

In the Home--Household Hints--Fashion Notes--Recipes

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

DURING the first few years of a child's life it is necessary only to adapt his body to indoor temperatures, and, suitably clad, to varying outdoor temperatures. The child should not be given even mildly cold baths before he is three or four years of age, then only a mere sponging of the body, and this in the morning. Cold showers and douches at this age are detrimental.

Up to the time he is 14 a short stimulating bath in the morning is all that is necessary. Regularity in this matter is important. Safety and comfort are the criteria, depending upon the susceptibility of the child.

To Keep Gas Range Clean.

Despite the best care, things will sometimes boil over on the gas range; especially macaroni and rice. If the kettle is allowed to remain on the flame while it is flickering, a waste of gas ensues, as some of the holes will certainly be filled up with the spilled substance. It is best to at once remove the saucepan when a boiling-over has occurred, to another gas jet, putting out immediately the one that flickers, and before lighting it again, to cleanse it carefully.

Lunch Suggestions.

Good table napkins suitable for the lunch basket or for the cottage may be made of white cotton crepe costing 17 cents a yard. They should be cut 18 inches square and simply fringed on the edge about a third of an inch. They do not require over-casting, as the crinkled thread prevents raveling. They need only be washed and shaken out to dry. If folded while slightly damp and placed under a weight, they will be improved in appearance.

The tin boxes in which sweet wafers are purchased are handy receptacles in which to stow away sandwiches for evening or picnic lunches. Packed carefully, with the lids nicely adjusted, and set on ice until needed, the sandwiches are temptingly moist and cool.

For the Children.

An abundance of sugar or acid is never to be considered in the diet of any child; if one asserts a craving for these stimulating foods it is a dangerous signal, and an investigation should be started at once. Children require more sweet than does the average adult, but it should be provided for them with discretion; especially in the Winter time should it be included in their diet. This can be arranged by using sugar on their breakfast food and some of the delicious syrups or molasses on their bread.

There is an excellent lunch box which is made of imitation leather, with a separate tin box lining which can be removed and cleaned and aired. In the top is a vacuum bottle.

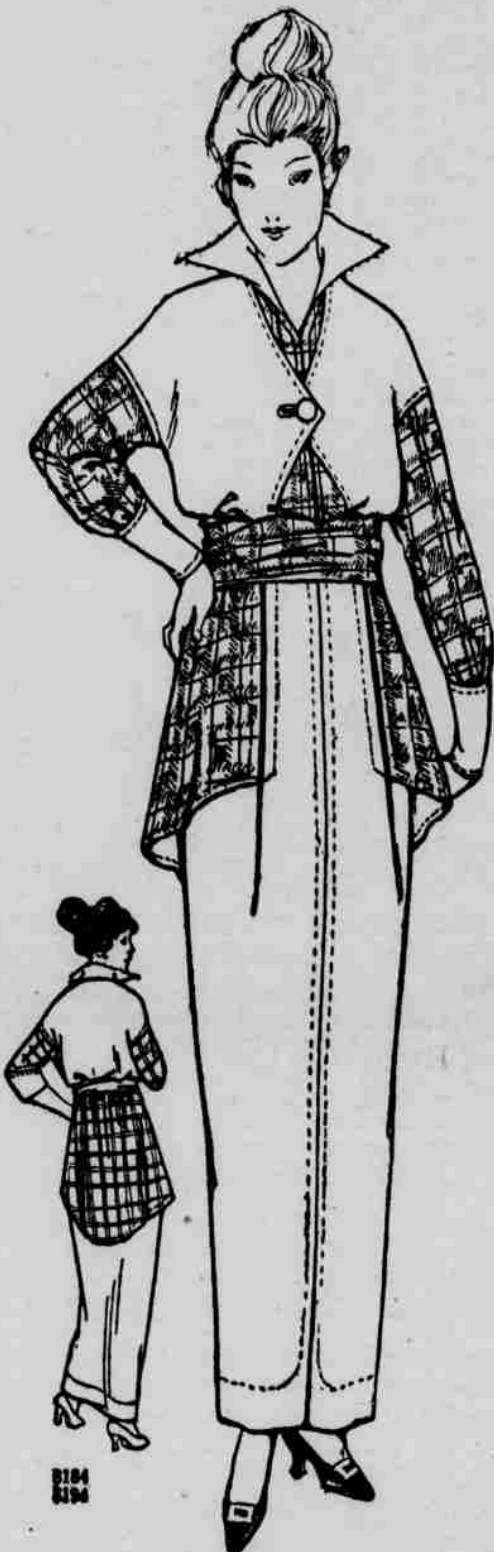
Window Draperies.

