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THE various kinds of cereals require different lengths of time for cooking. Wheat preparations should be cooked at least two hours; oat meal is not thoroughly cooked short of five hours. If cereal is purchased in a package, it is advisable to double the length of time for cooking specified in the directions. A general rule for combining the ingredients in cooking cereal products is as follows: Allow one teaspoonful of salt to each quart of water. Bring the water to a boil in the upper part of the double boiler and slowly stir in the cereal. After the mixture has boiled up, place the vessel over hot water in the lower part of the boiler and cook the required length of time, without stirring. Enough water should be used in cooking the cereal to swell the grains to the maximum size; but guard against the gruel consistency, as the cereal will then slip down in all probability without thorough mastication. Fruits served with cereals provide delicious variations. Rice cooked with raisins, steamed rice with figs as a garnish and dates with oatmeal are wholesome and dainty breakfast dishes.

Way to Wash Bedding

THE following is the best way to wash blankets: Slice half a cake of any good laundry soap in two quarts of water. Set on the stove and stir until dissolved. When dissolved, add to cold water in a tub. To this soapy water add four tablespoonfuls of powdered borax. Soak the blankets in this over night or for several hours. Wash in this water. Rinse twice in cold water, wring and hang on the line. This recipe will wash four blankets. Be sure and use only cold water, and they will come forth as soft and beautiful as when new. A teaspoonful of glycerine added to the rinse water will improve them.

Very heavy blankets may sometimes be cleaned by hanging them on the line and turning the hose on them, spraying them all over. Stretch them full length, and fasten a heavy weight at each hanging corner to prevent the wind from swaying and wrapping them into a roll upon the line. The weights hold them in shape, and when spread out in this manner they dry quickly.

Cotton blankets are washed differently from those made of wool. Soap them well with laundry soap, fold, and allow them to soak in tepid water. Wash them in an hour or so and place in a boiler of hot suds to steam, not boil. Rinse in several waters. Use a very little bluing and dry them double on the line. Press dry on the wrong side. Quilts that are liable to fade if washed, may be cleaned with gasoline. Allow it to remain over night. Drain and place in a second tub of gasoline. Strain the gasoline in the first tub and use it, with a fresh supply for cleaning the second piece. When washing colored quilts avoid using alkali. It will run the colors and ruin the material. If quilts are badly soiled, put kerosene in the first tub. It will cut the dirt.

Bedding washed early in the spring may be dried out of doors, but the pieces should afterward be thrown over a line hung in a room, to dry thoroughly. Ticking should be soaked in water containing borax. Iron the pieces dry. If thin, coat lightly with paraffin on the wrong side. This will prevent feathers from working through.

HOUSEHOLD HINTS.

COMPFORTS and quilts dried in a good stiff breeze will be as light and fluffy as when new.

Save cold tea left after supper and use in place of water on your house plants.

If your rugs curl at the edges they may be made to lie flat by dampening the curled edges, and pressing with a hot iron on the wrong side.

Lamp chimneys rubbed with salt after washing have a surprising brilliancy. A few drops of turpentine added to the water in which clothes are boiled will whiten them.

Clean gilt frames with a sponge moistened with turpentine.

Creamed cauliflower served in green makes a dish as tasty as it is pleasing to the eye.

You must clean a window in a hurry

on a cold day dampen a rag in alcohol; it will work fine.

Dried fruits should be thoroughly washed and soaked until they swell to normal size, before stewing.

Little scraps of sheer white material can be made into dainty little handkerchiefs for the children to carry to school.

Borax is most effective in softening water for laundry purposes, as it whitens the clothes and does not injure the hands.

A teaspoonful of creolin put into a quart of tepid water makes a good disinfectant in which to dip the broom when sweeping.

It is said that white vegetables like cauliflower will keep their color while boiling if a couple of lumps of sugar are put into the water.

Have some clever and bright quotations from your favorite authors hanging in the kitchen; they may cheer you when the cake burns.

You'll find it an excellent habit to always wash dishes and tidy the kitchen before starting your daily work elsewhere in the house.

or of the house of representatives, for some of them date back to revolutionary days. Here is one: "To dress beef sufficient for two gentlemen, with a fire made of two newspapers.

"Let the beef be cut in slices and put on a pewter platter. Pour on water sufficient to cover the slices, salt and pepper to taste and cover with another platter, inverted. Place the dish upon a stool, bottom upward, the legs of such a length as to raise the platter several inches from the board. Cut the newspapers into strips, light with a candle and apply them gradually, so as to keep a low fire under the whole dish. When the paper is burned the steak will be done."

