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LEARNED BY A WOMAN.

MY little daughter wears bloomers instead of petticoats beneath her dresses. I have learned to have most of her dresses for a season of one prevailing color, as, blue, and then she can wear any pair of bloomers with any dress, if needful, says Mrs. W. W. Symmes in Northwest Farmstead.

The men folk of my family prefer roller towels made of mealbags to those made of common toweling for use when doing dirty work, and they last three times as long.

I have learned not to buy material for afternoon dresses which one can see through, as it necessitates daintier underwear, and more washing and ironing. Pretty gingham and linens are just as nice, and you can wear colored skirts beneath, and your plain corset cover.

A bottle of glycerine and bay rum, equal parts, is a cheap and excellent preventive of sore and chapped hands. After digging potatoes it is very popular with the good man of the house, who says it relieves the dry, unpleasant feeling caused by handling the potatoes.

Some time ago two of the loops used to button my husband's fur coat gave out, and we could get no more at the store. I stitched a piece of shoestring together, made a loop, and sewed it onto the coat. It served just as well as bought ones.

Household Hints

Rubbing the pancake griddle with a raw potato will do just as well as greasing with lard or butter.

To save grease when frying doughnuts put half a teaspoonful of ginger in the grease when hot.

To remove paint splashes on the window glass, moisten the spots with a strong solution of soda, then rub hard.

Wet shoes should be stuffed with paper, which will absorb the moisture and prevent the shoes from getting hard.

Kettles may be easily cleansed of unpleasant odors by dissolving a teaspoonful of soda and washing them with it.

Hang woollens out on the line dripping wet, without wringing them at all. If dried in this way they will not shrink.

Buy five cents' worth of gum arabic. Dissolve it in warm water and you will have a better and cheaper mucilage than you can buy at the store.

Search marks on linen may be removed by rubbing with a fresh cut onion, the garment being soaked in cold water after.

Kid gloves may be cleaned, when slightly soiled, with a small piece of oiled silk wound tightly about the finger and rubbed vigorously over the surface of the glove.

The old-fashioned woman who used to have a good brawl every day now has a daughter who doesn't dare shed a tear because her cheeks are powdered up like a marshmallow.

To remove paint from glass, wet the window with either warm or cold water and rub a coin over it. A half dollar is the most convenient size, and will remove the paint without scratching the glass.

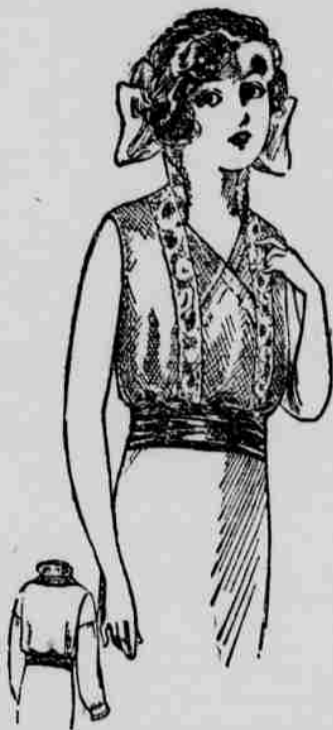
Unless it is actually stormy, plan to spend a part of every day out of doors. We ought to be shut up in a tenement house till we learned how to enjoy and appreciate our sunshine and fresh air.

Cooks who are exceptionally particular about the materials with which they work, use rice flour in place of cornstarch for thickening purposes. They consider the results a trifle more delicate.

If, in preparing asparagus, the tough ends of the stalks, instead of being thrown away, are stripped of the hard outside skin, they will be found when cooked to be as tender and palatable as the rest.

Here is a certain cure for soft corn. Dip a piece of soft linen rag in turpentine and wrap it round the toe on which the corn is night and morning. In a few days the corn will disappear, but the relief is instantaneous.

Fashion Talks By May Manton



8209 Guimpe With or Without Sleeves for Misses and Small Women, 16, 16 and 18 Years.

With or Without Sleeves.

Guimpes make very important features of the wardrobe this season for there are a great many fancy jackets and coatees worn. This one has the Medici frill or collar that is always pretty and becoming and the suppliance fronts that are new and smart. Net is much in use for such garments this season and is always dainty and pretty, but almost anything that is pretty and fine and soft can be used. If liked, the guimpe can be made of a slightly heavier material while the suppliance portions and the collar are of net. The sleeves are full below the close-fitting caps which makes them especially desirable for wear beneath the little coatee or over-blouse. As a matter of course, the Medici collar can be omitted if a plainer blouse is wanted, but it is new and smart. To give a still daintier effect, the chemisette portion can be embroidered in some design.

For the 16 year size, the guimpe will require 2½ yards of material 27, 1½ yards 36, 1½ yards 44 inches wide if made with sleeves; 1½ yards 27, 1½ yards 36, 1 yard 44 if made without sleeves and 1½ yards of banding.

The pattern 8209 is cut in sizes for 14, 16 and 18 years. Ask your merchant for this pattern.



8244 Blouse for Misses and Small Women, 16 and 18 years.

With Long or Three-Quarter Sleeves.

The blouse with Normandy collar is a very new one, very smart and very attractive. This one is made from organdie which is the latest cry and which makes the daintiest possible blouses. The model can be used, however, for any seasonable material, the crepe de chine that will be worn all summer quite as well as the cotton and linen ones. Cotton crepe makes up most attractively and is extremely smart, and the voiles of the season are unusually attractive for there are a great many shown in embroidered figures as well as the plain material. The combination of the raglan sleeve at the front and the kimono at the back is especially smart. This blouse is all white but touches of color are fashionable and white voile or cotton crepe for the blouse with the collar and cuffs of yellow or cerise would be charming or the blouse could be made of color with trimming of white.

