

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

## WHAT WOMEN ARE DOING.

ACCORDING to government statistics, nearly three-fifth, or 59 per cent of all the women between 16 and 21 years of age in the United States are engaged in gainful occupations. Of this number 770,000 are in agricultural and related pursuits. There are 481,000 women employed in the various occupations. Three hundred and twenty-seven thousand are teachers, 239,000 are stenographers, 7,300 are physicians, 7,400 are preachers and 1,010 are lawyers.

For almost every sort of job, with the possible exception of boilermaking, structural steel working, the army, the navy and ditch digging, women are applicants as well as men. Recently the following statistics upon spinsterhood were gathered:

It was stated that there are 750,000 women in New York City under 35 years of age and most of them under 30, who are not married, and according to all appearances do not intend to get married. In Boston the figures of spinsters given were 451 out of every 1,000 women between the ages of 20 and 35. Similar percentages were given for a number of other cities.

## Salted Nuts

SALTED nuts are always acceptable as a part of the refreshments for afternoon and evening entertainments, and as an adjunct to the simple home dinner as well as the formal one.

They are expensive when they are bought ready salted, and unless they are bought of a reliable caterer they sometimes taste stale. They can be easily, inexpensively and well made at home.

Peanuts are appetizing and so much less expensive than almonds that it is a wonder they are not more often substituted for almonds. To salt them, buy unroasted peanuts—which can be easily purchased from any street vender of peanuts. Shell them and remove the inside skins by letting them stand for a minute or so in boiling water, after which the skins may be removed between the thumb and forefinger. Leave them in the hot water only long enough to loosen the skins—not long enough to wilt or cook the nuts.

There are several ways of browning the nuts. One way is to put two teaspoonfuls of olive oil—it must be of good quality—in a pan and roll the nuts in it. Then put them in a brisk oven and leave them there until they are brown.

Almonds, blanched and shelled, and pecans, carefully cracked but not blanched, can be salted in the same manner as peanuts.

When they are brown, turn them in a paper and sprinkle them with salt. Let them cool before taking them from the paper, which absorbs the superfluous oil and makes them pleasanter to handle.

## For An Afternoon Affair

Nut Bread a Favorite Among Hostesses Who Want "Something Different."

One cup of sugar, one egg.  
One and one-quarter cups of milk.  
Four cups of flour.  
Four teaspoonfuls of baking powder.  
One and one-half cups of nuts.

First mix sugar and egg in a bowl. Measure and sieve your flour. Add baking powder to flour. Then alternate in adding the milk and flour to the sugar and egg. After these are mixed, add the nuts. Either English walnuts or the plain American walnuts can be used. The nuts can be ground by putting them through a meat chopper or by rolling them on the bread board by using the roller pin.

After all your ingredients are well mixed, put the latter in two pans. The pans must first be well greased with lard. Bread pans are preferable.

Let the bread rise for 20 minutes. Then put in a moderate oven to bake. Bake for 40 minutes.

The nut bread has supplied a long-felt need, for upon all sides we have

been constantly hearing the complaints of people who wish to eliminate such rich refreshments served at pink teas and bridge parties.

What to give at an afternoon affair, instead of the inevitable ice cream, has been a problem.

Nut bread, which can be used instead of rich pastries, has solved the solution. A fruit salad and nut bread can be served, and one woman reasoned that this is the same as the salad course of dinner, which, we all agree, is the most sensible of all the courses. When the bread is served it is cut in very thin slices and plentifully buttered. A good plan is to butter the bread before cutting the slices from the loaf. This is delicious served with any salad.

The Caller—I want to see your master about a bill. The Diplomatic Servant—He left for the country last night. The Caller—I want to pay him. The Diplomatic Servant (hastily)—But he returned this morning.

## Fashion Talks By May Manton



8320 Girl's Dress, 10 to 14 years.

With circular flounces having curved or straight edges, with three-quarter or long sleeves.

THE skirt that gives the ripple effect is the newest for little girls as it is for their elders, and this one can be made with one, two or three flounces. It is a very charming little dress, including all the newest features, smart in the extreme, at the same time retaining the simplicity that makes such an important feature of prevailing fashions. The blouse is just long-waisted enough to be becoming. The sleeves are joined to it at the drooping shoulder line and give the Japanese effect and the one-piece skirt is slightly circular. For immediate needs, the three-quarter sleeves are the preferred ones but many mothers are already looking ahead to the coming season and long ones are included in the pattern. In the picture, the dress is made of challis with trimming of silk.

For the 12-year size, the dress will require 6½ yards of material 27, 4½ yards 36, 3¼ yards 44 inches wide, with 1 yard 27 inches wide for the collar and cuffs.

The pattern 8320 is cut in sizes for girls from 10 to 14 years of age. Ask your merchant for the pattern.



8321 Fancy Bodice With Over-Blouse,

34 to 42 Bust.

With Elbow or Long Sleeves, V-Shaped or Round Neck.

