

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

Household Hints

VINEGAR heated to the boiling point will soften paint brushes that have become dry and hard.

A teaspoonful of lemon juice in a small cup of black coffee is a safe remedy for bilious headache.

A tiny pinch of carbonate of soda or salt added to milk as soon as it arrives will help to preserve it from turning sour.

One ounce of Epsom salts added to a gallon of water makes an excellent rinsing mixture for colored blouses and washing dresses.

To stop hiccup, give the patient a teaspoonful of granulated sugar and vinegar. If this does not afford instant relief, repeat the dose.

Colored handkerchiefs should be soaked in cold salt water for a short time before they are washed. This will prevent the colors from running or fading.

Vegetable and fruit stains on the fingers can be removed by dipping the fingers in very strong tea for a few minutes and then washing them in clear, warm water.

If you are annoyed by flies in your bed room, soak a sponge in oil of lavender, and tie it to the top of the bed. Flies hate the smell of lavender, and will not approach it.

To clean lamp glasses hold them over a jug of boiling water until well steamed, then polish with a dry duster. It is far less trouble than washing, and the glasses very rarely break.

Every housekeeper should possess a wooden spoon for stirring all fruits or soups containing any acid whatever. Never use a tin spoon, as the acid will unite with the tin, forming a poisonous compound.

The backs of all kid gloves are most excellent for an interlining in holders, either for ironing or for the stove. They give protection to the hands without adding materially to the bulk of the holder. Old stockings make a pliable, soft outer cover for a holder.

It is impossible to polish glass if washed in water containing any trace of grease.

If one is inclined to bend forward in walking, placing the hands behind will help to stand erect.

If a turkey or chicken is rubbed inside with a cut lemon it will make the meat white, juicy and tender.

Get a cheap tin teapot to melt paraffin in and always keep it for this purpose. Once used, you will never do without it. The melted paraffin pours so easily just where it is wanted and need not all be used at one time.

It pays to study tastes and needs—and cookery. Indigestion is the root of more evils (of tempers as well as of organs) than is commonly recognized.

Pack the ice cream freezer as usual, then pour a little hot water over the ice to start the melting quickly or fill up to the overflow hole with cool water.

Tender plants and sturdy trees become crooked and dwarfed if they meet with too much opposition—and so do human souls. Some training and pruning is good for both but it must not be overdone.

As soon as the apples for the salad are cut pour a little lemon juice over them. This keeps them from becoming discolored and blends nicely with the dressing, improving the flavor.

If you will add a beaten egg to the mashed potato that is to be made into cakes, they will stay in shape better, brown nicer and be finer flavored.

A cup of hot water in the oven with cake and pastry will prevent scorching. In baking gems or muffins one of the cups may be filled with water instead of batter.

A tablespoonful of castor oil around the roots of ferns and palms once a month will give growth and fresh color.

Just remember to cover the egg yolk that you did not need right away, with water. Then it will not be dried out and injured or useless when you want to use it some hours later.

Fashion Talks By May Manton

POCKETS AND FLARE AT THE LOWER EDGE MAKE NEW FEATURES OF FASHIONABLE SKIRTS.

THE LATEST DESIGNS for practical skirts are many of them showing inserted pockets and flare at the lower edge and both features are much to be desired for walking, for golf and for all outdoor occupations.

This skirt includes also a fitted yoke that is exceedingly smart and can be made with or without suspenders. The blouse that is worn with it is a new one also with a plain yoke and sleeves cut in one and full lower portions. As shown here, the skirt is made of eponge showing lines of green on a white ground and the blouse is of handkerchief linen and the materials are among the smartest and best liked of the summer, but every reader will recognize the fact that materials and combinations can be varied again and again. For the practical blouse, handkerchief linen, crepe and voile are the preferred materials but this model could be made from organdie or from crepe de chine and become adapted different uses. Since the sleeves can be either three-quarter or full length, they suit all needs and all occasions. The skirt is cut in two portions and when the flare is wanted, wedge-shaped pieces are inserted at the side seams. If the plain narrow skirt is wanted, the seams are stitched for the entire length. The pockets, too, are optional, although almost every woman will be glad to welcome them. For general summer wear, linen eponge is one of the best possible materials, but it is easy to think of this skirt made of serge or gabardine for traveling and occasions of the sort or from plain linen or galatea or any similar material. In the back view, the gown is shown made of white linen with trimming of apple green, making a very dainty, summerlike effect.

For the medium size, the blouse will require 3½ yards of material 27, 2½ yards 36, 1½ yards 44 inches wide; the skirt 3½ yards 36 or 44, 2½ yards 52 inches wide.

