

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

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

## May Manton Weekly Fashion Talk

FLOWERED SILKS ARE MUCH IN VOGUE

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

**A** GOOD, old-fashioned remedy for barbed wire cuts is kerosene and lard—mix well together. To a pint of this mixture add half a teaspoonful of strong spirits of camphor and a half teaspoonful of carbolic acid.

To prevent wooden tubs or pails from shrinking when not in use, paint them with glycerine.

If you lay in the sunlight articles that have been scorched in ironing, the scorch will disappear.

Rub gilt frames with freshly baked bread moistened with ammonia; or try the older method of washing them in water in which onions have been boiled, and to which a little sulphur has been added. The sulphur aids in keeping the yellow color.

A baby's thirst is not satisfied by its diet of milk. He should be given clean, cool water regularly every day. Boiled water cooled and given between feedings will often aid digestion and quiet restlessness. Regular hours, proper food and long hours of sleep are necessary to a healthy infant.

To test light bread dough and make sure as to whether it has risen sufficiently for baking, press the finger in the dough. If the hole remains the dough is in proper condition; if the dough rises and fills the indentation this shows that it is in a condition to continue rising.

### Washable Chiffon Veil.

When a washable chiffon veil is soiled fold it neatly and tack the folds securely with basting thread. Then wash the veil carefully in soapy water and rinse it in salt water to set the color. Press the folded veil between a couple of heavy bath towels to get the water out and do not wring it at all.

When as much water has been pressed out as is possible to get out cut the bastings and pull them out. Lay one edge of the veil straight on the ironing board and iron it dry with a moderately hot iron. Then iron each of the other sides dry and then iron the middle of the veil until it, too, is dry. By ironing the edges first the veil can be ironed without stretching or pulling out of shape.

Lay the veil flat on a bed for an hour or two after it is ironed. If it is ironed in this way it will keep its shape and will not wrinkle easily.

### To Clean Woolen Skirts.

It is surprising how many women send their woolen skirts to be cleaned when skirt after skirt could be done at home, if washed with naphtha soap and tepid water, and ironed in the ordinary way, on the wrong side. This treatment will make a woolen skirt, especially serges and broadcloth, look like new.

If the cloth is badly soiled, scrub it well with the soap and water, using a small brush, and scrub with the grain of the goods.

A little ammonia may be added if the material is black, but it will not be good for colored materials as it fades the color.

After rinsing the garment in several tepid waters hang to dry, and iron it before quite dry.

### Uses of Benzine.

Buy one gallon of benzine. Collect all the kid gloves, white kid shoes or slippers, silks and coat collars that need cleansing with benzine. Put some benzine in two basins, one for washing (washing the most delicate articles first) and use the other for rinsing. When the dirt has settled in the basins, carefully pour off into a jug and break up into it a 10-cent cake of ice camphor. Let this stand a day or two until thoroughly dissolved and use in an oil feeder to hook over the beds, picture frames, mop boards and any furniture around the bed. The benzine will quickly dry, leaving no trace or stain.

### Porch Cushion Covers.

Some persons before fitting out a porch completely with cushions test samples of the cloth to see if they will stand sunlight and water. One should never use handsome embroidered or silk pillows on the porch; comfort, not elaborateness, should be the aim.

The covers, if possible, should be uniform in material and color, with perhaps one or two carefully-chosen contrasting shades to avoid any chance of monotony. If the materials are washable two sets of removable covers are made for convenience in laundering.



Design by May Manton

8349 Fancy Blouse with Over Waist, 34 to 42 bust.

8332 Two-Piece Skirt with Flounce, 24 to 24 waist.

**N**EVER were flowered silks prettier and the gowns that are made from them are really fascinating. This one is trimmed with the velvet that is such a pronounced favorite of the season and worn over an under blouse of plain white charmeuse. Organdy was the material of the Summer for the dainty under blouses, but for Autumn the soft satins will have great vogue and they make a charming contrast with the taffeta. The long sleeves shirred at the wrists, the collar that is high at the back with a slight opening at the front, the over-blouse with big armholes and the flounce of the skirt are all new features and interesting ones. As a matter of course, the design can be copied in almost any seasonable material, but there is a peculiarly quaint charm about flowered taffeta that seems to suit the style of dress especially well, although it is quite possible to reproduce the color effect in a much simpler material. Challis in some pretty color and design with the same velvet for trimming and a crepe de chine blouse would make a very pretty afternoon costume, giving somewhat the same combination effect yet so much simpler as to be adapted to simpler needs.

