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Household Hints

The Editor will be pleased to receive and publish hints of interest to our readers.

LIME POWDER well sprinkled where cockroaches abound will drive them away.

If bacon is soaked in water for a few minutes before frying it will prevent the fat from running.

When starching holland pinafores put a little strong tea into the starch. This keeps the garments in good color.

When boiling fowls or fish add to the water in which they are boiled the juice of half a lemon. This will make them beautifully white.

If moths are in a carpet spread a damp towel over the part and iron it dry with a hot iron. The heat and steam will kill the worms and eggs.

When making roly-poly pudding, after spreading the paste with jam, sprinkle a layer of fine bread crumbs before rolling and tying up. This prevents the jam from boiling out.

Old nail holes in wood may be filled up by mixing sawdust with glue till it is of the consistency of stiff paste. Press this compound into the holes and it will become as hard as the wood itself.

Before using a new saucepan fill it with water, with a lump of soda and some potato peelings, and let it boil for some hours. Then wash out thoroughly, and all danger from poisoning from the tinned lining will be gone.

When washing pink gingham and other pink cotton materials rinse in cold water in which you have put a little red ink. Use the ink exactly as you would bluing. The pink cloth will be as pink as when new, and never get that faded look.

Grass stains on any material can be removed if moistened with a solution of chlorate of tin, and then washed immediately in plenty of cold water.

It is wise always to keep a bottle of this solution. If the stained article cannot be washed, then alcohol must be used.

Rain spots on cloth need not be regarded hopelessly. Wipe off the way of the nap with a silk handkerchief or very soft brush. If this be done quickly, no marks will remain.

Blotting paper has many other uses besides the absorption of ink. If grease is spilled on a rug or carpet cover the spot with a piece of blotting paper and place a warm iron, not hot, over the spot. Grease on the wall may be removed by covering with blotting paper and pressing with a warm iron. Fine lace and collars may be quickly dried by being placed between two sheets of blotting paper and covering with a weight. If you are short on rubber rings when canning, blotting-paper rings will serve just as well as rubber. There are many more uses for blotting paper which will suggest themselves to the alert housewife.

To ruin oilcloth clean it with hot water or soapsuds, and leave it half-wiped, and it will look very bright while wet, but very dingy and dirty when dry, and will soon crack and peel off. But if you wish to preserve it, and have it look new and nice, wash it with soft flannel and lukewarm water, and wipe perfectly dry. If you want the oilcloth to look extra nice, after it is dry, drop a few spoonfuls of milk over it and rub with a dry cloth.

Vinegar added to sour milk for griddle cakes will cause it to foam lighter in connection with the soda.

Bar soap when bought should be cut into square pieces and put in a dry place. It will last better after shrinking and drying.

To remove finger marks from varnished furniture use sweet oil.

Fashion Talks By May Manton

A NIGHT GOWN THAT CAN BE MADE WITH OR WITHOUT A YOKE

THERE is a very pretty, very girlish night gown that can be made in two such different ways that one will give no possible hint of the other. On the figure, there is a round yoke and the gown is gathered and jointed to it while the opening is made beneath the panel-like extension. Such a gown affords good opportunity for the use of all-over material or for hand embroidery and for the ruffles that are so dainty and feminine in effect. In the small view, the yoke has been omitted and the neck edge finished with scallops and with slits for ribbon. The gown finished in that way is drawn on over the head. There is no opening and less labor required for the making, for, including the scallops, it can be put together in a very few hours. Whichever finish is chosen the gown is a pretty one and it can be made of fine lawn or batiste, of fine handkerchief linen or the washable silks that constantly are growing in favor. As shown here, the gown with the yoke is made from fine batiste with all-over eyel-let embroidery. A still daintier effect could be obtained by embroidering some simple little vine on a plain yoke and using frills of lace instead of embroidery. Girls who find needle work pleasant employment will be sure to like this last suggestion.



For the 16 year size, 8365 Night Gown for Misses and Small Women, 16 and 18 Years. The gown will require 3 1/2 yards of material 35 or 44 inches wide, with 1/4 of a yard 18 for the yoke and cuffs, 2 1/4 yards of ruffling. The May Manton pattern 8365 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.

