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Household Hints

IF YOU feel that you must use blacking on your kitchen range, the following method is recommended: Use a good polish in powder form, mixing with turpentine, no water; use a woolen cloth to rub it off with, keeping it for like service right along.

To save washing, fold up your bed-spread and pillow-shams carefully each night. You will not have to wash the pretty things often if you take good care of them.

Believe in the worth and dignity of your work however humble it may be.

Silverware may always be kept bright by washing it in the water in which potatoes have been boiled.

Never place a pan or paper over cake when baking, it is almost sure to make it fall.

Fruit stains on white goods can be removed by pouring boiling water directly from the kettle over the spot.

In case of earache do not put anything in the ear except by the direction of a physician. The best way to relieve earache is to heat an iron or brick, wrap it in two or three thicknesses of flannel, pour warm water on the top when the steam will at once rise. If the ear is held close to the flannel the steam will penetrate to every part of it and afford relief.

Give the children their own little library. See to it that they have pure, instructive books to read. If a love of good books be instilled into the children while very young, they will grow up with tastes already formed, and will shun the poisonous literature that is broadcast over the land, as they would a contagious disease.

If cream is scarce, heat, not boil, new milk and put in the cup before pouring in the coffee. It will taste just as good as cream.

Salted peanuts are very appetizing served with dinner, they are cheap and easily prepared; shell and remove the brown skin, put in a dripping pan with a piece of butter, set in the oven and shake often. Sprinkle with salt. Use only enough butter to make the salt stick. Let them get a nice brown color, then remove from the fire.

Ferns, begonias, umbrella plants and palms will thrive in a north window, most plants require a sunny place.

Old worn bed-quilts make nice mops for washing painted floors.

Always wash raisins in warm water before putting them on to boil.

If you wish to have good light and no odor, boil the burners of the kerosene lamps once each week.

It is a good idea to have a clock, a pincushion and a box containing wrapping paper and twine in the kitchen.

To clean morocco leather prepare a lather of soap in warm water and sponge well with this to remove the dirt; then rub over with a clean cloth dipped in the well-beaten white of an egg and the leather will look like new again.

If you want a good syrup, get some nice brown sugar, add water to make it the right consistency, and boil.

Wrap baked potatoes in a towel as soon as taken from the oven, and press each one slightly till it bursts. They will be deliciously mealy.

Coat hangers may be made very cheaply of barrel staves, wound with silk or ribbon. Use them for your waists, which will then always look neat.

The white of a raw egg turned over a burn or scald is very soothing and cooling. It can be applied quickly and will prevent inflammation, besides relieving the stinging pain.

Have you an old blanket which seems to have passed its days of usefulness? Try this plan: Wash it and cover it on both sides with cheese-cloth. Tack it at intervals to form little tufts with bright-colored yarn; overcast, buttonhole or brier-stitch the edges with yarn, according to your time and fancy. Thus you have a new, durable, sanitary bed cover which is pretty, inexpensive and admirable as a "throw" for a nap or coolish nights in summer.

Fashion Talks By May Manton

FOR THE SUMMER DANCE.



8173 Evening Waist, 34 to 42 Bust.
8225 One-Piece Skirt, 22 to 30 Waist.

The May Manton pattern of the blouse 8173 is cut in sizes from 34 to 42 inches bust; of the skirt 8225 from 22 to 30 waist. They will be mailed to any address by the Fashion Department of this paper, on receipt of ten cents for each.

Fireless Cooker Practical

MODERN invention is helping to solve many of woman's problems. One of the most insistent and perennially recurring of these problems is the furnishing of well-cooked food in appetizing variety and at a minimum expense as regards physical strength and the family exchequer.

The fireless cooker is the most practical help to the solution of this problem yet offered. During the past few years there has been great advance in the fireless cookers. Those first on the market and still in use could only stew and boil. The food must be started on the flame stove and allowed to boil until the process of cooking was well under way.

Then, when placed in the air-tight receptacle of the cooker, every particle of the heat was conserved and with no possibility of evaporation the flavors of the food was preserved.