EVERY variation of the over-blouse is fashionable. This bodice shows a very pretty one and allows such a variety of sleeve and of neck finish as to make it adapted both to evening and afternoon occasions. On the figure, taffeta is used over net with lace making the sleeves and trimming, but for the over-blouse can be used any pretty seasonable material and, for the under-bodice, net chiffon, crepe de chine and anything that is soft and light of weight. Lace makes the prettiest finish for the neck and front but the soft sleeves can be made either of flouncing as in this instance, or of material finished on its edges. The long sleeves consist of caps with full lower portions. When the round neck is used, the blouse is cut high to give a guimpe effect.

For the medium size, the bodice will require 1 1-8 yards of net 36 inches wide with 3¼ yards of lace 9 inches wide for trimming and sleeves and 1 1-8 yards 27 inches, 36 or 44 for the over-blouse to make as shown on the figure; to make as shown in the back view will be needed 1½ yards 36 for the bodice and full portions of the sleeves with 2¼ yards of lace 9 inches wide for the sleeve caps and trimming.

The pattern 8321 is cut in sizes from 34 to 42 inches bust measure. Ask your merchant for the pattern.

## ANCIENT THIMBLE.

THIMBLES, which are about 230 years old, are supposed to have come originally from Holland, where they were called finger hats, or finger hoods. In England the name was changed to thumb bell, because the thimble was worn on the thumb to protect it from the thrust of the needle, not to propel the latter through the cloth.

The fashion of gold thimbles persists even today, but in the beginning there was none of the commoner metals and it was not until several years later that the first lead thimble was made. Silver is still the favored metal, though many a skillful seamstress prefers a penny aluminum thimble, as being lighter and leaving no mark upon the finger.

The costly thimble still holds its own in China, where thimbles are often carved out of mother of pearl, with the tops made of a single jewel.

More than forty-six million bunches of bananas were imported into the United States last year, or about forty bananas for each man, woman and child.

A Maine town has built a concrete watering trough for horses that is flanked by high walls to shield animals using it from sun, wind and storm.

## Recipes

### Tomato Jelly.

FOR an unusual salad dissolve one-quarter box of gelatine in one-half a cup of water. Stew eight tomatoes and press them through a sieve. Season with pepper and salt and pour over the gelatine while the tomato is still hot. Have ready a mold dipped in cold water. Pour in the tomato mixture and set away for several hours to chill. Serve on a bed of crisp lettuce leaves with mayonnaise or French dressing; or the jelly may be cut up into little blocks and served on individual leaves.

### Larded Sweetbreads.

Trim the sweetbreads, cook in boiling water to which a suspicion of onion, a bit of bay leaf and a small stick of celery has been added, then throw into ice water to blanch. When cold and stiff, lard with strips of bacon not larger than a pencil, and place in a baking dish. Season with salt and pepper, dredge with flour, throw a cupful of stock over the sweetbreads, and roast in a hot oven until the whole is a delicate brown. If the stock cooks away, add enough liquid to keep the sweetbreads from drying. Use small peas. When cooked, drain, season with salt, pepper, butter and, if the flavor is agreeable, a little mint. Place the sweetbreads on a hot platter, pour the peas about them and serve as quickly as possible.

### Rice Croquettes.

Boil half a teacupful of rice in one cup of milk and one cup of water until the kernels are thoroughly swelled and soft. While still hot add a piece of butter the size of a walnut, half a tablespoonful of sugar, one egg well beaten and the juice and grated rind of half a lemon. Mix thoroughly together and set aside to cool. Form into small croquettes. Dip in egg and breadcrumbs and fry in smoking hot fat. Serve at once.

### Herring Salad.

Take two medium-sized beets that have been boiled tender, four cold boiled potatoes, one small onion, a smoked herring (that has been steamed and freed from bones) and half a cup of French peas. Cut beets, potatoes and onion into small dice. Mix with the herring and peas and pour a cup of vinegar over all. Let stand an hour or so. When ready to serve drain off vinegar and pour mayonnaise dressing over all. Celery may be added if desired.

### Scalloped Fish.

Make some thick white sauce with one cupful of milk, one tablespoonful of butter and one tablespoonful of flour. Add to this a sprinkling of chopped parsley and a dusting of cayenne pepper. Into this sauce stir cooked white fish which has been picked in pieces, and fill the mixture into small china cups that have been buttered. Pour a small quantity of melted butter over the top and cover with the dried bread crumbs that have been seasoned with celery salt and pepper. Bake in a quick oven until the crumbs are evenly browned.

### Sweetbread Croquettes.

In another choice and tested receipt for croquettes, sweetbreads are used with chicken. Use half the quantity of simmered sweetbreads that you use of chicken. Cut fine, and for every pint of meat used, make a sauce to hold it together in the following way: Heat to the boiling point one-half pint of rich milk or cream and thicken it with a tablespoonful of butter rubbed to a cream with two tablespoonfuls of flour. When thick and smooth, take from the fire and add the meat. Season with a tablespoonful of chopped parsley, salt, pepper and nutmeg to taste. A teaspoonful of onion juice and a dash of red pepper improve the flavor. Cool, bread and fry as in other receipts. This quantity will make twelve or thirteen croquettes.

Three Chinese provinces have a total of 126,303,013 uncultivated acres.

There are more than 3,000 knots in an average willow plume.

Kansas now has 1,784,807 residents.

When the straw hat first appeared in 1784 it was worn exclusively by women.