It may seem difficult to curtain many windows in a group on a straight wall or in a bay as if they were one window. But it is not difficult. To do it have a brass curtain rod cut the length of the width of the group of windows. Fasten this rod at the upper edge of the wood-work frames of the windows and on it arrange a valance which will hide the woodwork. The long hanging side curtains can be fastened under the valance at the two ends of the rod. The valance can be made to cover about a fifth of the distance from the top of the window frames to the sill. The long side curtains should come either to the floor or just to the sill, as a curtain hanging just a little below the sill is sometimes rather ugly in line.

Net curtains with hems loosely run in and trimmed with a border in darning stitches are very attractive. Transfer patterns for such a design are sold. The easiest way to use them is to stamp the pattern on a piece of stiff white paper and baste the paper to the net. Then the design can be run in the net over the paper, using the paper as a guide. Of course, the design can be stamped on the net, but as there is no reason for washing the net curtains before they are used the color of the pattern is objectionable.

May Manton Weekly Fashion Talk

BOLERO EFFECTS ARE FOUND IN MANY OF THE LATEST COSTUMES



Design by May Manton

8184 Flaney Blouse, 34 to 42 Bust.
8194 One-Piece Skirt, 22 to 30 Waist.

It is not often that a bolero effect is achieved as simply as in this instance, and it would be difficult to find a prettier one. The blouse is really very simple, with the sleeves sewed at the long shoulder line and the overlapping fronts are simply stitched to the vest portions. The skirt is in one piece, with the tunic that flares prettily over the hips. In this case, the neck edge is finished with a flaring collar in Normandy style, but since it is cut simply in V-shape and finished at the neck edge, any collar or frill can be worn that may be most becoming. One could copy the gown in silk to be very handsome or in wool material to be simply practical and smart, or it could be made from cashmere with the trimming portions of silk, for cashmere is to return to its own this Autumn, and it is always handsome in contrast with silk or satin.

For the medium size the blouse will require 1 3/4 yards of plain material 27, 1 1/2 yards 36, 1 1/8 yards 44 inches wide and 1 1/2 yards of plaid 27, 1 1/2 yards 36, 3/4 yard 44 inches wide; the collar 3/8 yard, 36 inches wide; the skirt 3 3/4 yards 27, 2 1/2 yards 36 or 44 inches wide, with 1 1/4 yards 27, 3/4 yard 36 or 44 inches wide for the tunic.

The May Manton pattern of the blouse \$184 is cut in sizes from 34 to 42 inches bust measure; of the collar \$234 in one size; of the skirt \$194 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.

HOE cakes are made out of corn-meal, water and salt. They were originally baked before an open fire on a board which for convenience had a long handle attached to it. At present they are cooked slowly and on both sides on a well-greased griddle.

Certain dishes made of Indian corn have become identified with certain localities and thus we have particular recipes bearing the names of these localities. For instance, there is South Carolina corn bread.

Good Pottage Sauté.

Put three pounds of stew beef in a suitable soup pot. Add to it a gallon of water, a teaspoonful of salt, a dozen pepper berries, six ripe tomatoes, two medium sized onions, a small turnip and two carrots. Bring the water slowly to the boiling degree and skim the surface thoroughly. Add a tablespoonful of powdered gelatin, sprinkling it in slowly. Close the pot close with its lid and let the contents cook for six hours. A fireless cooker will answer admirably for this purpose. By this time the meat will be reduced to shreds, and the vegetables to a liquid. Strain the soup through the colander and after it has dripped through throw away what remains in the colander. Rinse the colander, place it over a saucepan, lay across it a piece of cheesecloth doubled, and pour in the soup. When it has run through put it in a cold place over night. In the morning remove the fat from the surface, pour it into glass jars and put near the ice to chill.

