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LIGHT HOUSEKEEPING.

DELLA PHILLIPS, of Balboa, Cal., is an expert on light housekeeping. She says:

"Having 'light-housekeeped' in various places in California, often with limited facilities at my command, and knowing there are many women doing likewise, I thought perhaps some of my experiences might be helpful. In most instances the stoves provided for cooking were either oil or gas without ovens; and when in the course of time the desire for some home-made bread or cake assailed me, I cast about for some means of gratifying it. It was then that I discovered the manifold use of a common brick. I found that this brick, placed over one of the holes of the gas plate, would bake potatoes beautifully if they were put on top of it and covered with a pan or pail large enough to slip down over the brick. On this same brick I baked corn bread, putting it in a shallow granite pan, and covering it as I did the potatoes. It soon baked through thoroughly, but was not brown on top, so I removed the covering, placed a greased pie tin over the top—a plate will do—and inverted the bread until it was brown on the top side. The bread was really quite good. I even baked biscuits in this way, and though not quite so good as if baked in an oven, they were a welcome relief from a long siege of baker's stuff. I found that I must be careful not to have the gas burner too hot.

"I have also baked all of the above-mentioned articles and even cake on an oil heater, dispensing with the brick—which is necessary when using gas because of its greater heat—and using the covering previously mentioned. Cake dough, made thinner and less rich than ordinary dough, can be baked exactly as griddle cakes, and becomes quite light and fluffy. The pan should not be as hot as for ordinary griddle cakes. Such cakes are very good if eaten immediately.

Household Hints

The Cleansing Problem.

A FORMULA for cleaning ordinary brassware is half an ounce of starch, six ounces of rottenstone, one ounce of sweet oil and one ounce of oxalic acid. Mix into a paste with water.

All kinds of nickel can be kept in good condition by using a mixture of equal quantities of alcohol and liquid ammonia, stirring in whiting to the consistency of cream.

Alcohol applied to gilt frames will freshen them, and oil paintings may be safely washed with warm water.

Marble should be wiped off with a rag moistened with kerosene. If stained, apply a cream made by mixing together one ounce each of common soda, pumice stone and fine salt, afterward washing off the salt water.

Piano keys should be wiped with a damp cloth. An application of spirits of turpentine will tend to whiten them.

The Screened Farmhouse Porch.

The large screened porch which connects with the kitchen is almost indispensable now that its advantages are better known. If large enough it may be divided into apartments where washing and ironing may be done, where most of the meals may be served during the summer months, a sleeping porch, sitting porch, a porch for storing perishable food as butter, milk, meat and many other things. Screened apartments are becoming more and more common in both city and county.

To Seal Bottles.

Bottles may be securely sealed in the following manner: Melt together a quarter of a pound of sealing wax, the same quantity of rosin and two ounces of beeswax. When the mixture froths, stir it with a tallow candle. As soon as each ingredient is melted, dip the tops of the corked bottles in the mixture. It will completely exclude the air.

To Make a High Chair.

To make a dining-room chair higher for a child, a simple way is to screw four door bumpers into the legs of an ordinary chair. This is a good idea when a child is too big for a high chair, but not big enough for the usual

Fashion Talks By May Manton

AN UP-TO-DATE BATHING SUIT.

BATHING suits always follow the general trend of fashions and this summer there must be some sort of flare over the hips if they are to be truly smart. This one is designed for small women as well as for young girls and is made with flounces that produce the needed effect while they do not add any considerable weight. The raglan sleeves are new also and thoroughly comfortable, although the suit is an extremely practical one as well as in the height of style. In the picture it is made from silk serge and the silks that are especially made for salt water use are the favorite materials and most satisfactory ones, but there are always such stand-bys as mohair and light weight serge to be depended upon. Quiet, conservative colors, such as black, dark blue and brown, are apt to be the favorite ones, but this summer the prevailing note of bright color frequently is found in the trimming. In this instance the suit is black and the trimming portions are tango yellow banded with black and the trim of a three-piece skirt and a blouse that are joined one to the other and, if the flounces are not wanted, the plain skirt can be used. There are separate bloomers that are shapely and well fitting.

For the 16 year size, the suit will require 4½ yards of material 27, 3½ yards 36, 2½ yards 44 inches wide, with ¼ of a yard 27 inches wide for the trimming, 10 yards of braid, 3½ yards 27, 2½ yards 36 or 44 inches wide for bloomers.

The May Manton pattern of the suit 8261 is cut in sizes for 14, 16 and 18 years. It will be mailed to any address by the Fashion Department of this paper, on receipt of ten cents.



Design by May Manton.
8261 Bathing Suit for Misses and Small Women,
14, 16 and 18 Years.

chair in the dining-room. If the bumpers are stained like the chair frame they will not be noticeable.

Choice of Kitchen Utensils.

Selection of kitchen utensils is largely a matter of taste. The very best of enameled ware will chip. But an array of pans, double boilers, a pint cup, kettles and cookers all in blue certainly make an attractive kitchen. Then there is a green and white ware, an inexpensive gray enamel and aluminum. The latter has been found satisfactory, even though it is a bit more costly.