Food that required long cooking like meats had to be reheated every few hours till the process was complete. Good results and delicious dishes were afforded by these older cookers. The

toughest meats, the oldest fowls became tender and appetizing under this method. By the use of a little ingenuity much variety could be secured even with the older style of cooker.

It was found that food cooked in this way was not only good but far more digestible than when cooked over the flame; and people with sensitive stomachs soon learned to recognize in the new method a help in overcoming the very real foe to comfort and happiness—that old bogey, dyspepsia.

Then, the women found it such a relief to tuck away food in the cooker and leave it to work out its mission, fearing neither burning nor overdone-ness. This left the mind free for other duties and lifted much of the strain of housework.

Improvement is the order of the 20th century and the fireless cooker did not escape the contagion. Some inventive genius conceived the idea that heated plates could be added to the outfit and the mission of the cooker widened.

Soapstones were tried but were not found altogether satisfactory, as they

would retain food odors and were liable to occasional explosions. So wits were still set further to work on the problem.

Various compositions have come into use for the radiators, most of which are satisfactory, holding the heat for a long time and proving to have lasting qualities.

Recipes

Mayonnaise Dressing.

One-half teaspoon dry mustard, one-quarter teaspoon salt, pinch cayenne pepper, juice of one-half lemon. Put the yolks of two eggs into a bowl and add the above ingredients. Beat a moment with a good eggbeater. Have ready one cup of best olive oil and begin adding this to the mixture, a teaspoon at a time, until three or four spoons have been used, then gradually increase the amount until a cup has been added. The mixture will be stiff and should be thinned with cream, plain or whipped, or with the stiffly beaten white of an egg. Be sure and not use more than one-quarter teaspoon of salt or the mixture may curdle.

Surprise Kidneys.

Take as many kidneys as required for the estimated number of diners and fry lightly on both sides, having split them in halves. Make a good suet crust, roll it out and divide it into as many portions as there are kidneys. Place a thin slice of lean bacon or ham with the kidneys and enclose each one in a portion of the suet crust, folding over into oval shape. Place the suet balls in a basin or large pie dish, cover with a greased paper, and steam for two hours in a large pan of boiling water. Serve on a hot dish, surround with thick gravy, and garnish with thin slices of toast or a border of sliced cooked carrots and turnips. Plenty of savory gravy should accompany this dish.

Oyster Bouillon.

Twenty-five oysters, $\frac{1}{4}$ tablespoon of butter, 1 saltspoon pepper, quart water, 1 saltspoon celery seed, or 1 head of celery chopped.

Wash and drain the oysters; put them into a very hot kettle over the fire; shake, and when the oysters have partly seared, drain them, saving the liquor; put into a double boiler; add the water, the celery seed or celery and pepper. Cook slowly for thirty minutes, strain, add the salt and serve at once.

Pastry.

Here is a special recipe for pies requiring only an undercrust. For each pie allow three heaping tablespoonfuls of flour, sifted thoroughly. Rub into it a heaping tablespoonful of butter that is ice cold and a bit salty, mix with cold water—just enough to form a smooth, stiff paste—and roll out thin. The pastry for each pie should be made separately, as it is never so successful when mixed in large quantities.

Old-Fashioned Apple Slump.

Pare and core apples; stew and sweeten. Add a little butter and nutmeg. Let cool. Make a biscuit dough, roll and cut out, put on top of the apple sauce in the basin. Bake in a quick oven; when done, turn bottom side up on a plate and serve with cream.

Turnips With White Sauce.

Peel some small turnips, as nearly as possible the same size, boil them in milk and water till tender; drain and cover with white sauce in which a tablespoonful of grated cheese has been mixed. Sprinkle a little minced parsley over and serve.

Apple Marmalade.

Allow one quart of cranberries, stewed and put through a sieve, to two quarts of apple pulp and juice, also strained. Add an equal weight of sugar and cook until thick. This makes a delicious and daintily colored marmalade.

Help the children find excuses for little picnic dinners and suppers out in the yard and down in the woods; and join them unless it is impossible to do so.