Learn the Art of Sweeping

HOW MANY women really know how to handle a broom? It is safe to say that the number of women who really know the correct art of sweeping is very small indeed.

Before beginning the broom should be dipped into hot soapsuds. Squeeze out the water, leaving the broom damp, but not dripping. This practice not only makes it easier to sweep but toughens the straw of the broom, and makes it soft so there is little danger of cutting the carpet. Before beginning work, a pailful of hot soapsuds should be in readiness in which to rinse the broom when it becomes dusty.

To keep down dust, it is well to soak a newspaper and after squeezing out all the water possible, tear it into small pieces and scatter over the carpet. Or, if preferred, sprinkle the carpet with moist tea leaves, or clean moist sawdust.

Begin work in a corner and work along the walls, around the room, gradually sweeping all the dirt toward the center, where it should be taken up with dust brush and pan. It is apparent that this method moves the dirt over the smallest possible space, and as a result, there will be less dusting to do. The wear on the carpet will not be nearly so great as

it is where the dirt is swept from room to room as is often done.

A skilled sweeper can sweep a room without raising scarcely any dust. The handle of the broom should never come to the perpendicular, but should always be inclined slightly forward. The sweeper stands on the unswept portion of the carpet and reaches back and draws the broom forward. The broom is lifted from the carpet for another stroke before it reaches the perpendicular. That cloud of dust that you noticed coming out of your neighbor's door was caused by the sweeper using the broom with the handle inclined backward. By learning to sweep with the handle of the broom inclined forward, one can do better work and will raise very little dust.

Broom straw is hard and brittle and easily broken. Before using a new broom, it should be soaked in water for half an hour or so, after which it should be hung out in the open air to dry. This will soften the straw so one can sweep without danger of the hard straws cutting the fine threads of the carpet.

When not in use the broom should be hung upside down to prevent the straws from adhering to one another. When hung upside down the broom will retain its shape.

Recipes

The Editor will be pleased to receive and publish favorite recipes.

Potato Croquettes.

POTATO croquettes are excellent and one of the nicest ways of serving the vegetable. Use two cups of mashed potatoes; warm them and add the yolks of two eggs well beaten, two tablespoonfuls of cream and one teaspoonful of onion juice. Season with salt, cayenne to taste, a grating of nutmeg, a teaspoonful of butter, and a tablespoonful of chopped parsley. Mix, cool and proceed as for chicken croquettes.

Jellied Chicken.

Draw, pick and wash a small chicken, cover with warm water and simmer until the meat slips from the bones and there remains of the water about a coffee cup full. Lift out the meat, and cut or shred into good-sized pieces, throwing out all fat, bone and grizzle. Shim the fat from the liquor, add pepper and salt to season very highly, then bring to a boil with half an ounce of gelatine, which has been dissolved in just enough cold water to cover it. Pour this over the shredded chicken, stir thoroughly and pack into a mold to form. Serve on a bed of lettuce, and pass apple or crabapple jelly with it.

Ask Cake.

1 quart corn meal.
2 teaspoons salt.
1 tablespoon lard or other shortening.

Boiling water.
Scald the meal; add the salt and shortening, and when the mixture is cool pour it into oblong cakes, adding more water if necessary. Wrap the cakes in cabbage leaves, or place one cabbage leaf under the cakes and one over them, and cover them with hot ashes.

Fruit Cocktail.

Chopped and iced fruits, commonly known as fruit cocktails, always find favor with children and may be substituted for the richer frozen creams. Shredded pineapple and ripe bananas, sliced and mixed together with pulverized sugar may have poured over them a little lemon or orange juice and then be set in the refrigerator to ripen, time being given for the various fruit flavors to mingle agreeably. When ready to serve fill sherbet glasses with chopped ice and add a couple of spoonfuls of the shredded fruit and the juice formed around it.

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THE NEEDLE-CRAFT SHOP

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A new broom does good work because it is square and the straws are straight. Hence, in sweeping, it is well to sweep with one side a while and then with the other. If there is any tendency of the broom to become one-sided, it is a certain indication that one side of the broom has been used more than the other. By keeping the broom square as good work can be done with an old broom as can be done with a new one.