The May Manton pattern of the blouse 8288 is cut in sizes from 34 to 40 inches bust measure; of the skirt 8281 from 22 to 30 waist. They will be mailed to any address by the Fashion Department of this paper, on receipt of 10 cents for each.



Design by May Manton.

8288 Blouse With Yoke and Sleeve in One, 34 to 40 Bust.

8281 Two-Piece Skirt, 22 to 30 Waist.

For the Fall Picnicker

YEARS AGO, when a church or neighborhood picnic was planned, a list of things necessary to eat and drink was struck off and passed about among those who were to furnish them, each one selecting the article she was willing to supply and "nicking" it off the list. This came to be spoken of as "pick and nick" and in time became changed into the word picnic, which, in due course, came to be applied to the outing itself.

Oh, as well as young, look forward with delight to an occasional day in the open, under the blue skies, and take a new lease of life from even so short a period of rest and close intimacy with Nature; so, try for several of these day excursions before warm weather is past. A day each

week, or even two days a month during the summer will give you new life and prove a positive boon to jaded nerves. A shawl, a cushion, a good book and an appetizing lunch are all that is needful to make you feel a very queen.

The following simple recipes are delicious for the picnic lunch basket:

Saratoga Chips—Slice thin, into cold water, medium sized potatoes, and let them stand for one and one-half hours, changing the water twice. Drain, and drop into boiling water for one minute. Drain again, and plunge into cold water. Dry between towels and fry in hot fat until browned, keeping in constant motion with a skimmer. Remove to dripping pan, lined with brown paper, and sprinkle with salt to taste.

Recipes

Gelatine Frosting.

ONE tablespoonful gelatine, two tablespoonfuls of cold water; when the gelatine is soft, one tablespoonful of hot water. When entirely dissolved add one cup of powdered sugar, and beat while it is yet warm until white and light; lemon to taste. Give good measure to all the ingredients. This frosts one sheet of cake.

Pear Pickles.

Select small pears (the Seckle is a good one), pare but leave whole. They should be ripe, but not soft. Make a syrup of one pound of sugar, two pints good vinegar, one-half pint hot water and a goodly supply of mixed spices; when boiling drop in pears and cook 10 minutes, then take off the fire. Next morning drain off liquor, boil and pour over the pears. Do this for seven mornings, adding more vinegar to the liquid if it seems to need it. Put in a stone jar and weight down with a plate, cover and keep in a cool place.

Cocoanut Filling for Cake.

This is made from fresh cocoanut. Grate the cocoanut. Cook one cup of sugar with a quarter of a cup of cocoanut milk until it spins a thread. Add this slowly to the beaten white of one egg, beating all the time. When this mixture is nearly cold, beat in as much grated cocoanut as desired. Put this between and on top of layer cakes, and lastly, over all sprinkle more of the fresh cocoanut.

Pineapple Cake.

Three cups sugar, one cup butter, five eggs, three and one-half cups of flour, one-half cup cold water, two teaspoonfuls baking powder. Bake in layers; spread each layer with a thick icing, then cover with grated pineapple. Place on next layer and treat as before.

Quick Cake—Put a piece of butter into a cup (about one-fourth cup) and set into the oven to melt. Sift one cup of sugar and one cup of flour into a bowl, with one teaspoon baking powder. Break an egg into the hot butter and fill the cup with milk. Add to flour and sugar and beat the whole well. Bake in a moderate oven.

If you like your sandwiches thin it is well to butter the bread before cutting; then if wrapped in paraffin paper or an old napkin, wrung as dry as possible from hot water, they will keep delightfully fresh until lunch time.

Hard boiled eggs, shelled when hot, rolled in a mixture of salt and pepper, and wrapped in oiled paper, are most tasty, the seasoning striking to the very heart of the egg.

Pickles, of course, or the small, tender pickled beans, are a part of every well appointed lunch basket.

The small jars in which cold cream, beef extract or malted milk samples sometimes come, if saved and filled with jellies, are just the thing for a picnic lunch, as they fit into a small space and can be thrown away when emptied.

Lemonade is, of course, the regular picnic drink, but cold tea is a good substitute and is even preferred by many. Lime and grape juice are also excellent.

And with all the rest, do not forget your salt shaker.

Stamped NIGHT GOWNS only 99c SPECIAL -- ORDER TODAY

This handsome suggestion for a Christmas Gift complete with cotton to embroider.

(Specify initial wanted)

only 99c



THE NEEDLECRAFT SHOP
342 ALDER ST., PORTLAND, ORE.