Chocolate Pudding.

Cook one-quarter of a cupful of well washed rice in a double boiler with one pint of scalded milk and one-third of a teaspoonful of salt. Add one level tablespoonful of butter, one-third cupful of sugar, one square of chocolate melted, half a cupful of seeded raisins and one teaspoonful of vanilla. Cut and fold into the mixture the stiffly whipped whites of two eggs and half a cupful of whipped cream. Pour into a buttered dish and cover with a meringue made with the whipped whites of three eggs, six level tablespoonfuls each of powdered sugar and of grated chocolate. Brown in a moderate oven.

A Hot Dish From Cold Mutton.

One tablespoonful butter, cold mutton, salt, two tablespoonfuls of tart fruit jelly, mustard, pepper.

Cold beef and cold lamb please the palates of some people, some of the time, but cold mutton—never! To make an appetizing dish, melt the butter and jelly in the chaffing-dish. Do this over a low flame so that the jelly will not scorch.

In this sauce lay the mutton and cook until heated through. Sprinkle with salt and pepper and a tiny pinch of mustard if desired.

Brown Betty.

Peel and chop enough apples to make two cupfuls. Have ready one cupful of fine bread crumbs and two tablespoonfuls of butter, cut into small bits. Butter a bake dish and put in the bottom of it a layer of chopped apple, sprinkled with sugar, bits of butter and a very little cinnamon; over this spread a layer of crumbs. Then comes another layer of apple and so on until the dish is full. Top with bread crumbs and butter. Bake closely covered for 40 minutes; remove the cover, set the dish on the upper grating of the oven, and brown the pudding. Serve hot with hard butter and sugar sauce.

Glazed Apples.

Core and pare half a dozen apples. Make syrup with a cup of sugar and a cup of water. Cook the apples in the syrup, cook until tender, turn while cooking, but do not cover, as the steam will cause them to break in pieces. Have circular pieces of stale sponge cake ready, take the apples up on to the cake, sprinkle apples and cake generously with granulated sugar and set in the oven to glaze. Add half a cup of syrup from preserved ginger to the apple syrup and let boil up at once. When the apples are a delicate brown, pour the syrup into a serving dish, set the apples in the syrup and fill the open spaces with pieces of preserved ginger. Serve with hot cream.

Valuable Laundry Suggestions

WHEN I went to see a friend one day I found her washing blankets. "How do you make them look so white?" I asked.

"The secret is this," she answered, "I slice half a cake of washing soap into two quarts of water, set it on the stove until dissolved, then turn it into a tub of cold water and add four tablespoonfuls of borax. I soak the blankets several hours, then wash them in this water, rinse them twice in cold water and again in cold water to which has been added a tablespoon of glycerine. I hang them in a windy, shady place without wringing and, while still damp shake and pull in place. My blankets are soft and look almost like new when I do them in this way."

"I found that some sheet and pillow slips had spots of indelible ink on them and I am removing them," she remarked later.

"How can you do that? I thought indelible ink was impossible to remove."

"It is hard to take out," she replied, "but I have done so by soaking the spot in very strong salt and water and rinsing in strong ammonia and water. The process may have

to be repeated several times, but in the end this ink will come out."

When wine and fruit stains are of a long standing it is no easy matter to remove them. Under the circumstances, the following is a useful mixture: To half an ounce of powdered sal-ammoniac add half an ounce of salts of tartar, and then dissolve in a large cupful of warm water. Saturate the stained portions of the table linen with the solution, and when the stains are not visible, wash the linen with hot water and soap.

There is nothing better than salt in the water used for laundering tub fabrics, to render them fast. Turpentine also is excellent for most colors. Expert laundresses make a study of colors, and set certain things with one thing, and others with something else, but these homely aids may be generally used to this end, without misgiving.

Never use new soap, it is soft and rubs away in no time. Buy it some time before it is needed and store it in a dry place until it hardens—it will last twice as long.

Handkerchiefs which have become yellow can be made snow-white by soaking them in pipeclay and water for 24 hours.