

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

When Memory Fails

By a Modern Housekeeper.

NEVER before have we heard so much about "efficiency" and "system" in home management and never before has there been such a great need of them.

In this age of hurry and progress, more and more is demanded of mother, the housekeeper and homemaker, and she must make every effort count. She is wisely coming to the conclusion that it is to her own interest to manage her home affairs as systematically as her husband runs his business. She has ceased trying to remember everything and is keeping a record in black and white, of the important things. Then she has proof if any question arises.

The haphazard way of writing letters, both personal and business, has caused much worry and often serious inconvenience to the writer of them, simply because she has used neither method nor system. I originated for my own use this system which has stood the test for years, and has saved me worry, time and money.

System in Correspondence.

My desk has two large drawers devoted to correspondence. As soon as a letter is received and read, I place it in drawer number one until time to answer it. In the meantime, if I think of anything important that I want to mention to this particular person, I do not tax my memory—perhaps for weeks—but just when I think of it, jot down the suggestion on the back of the envelope containing the letter. This serves the double purpose of making it impossible for me to forget it when I answer the letter, and may save me the embarrassment of writing the same incident twice to one person. Months afterward by referring to the back of a letter I can see if I have told a certain thing or not.

When letters are answered, I immediately put them in drawer number two and "to make assurance doubly sure" write on the front of the envelope "answered October 1, or February 10. None of my correspondents dare question my word in the face of all this proof, when I say I have answered a letter.

I would not do these things—no woman would—if pencil, paper, notebook and letters were not all conveniently arranged in a place easily accessible. Lacking the desk, a table drawer will answer the purpose just as well.

Copy Business Letters.

Never send out a business letter or an order for goods without making a duplicate. A sheet of carbon paper is easily inserted under the page on which you are writing and you have the proof if your order is disputed.

Save a drawer or part of a drawer for bills and receipts, and put them away immediately after receiving them. Keeping a receipt from the manager of a daily newspaper, recently saved me five dollars.

The "notebook habit" is an excellent one to form. Do not be guilty of using the margins of newspapers for memoranda. The paper is sure to be misplaced when you most need it. Five-cent books serve the purpose as well as the more expensive ones. Keep one, with pencil attached, inside the door of the kitchen cupboard. Then when you see the sugar bin is almost empty or when you begin on the last box of matches, write "sugar" or "matches" on the want list. If you do this when you first think of it, instead of waiting to make out the entire list when someone starts to town, it will be a relief to the whole family, as well as to the clerk at the grocery.

A good business principle and one used in all reliable stores and offices is—"Don't trust your memory."

Another small notebook in my desk is devoted to Christmas lists. For years I have kept a list of gifts both received and sent out. It only takes a moment to write them down, then if I have made a sweeping cap for Martha last Christmas, I do not make her think I have lost all my originality by sending her another next year. My list is large and I do not try to remember.

Fashion Talks By May Manton



8316 Work or Studio Apron, Small 34 or 36, Medium 38 or 40, Large 42 or 44 Bust.

With or Without Sleeves, With High Square or Round Neck.

THE REALLY protective apron always finds a place. For the housekeeper it serves many needs and it is indispensable in the studio. Here is one that can be made with or without the sleeves and with high or half low neck. It is perfectly simple, and perfectly practical, just full enough to be worn over the gown without rumpling it. In the illustration it is made of white butcher's linen with collar and cuffs of blue, but gingham and chambrays are used for aprons of the kind, percale is liked or any simple washable material of sufficiently light weight. The patch pocket is a real comfort and convenience.

For the medium size, the apron with sleeves will require 5½ yards of material 27, 4¼ yards 36 inches wide, with ¼ of a yard 27 inches wide for collar and cuffs; the apron without sleeves 4½ yards 27, 3¾ yards 36 inches wide.

The pattern 8316 is cut in three sizes, small 34 or 36, medium 38 or 40, large 42 or 44 inches bust measure. It will be mailed to any address by the Fashion Department of this paper on receipt of 10 cents.

A paper dish cloth, which becomes soft and pliable when wet and is durable enough to be used several times, has been invented.

There are so many things of more importance that I must keep in mind.

Keep Records of Important Things.

A carefully kept address book aside from its obvious use is invaluable in case of illness or death in the family when a list of correspondents is needed that they may be notified.

Keeping an expense account is a whole subject in itself. If you have never kept one, begin today.

Each systematic idea which we mothers adopt and practice serves a double purpose, besides making us more efficient in our daily round of duties, there is the example it affords our children—the men and women of tomorrow—instilling into their minds a lasting regard for accuracy and order, which will be of inestimable value to them, no matter what their future positions in life may be.



8319 Fancy Blouse for Misses and Small Women, 16 and 18 Years.

With or Without Openings on Shoulders With Long or Short Sleeves.