Pear Preserves.

Mrs. Clark is also the happy possessor of Martha Washington's recipe for pear preserves.

"Ye pears should be very fresh. Wash and put them into boiling lye for a minute. Remove and place them in cold water. Next put ye fruit into a prepared sirupe of sugar and water. Use half a pound of sugar for everie pound of ye fruit; water to dissolve. Now cook for a quarter of an hour. Remove and put on plates to cool. Boyle sugar down to one-half its original quantetie. Put ye sirupe and pears into jars and add brandy. Seal while hotte."

Rice and Cheese.

Boil one cup of rice in milk seasoned with butter, salt and pepper, until done, then put in baking dish and grate a good layer of cheese over the top, bake until well browned, use as vegetable if preferred.

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Fashion Talks By May Manton



8297 One-Piece Skirt With Yoke For Misses and Small Women, 16 and 18 Years.

With Single or double puffed tunic with natural waist line or with high waist line with or without shirring and frill.

GIRLS who are planning summer frocks will be sure to like this skirt. It is the very newest to have appeared and is in every way charming for summer fabrics. Since it can be made with single or double puffed tunic, it can be utilized for different purposes and for different materials and can be varied in many ways. This is a silk season and any one of the summer silks will be charming made with the double puff and frill but the model also is a pretty one for cotton crepe and all materials of such sort. For a dancing frock, a smart and attractive effect can be obtained by omitting the lower puff and substituting a flounce of lace. White taffeta made in this way with a bodice of lace makes a really ideal dress for summer functions. There is only one piece in the skirt but it is joined to a yoke beneath the tunic and the upper edge of the puff is attached to this yoke at whatever point the finish is made.

For the 16 year size, the skirt will require 5 3-4 yds. of material 27, 4 yds. 30, 3 yds. 44 in. wide.

The pattern 8297 is cut in sizes for 16 and 18 years.

8215 Child's Petticoat, 2 to 6 years.

With High or Natural Waist Line.

Clothing that is supported at the shoulders and unconfined at the waist line is perhaps the best for little children. This petticoat is very charming in a simple dainty way and is closed by means of buttons and button holes at the shoulders, the back portion being cut to form straps. On the figure it is made of batiste with scalloped edges and there is a great tendency toward a finish of that sort. Scallop wear well and are very pretty, while hand work gives a certain sense of refinement not to be found in any other trimming. Children's frocks must be straight and narrow as well as their elders' and the simple finish is desirable, but wherever needed the frill can be added. There are only two portions to the petticoat, and, consequently, only under-arm seams. In the back view the neck and armhole edges are finished with under facings and narrow frills.

For the 4-year size the petticoat will require 1b yds. of material 30, 1-3 yd. 44 in. wide with 1 3-4 yds. embroidery 3 in. wide for the ruffle, 1 1-4 yds. of insertion, 2 3-4 yds. of edging.

The pattern of the petticoat 8215 is cut in sizes from 2 to 6 years. Ask your merchant for this pattern.

Recipes

THE latest addition to culinary literature contains a recipe for brown bread, contributed by the former Mrs. Cleveland: "Take one bowlful of Indian meal, one bowlful of rye flour and one bowlful of sour milk, one large cupful of molasses, one teaspoonful of salt. Steam for two and a half hours and bake from 20 minutes to half an hour, depending upon the heat of the oven."

Strawberry Conserve.

Mrs. William Jennings Bryan gives a recipe for strawberry conserve that sounds very good. Four boxes of strawberries and one pineapple are required. Crush the berries a little. Put pineapple through a meat grinder, using coarsest wheel. Place pineapple over

slow fire until juice comes out; add berries. If there does not seem to be juice enough to keep fruit from burning add a little water. When the fruit is tender add sugar to taste. Boil down to the thickness desired. Stir constantly.

Texas Corn Bread.

Mrs. Albert Sidney Burleson, wife of the postmaster general, is a native of Texas, and she has given a recipe for genuine Texas corn bread. She says:

"The best corn bread in the world is made of simple cornmeal scalded with a little boiling water and thinned with cold water; salt and melted lard, two tablespoonfuls to a cupful of meal. Bake in a shallow pan inside the oven or on a griddle on top of the stove. We never eat corn bread made in any other way."

Dressing Beef.

Very quaint are the recipes furnished by Mrs. Champ Clark, wife of the speak-