For the 16 year size, the blouse will require 2½ yards of material 27, 1½ yards 36, 1½ yards 44 inches wide.

The pattern 8244 is cut in sizes for 16 and 18 years. Ask your merchant for this pattern.

Thimble Club Contest

1. What the farmer does to his sheep? Shears.
2. To pick one's way? Thread.
3. What is thrown away? Waist.
4. A sign of servitude? Yoke.
5. A berry? Thimble.
6. A blow? Cuff.
7. A company of musicians? Band.
8. Deep sea animal and part of his body? Whalebone.
9. An exclamation? A-hem!
10. A kind of music? Piping.
11. Necessary to hang a picture, and part of the human body? Hook and eye.
12. A piece of furniture and a measure? Cotton.
13. Money and a derogatory adjective? Cashmere.
14. A grassy yard? Lawn.
15. Preposition and a fisherman's term? Overcast.
16. What the cook does to the turkey? Baste.
17. A part of an eatable animal? Mutton leg.
18. Part of a door? Panels.
19. A negative? Knot.
20. A prejudice? Bias.
21. A king's followers? Train.
22. Used in a broker's business? Tapa.
23. A portion of armor? Shield.

Recipes

Strawberry Souffle.

Beat the whites of seven eggs to a stiff froth, adding sugar to sweeten, then beat in gradually a quart of ripe berries, or the well-drained berries from a can of preserved or canned strawberries. Turn into a buttered pudding dish and bake for one-half hour in a steady oven. Serve at once with whipped cream.

Strawberry Cockades.

Fill small glasses with halved or sliced berries and pour over each glass of fruit the following syrup: One cup of strained clover honey, the juice of one-half lemon, and one pint of cream, whipped stiff. Sprinkle with freshly grated cocoanut.

Rhubarb Pudding.

Wash, peel and chop enough rhubarb to measure 1 quart. Add 2 cups of sugar, ½ cup of water and boil until the rhubarb is tender. Then add 1 tablespoon of butter, 1 cup of chopped raisins, 1 teaspoon of lemon extract, 1 tablespoon of grated lemon peel. Butter a baking dish and put in a layer of bread crumbs, then one of rhubarb, and continue until the dish is full, having the last layer one of crumbs. Bake half an hour and serve with cream sauce.

Corn Bread.

The following recipe for corn bread you will find delicious: ½ cup shortening (lard), 1 egg, 2 cups sour milk, 2 cups corn meal, either white or yellow, 2 cups flour, 1 teaspoon soda, 1 teaspoon salt, 1 teaspoon nutmeg. Mix the corn meal and flour, salt and nutmeg together, then add milk and then egg. Put your lard in last and have it good and hot, then pour the mixture in a hot pan that has been well greased.

Quick Nut Loaf.

Mix and sift two cupfuls of bread flour, one-third cup of sugar, four teaspoons baking powder and one teaspoon of salt. Work in, using tips of fingers, two and one-half tablespoons of butter and two of lard, then add one cup of milk, one egg, and one egg yolk well beaten and one-half cup English walnuts, meats broken in small pieces. Beat thoroughly, put in bread pans, cover and let stand twenty minutes. Bake in a moderate oven from forty to forty-five minutes. If allowed to stand twenty-four hours this makes nice sandwiches.

Date Suet Pudding.

Stone and cut into small pieces one pound of dates. Chop six ounces of fresh beef suet and mix with it three-quarters of a pound of fine bread-crumbs. Sprinkle a small cupful of sugar over the dates and then add them to the suet and crumbs. To one well beaten egg add one-half cupful of sweet milk and stir into it a half cupful of flour that has been sifted with one teaspoonful of baking powder. Mix all well together, flavor with a wineglassful of sherry, turn into a well-greased mold and steam for three hours. Serve with a hot eggnog sauce.

Indian Outlets.

Mix with a quarter of a pint of water a teaspoonful of coriander seed, the same of powdered ginger and a small onion, finely chopped. Take two pounds of tender veal, cut into neat outlet shaped pieces and soak in the above mixture one hour. Then roll and fry a light brown. Sprinkle a little salt over each and squeeze a little lemon juice over them the moment of serving.

Scalloped Oysters.

Drain the liquid from a quart of stewing oysters and set it aside. In the bottom of a buttered bake-dish strew a layer of crushed cracker crumbs; season with paprika and salt; dot with butter and wet with oyster liquor and milk in equal quantities. Next put a layer of oysters, seasoned in like manner, then more crumbs, proceeding thus until the dish is full or you have used up all the materials. The top layer should be crumbs with a double allowance of butter. Pour in the rest of the liquor, cover closely and bake. At the end of half an hour or when the surface begins to bubble remove the cover and brown lightly.

How to Cook Dried Peas.

Place a lump of soda the size of a walnut in a saucepan of cold water, add the peas to this and bring to the boil; allow them to boil for 40 minutes. They will then be beautifully soft and well cooked. If for soup, add to the stock, otherwise they should be drained in a colander, buttered and peppered, and set aside for a few seconds for the butter to melt well into them.

White Fruit Cake.

Mrs. Josephus Daniels, wife of the secretary of the navy, is a native of North Carolina, and she gives the recipe for the famous North Carolina white fruit cake. It is as follows:

Cream together one pound of butter and one pound of sugar. Add the beaten yolks of ten eggs, two grated cocoanuts, two pounds of citron, sliced thin and cut in little pieces; one pound of almonds, blanched and broken in small pieces. Dredge fruit with flour. Flavor with mace and nutmeg and a wineglassful of brandy. Fold in the well beaten whites of the eggs. Mix as for pound cake.