To Pack China.

When moving, a new way to pack china that is valuable, as well as delicate, is to wrap each piece carefully in paraffin paper and sink it in the flour barrel. A delicate piece of Wedgewood china and a piece of valuable statuary were packed in this way and neither piece was injured. Of course, the flour barrel must be reasonably full of flour.

Taking Ink Out of a Rug.

You should wipe up the ink with a damp cloth, using buttermilk immediately after. If this was not done at first, the best thing to do is to scrub with a fine brush and ivory soap. Then put about three tablespoonfuls of ammonia in a pint of luke warm water and was the spot clean. When dry, the rug will be as bright as ever.

To Avoid Molding.

Warm bread or cake, and in fact, warm food of any kind, should never be put away in a covered tin or dish. The steam makes molding certain. Vegetables become soggy and unfit for food when treated in this manner.

Wash Vegetables in Salt Water.

By washing vegetables in salt water all bugs, worms or insects of any kind come to the top. It is especially well to do this in washing greens, lettuce, celery, cabbage, etc., as they so often have insects or worms almost the same color, which are hard to see.

When Steaming Potatoes.

When steaming potatoes put a cloth over them before putting the lid on. They will take much less time to cook and be much more mealy when done in the ordinary way.

He was poorly clad and dirty—a tramp in appearance—and his companion was of the same stamp. His companion was reading a piece of newspaper, and now and then leaned forward to comment on the news. "What do you think of this? Feller drowned in a beer vat in Milwaukee yesterday!" The other rolled his eyes and said: "Oh, death, where is thy sting?"

A hot water platter is a boon to the housewife whose "men folks" are frequently late for dinner.

Recipes

Omelet With Curry.

BREAK eight fresh eggs into a bowl, add two tablespoonfuls of milk, half a teaspoonful of salt, half a teaspoonful of curry powder and two saltspoonfuls of pepper. Sharply beat up with fork two minutes. Heat a tablespoonful of butter in a saucepan, drop in eggs, briskly stir with fork two minutes, let rest half a minute, fold up two opposite sides and serve hot.

Breakfast Bread.

Boil a pint of milk and with this and two-thirds of a cake of compressed yeast make a rising. When light, mix in one small cupful of sugar and two tablespoonfuls of melted butter or pure lard. Work in just enough flour so that you can handle the dough, flour the pastry board well, roll out the dough to a thickness of not more than half an inch, and lay it into two good-sized pans. Make dents in the dough with the finger tips, say six to each loaf of bread. Drop a bit of butter into each dent, and sift sugar and cinnamon over the whole, in the proportion of a tablespoonful of sugar to a teaspoonful of cinnamon. Let this rise a second time, and when light, bake in a quick oven fifteen or twenty minutes.

Norwegian Prune Pudding.

One-half pound prunes, two cups cold water, one cup sugar, one-inch piece stick cinnamon, one-third cup boiling water, one-third cup cornstarch, one tablespoon lemon juice.

Pick over and wash prunes, then soak one hour in cold water, and boil until soft; remove stones, obtain meat from stones and add to prunes. Then add sugar, cinnamon, boiling water and simmer ten minutes. Dilute cornstarch with enough cold water to pour easily, add to prune mixture and cook five minutes. Remove cinnamon, mold, then chill and serve with cream.

Cream Puffs.

One cup boiling water, one-half cup melted butter, boiled together. While boiling stir in one heaping cup of flour. As soon as it cools add four well-beaten eggs. Bake in greased gem pans in moderately hot oven about forty-five minutes.

Cream for Filling—One and one-half pints milk heated to a boiling point in double boiler. Add one cup sugar, two tablespoons cornstarch and two eggs beaten together. Cook until it thickens. You might flavor the cream with vanilla or lemon.

Stale Bread Left-Overs.

There is always great waste in bread as well. Stale bread can always be utilized. It may be dried out thoroughly in the oven and then crushed to a powder for breading croquettes or veal chops or cutlets. Or else it may be soaked in milk and used for pudding.

It is all these little economies which tend to reduce the cost of living and make the business side of the kitchen a profitable instead of an extravagant part of household management.

Date Cake.

One cupful sugar, one large teaspoonful butter. Cream sugar and butter, then sift two cupfuls flour, one teaspoonful baking soda, one teaspoonful cloves and one teaspoonful cinnamon together three times and add to sugar and butter with one cupful sour milk. Then add twenty walnuts and one-half pound bake in loaf pan in slow oven for about forty minutes.

Baked Indian Pudding.

Boil one pint of milk. Pour it gradually on a teacup of Indian meal, stirring all the time. Cool it. Add three eggs, beaten very light, one tablespoonful of flour, half a cup of sugar, half a teaspoonful of cinnamon, a little salt and one pint of cold milk.

Bake one and a half hours in a buttered dish. Serve hot, with hard sauce.

To Prevent Fat From Sputtering.

To prevent fat from spattering, when frying eggs or bacon, put a pinch of flour in the fat. This helps to keep the stove clean and saves you many a burn from the hot fat.