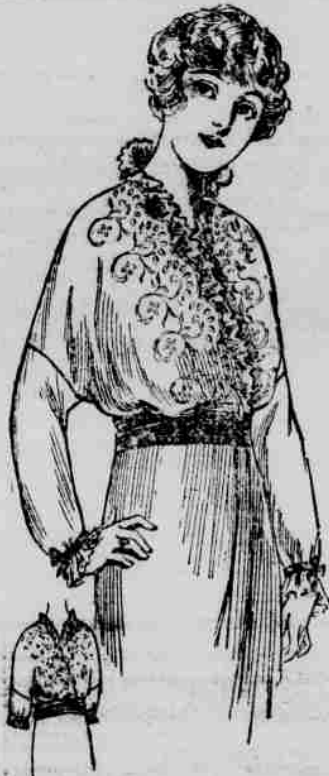
It is an ideal warm weather drink. If you will discard tea and coffee, and drink buttermilk instead, your complexion will soon become several shades lighter and you will feel better and sleep better.

Still another use for buttermilk which is not a beauty hint, but makes for daintiness: If your lingerie is stained or darkened by perspiration, soak the stains in buttermilk for an hour before washing and they will then easily yield to soap and water.

When using buttermilk on the face, do not let it get into the eyes, nor into the brows, as it will bleach the latter and will make the eyes ache.

Buttermilk is about the cheapest beautifier that you can get, yet if you save some of it within reach during the summer days you will have no need to slowly and painfully bleach off tan when Fall arrives.

## Fashion Talks By May Manton



8298 Surplice Blouse, 34 to 42 Bust. With Long or Three-Quarter Sleeves.

**T**HIS is a season of bordered materials, for they are shown in marvelous beauty and marvelous variety; consequently, this blouse must find a ready welcome. It consists of just two pieces lapped at the front and back in surplice style. At whichever length the sleeves are finished, there are pretty and becoming frills. As a matter of course, plain material can be trimmed to suggest the bordered idea but flouncing seems especially adapted to the style, and flouncings this year include the regulation embroideries and a great many voiles, crepes and chiffons.

For the medium size, the blouse will require 2½ yards of flouncing 18 in. wide, with ½ yd. of plain material 36 in. wide, or 3½ yds. of plain material 27, 1½ yds. or 36 or 44 inches wide, with 2 yds. of ruffling.

The pattern 8298 is cut in sizes from 34 to 42 inches bust measure. Ask your merchant for these patterns.



8293 Kimono Coat, 34 to 42 Bust.

**N**O SUMMER coat could be better adapted to its use than this one.

It is short and jaunty and, at the same time, loose enough to allow a free circulation of air while it is the smartest possible. Incidentally, it can be made by the veriest amateur without difficulty because there is nothing to fit. All fashionable wraps are loose and these sleeves that extend to the neck dispense entirely with the sleeves that sometimes are a little difficult. The flaring collar in Normandy style gives a becoming and attractive finish. The little strap across the back will be liked by most wearers, but it is not necessary and can be omitted if a still looser effect is wanted.

For the medium size, the coat will require 3½ yds. of material 27, 2½ yds. 36, 1½ yds. 44 in. wide, with ½ yd. 27 for collar and cuffs.

The pattern 8293 is cut in sizes from 34 to 42 inches bust measure. Ask your merchant for this pattern.

## Electric Cooking Tried Out Here

**T**HE municipal plant at Kansas City, Kan., placed at the disposal of eight representative families various electrical cooking devices with the request that the women doing the cooking make records of the food cooked and the time required for each operation.

No attempt was made to place the apparatus in the hands of experienced operators and the only instructions given were that for economical operation the cooking devices should be disconnected from the line as soon as any operation was completed.

According to the reports a two-pound

roast took less than three-fourths of a kilowatt hour of energy, costing a trifle over 2 cents.

A 4-lb. roast and six large potatoes were baked together at a cost of 3vv.

A 5½-lb. chicken and twelve medium sized potatoes and toasted bread were also thoroughly cooked for 3c. By using air-tight cookers with compartments a 4-lb. roast and six large potatoes together with a quart of tea were cooked for a cent and a half, and a 3-lb. ham with twelve potatoes and a small head of cabbage cost a little more to render fit for human consumption.

A 3-lb. pork roast, six large sweet potatoes and a can of corn and a 1-lb. fruit pudding were thoroughly cooked for a trifle over 2½c. In one case a family of three did a week's cooking with electricity at a cost of 73c.

## Recipes

**T**HE smaller the cut of meat to be roasted, the hotter the oven must be.

To preserve the whiteness of artichokes add a lump of sugar to the water while cooking.

A tablespoonful of vinegar put into the water when poaching eggs will keep them from breaking.

When making a rolypoly pudding after spreading the paste with the jam sprinkle with a layer of fine bread-crumbs before rolling and tying. This prevents the jam from boiling out.

No matter how much dripping is used, fish, when being fried, is apt to stick to the pan's bottom. If a tablespoonful of dry salt is put into the pan and rubbed over it it will be found satisfactory.

### Old Fashioned Souse.

Take pigs' feet and head, thoroughly clean and place in salt water to soak for twenty-four hours. Then boil until the bones slip easily from the meat. Take up and when cool enough to handle, carefully remove all bones. Mince or grind through a meat chopper, season with salt, pepper and sage to suit the taste and press in a mold. This is very nice sliced and placed in vinegar, or for breakfast sliced and dipped in batter and fried.

### Golden Betty.

To make a brown betty with cheese arrange in a deep earthenware dish alternate layers of bread-crumbs and thinly sliced apples. Season with cinnamon, a little clove and brown sugar. Scatter some finely shaved mild full cream cheese over each layer of apples and when the dish is full scatter bread-crumbs over the top and bake thirty-five to forty minutes, placing the dish in a pan of water so that the pudding will not burn.

### Popcorn Balls.

Pop corn in popper, put in pan. Take teacupful molasses, butter size of walnut and one teaspoonful vinegar. Cook all together until it will harden when dropped in cold water, then pour over corn and make in balls.

### Thick Soup.

Thick soups are often served with croutons or toasted triangles, which certainly add something to them. Croutons are half-inch dice-like pieces of bread fried in fat until brown, while the triangles are small three-cornered bits of stale bread toasted or crisped in the oven.

### Table Protected.

A piece of wax paper placed under the centerpiece on a polished table will prevent the linen from adhering to the table in hot weather, as well as prevent a stain from cold water or an overfilled vase or rose bowl.

### Removing Rank Flavors.

To dispose of the objectionable smell and taste in cooking utensils, in which fish, onions, turnips, cabbage, sauerkraut or other rankly flavored food has been cooked, wash the utensil with soap and warm water, and wipe dry; then wash with strong vinegar. No trace of the objectionable odor will be left.