MANY of the very newest blouses are either closed at the shoulders or drawn on over the head, being made without opening at either front or back. This one is designed both for small women and for young girls and is essentially youthful in effect. The front and back portions are cut separately and joined over the shoulders. This closing can be made by means of buttons and button-holes, providing a generous opening, or the edges can be stitched together and the neck edge of the blouse supplied with a casing and ribbon by means of which it can be drawn up so that the blouse can be slipped over the head. The model is a charming one both for the entire dress and the odd blouse that is in demand at all seasons. For the latter use it is pretty made of bright colored, soft material, such as crepe de chine cotton voile, handkerchief linen and the like with frills of white lace, and shades of green and of yellow and of blue are especially in demand. Besides being an exceedingly smart one, the blouse is the simplest in the world to make.

For the 16 year size, the blouse will require 3¼ yards of material 27, 2½ yards 36, 1½ yards 44 inches wide.

The pattern 8319 is cut in sizes for 16 and 18 years. It will be mailed to any address by the Fashion Department of this paper, on receipt of 10 cents.

Fig Pickles.

Soak figs over night, or a few hours, in one gallon of water and a handful of salt. Remove figs from the water and boil until tender in one gallon of water and one cup of vinegar. Drain and let simmer a short time in a syrup made of one quart of vinegar, three pounds of sugar, one tablespoon each of cinnamon, cloves, allspice. Figs for pickles must not be too ripe.

Date Cakes.

The ingredients required for this are one cup of sugar, half a cup of butter, two eggs, half a cup of milk, one and three-fourths cups of flour, two teaspoonfuls of baking powder and one cup of chopped dates. The cakes may be flavored with lemon, or spice may be used. Bake in round gem pans. If the cakes are frosted, decorate each with half a date.

Apple Sauce Cake.

Cream together one cup sugar, one-half cup butter, add a little salt, cloves, nutmeg and one cup of raisins. Dissolve one teaspoon of soda in a little warm water, stir this until it foams into one cup of sour apple sauce, let it foam over the other ingredients in the bowl. Beat well, then add one and three-fourths cups of flour. Bake 20 minutes.

Recipes

Orange Pie.

BAKE the pastry shell and cook it before adding the orange mixture. It can well enough be cooked the day before and reheated when desired for serving. For the filling, make a custard in the double boiler, using one cup of milk, a beaten egg yolk, one-third of a cup of sugar and a rounding teaspoonful of cornstarch. Let cook until thick and smooth, then take from the fire and while it is hot beat in the pulp of one large orange, the juice from a quarter of a lemon and a teaspoonful of butter. When cold, spread in the pastry shell. Make a meringue from the egg white, mix with two tablespoonfuls of sugar; drop this by teaspoonfuls over the orange custard and brown in a moderate oven.

Peach or Apple Pudding.

For the batter, use half a cup of sugar, two cups of flour, two teaspoonfuls of baking powder, quarter of a cup of melted butter, one egg, three-quarters of a cup of milk, a little salt. Sift the dry ingredients together, then add the egg, milk and butter. Put half the batter in a buttered pan. Lay over sliced peaches or apples, sprinkled with sugar. Pour the remainder of the batter over and lay on top another layer of fruit, also sprinkled with sugar. Half of the above rule (halving everything else but using one egg), baked in a bread pan, will make a dessert sufficient for four people. This is usually serve with egg sauce, made as follows: Beat light the white of one egg. Add the yolk and beat slowly. Add one cup of granulated sugar, and, lastly, three tablespoonfuls of hot milk. Flavor with vanilla. Cream instead of milk improves the sauce.

Cream of Asparagus Soup.

One bunch of asparagus, one pint of water, two of milk, one slice of onion or a teaspoon of onion juice, two tablespoonfuls of flour, two of butter and one teaspoon of salt. Cut the tender tips from the asparagus and throw them into cold water. Cut up the rest of it into small pieces and cook in a pint of water closely covered, for 30 minutes. Rub through a sieve and set the pan in another with water in it. Put the asparagus and the milk in this; cream the butter and flour together and add to them a little of the hot milk. Stir and rub till it is a paste, then add to the soup in the boiler and season. While the soup is making, boil the tips of the asparagus in a little salted water, strain off the water and put them into the soup just before serving.

Escalloped Meat.

This is an inexpensive and very tasty dish, made from "leftovers." Make a sauce from three-quarters of a can of tomatoes, two level tablespoonfuls each of sugar and flour and one tablespoonful of butter, with salt to taste. Cook until the sauce is thick. Mix together two and a half cups of chopped meat, a slice of onion and a little red pepper. Butter a baking dish or open casserole, putting in a layer of meat, then pouring over some of the hot tomato sauce. After alternating several layers, cover the top with a thick layer of buttered bread crumbs, and bake for three-quarters of an hour, or until brown.

Indian Meal Gems.

One cup of flour, three-fourths of a cup of Rhode Island Indian meal, two teaspoonfuls of baking powder, two tablespoonfuls of sugar, one teaspoonful of salt. Sift the dry ingredients together, then mix with one beaten egg, one cup of milk, one tablespoonful of melted butter and three-fourths of a cup of chopped dates or raisins. Bake in iron muffin pans.

Pickled Apples.

Eight pounds of apples, pared and quartered, four pounds of sugar, one quart of vinegar, one ounce of stick cinnamon, one-half ounce of cloves. Boil vinegar, sugar and spices together, put in the apples and let them remain in about twenty minutes. Put the apples in a jar, boil the syrup until thick and pour over them.