For the medium size, the under blouse will require 2½ yards of material 36, 1½ yards 44; the over-waist 1½ yards 27, 1½ yards 36 or 44; the skirt 4½ yards, 27, 3 yards 36 or 44 inches wide.

The May Manton pattern of the blouse and underwaist 8349 is cut in sizes from 34 to 42 inches bust measure; of the skirt 8332 from 24 to 34 waist. They will be mailed to any address by the Fashion Department of this paper on receipt of 10 cents for each.

**D**UMPLINGS are delicious in stews. They must be mixed with discretion, however. Shortening should not be put into them. It is apt to make them soft and soggy.

Do not remove the lid from the vessel in which they are cooked. They are then likely to be heavy.

Plain dumplings require only flour, salt, sweet milk and baking powder. The flour and baking powder should be sifted together. Then the milk may be mixed with them and the salt added.

Soup Dumplings—When dumplings are cooking see that they are kept boiling. Only enough dumplings should be dropped in to cover the top of the stew or soup.

### Potato Apples.

Two and a half cupfuls of hot rice, one and a half cupfuls of grated cheese, one and a half tablespoonfuls of melted butter, three-fourths of a teaspoonful of salt, three tablespoonfuls of hot cream or milk, two egg yolks, a few grains of cayenne and a few grains of nutmeg.

Boil the potatoes and put them through the potato ricer. Mix together the cheese, butter, salt, cream, egg yolks well beaten, cayenne and nutmeg. Beat these into the potato. When cold shape like small apples, roll in fine, dry crumbs, then in egg diluted with cold water (one tablespoonful to an egg), and in crumbs again, and insert a clove to represent the blossom end of the apples. Fry in deep fat.

### Tomato Mock-Orange Marmalade.

Scald and peel large-sized yellow tomatoes. Cut downward over each seed section, press open and remove all seeds with the thumb, leaving the pulp comparatively whole. To two parts of the prepared tomatoes allow one part of oranges, slicing thinly. Cover all with an equal quantity of sugar and let stand over night. In the morning pour off sirup and cook down about half, add the tomatoes and oranges and cook until the orange skins are transparent. Seal in jelly glasses. This is an original recipe, and is a delightful substitute for the genuine orange marmalade, though much cheaper.

### Tomato Catsup.

Wash and cut in pieces a half peck of ripe tomatoes. Cook in a porcelain-lined or granite iron preserving kettle till soft enough to put through a sieve, which will remove skins and seeds. To the pulp add two tablespoonfuls of salt, two tablespoonfuls of pepper, one-half tablespoon allspice, one-half tablespoon cloves and one-half pint vinegar. Let the tomato cook for several hours before adding the spices and vinegar. Mix the salt and spices dry in a bowl, and blend well before putting into the tomato. Cook till quite thick and put in bottles. Store in a cool cellar.

### Cold Fruit Pudding.

Cut thin slices of stale bread or sponge cake and fit them closely together as a lining for a mold or pudding dish. Have ready hot freshly stewed fruit, preferably currants and raspberries, blackberries, or some richly colored fruit. Be sure to have an abundance of juice. Turn the fruit into the lined mold, cover with a further slice of bread or cake and put a plate over the top and a weight on this, so as to hold the plate down in place. When the pudding is cold, turn out, and serve plain or with custard.

### Hermits.

One-third cup butter, two-thirds cup sugar, one egg, two tablespoons milk, one and three-quarters cup of flour, two teaspoons baking powder, one-third of a cup of raisins stoned and cut in small pieces, half teaspoon cinnamon, quarter teaspoon each of cloves, mace and nutmeg. Cream butter, add sugar gradually, then raisins, egg well beaten and milk. Mix and sift dry ingredients and add to first mixture. Roll not too thin. Bake in moderate oven.

### In Making Doughnuts.

Here is a discovery: When making doughnuts put one-fourth teaspoonful of ground ginger in each batch. The spice will never be detected and the doughnuts will not absorb the fat. If chicken fat is added to the lard in which doughnuts are dropped, the flavor will be much improved.

## Teachers As Help to Rural Home

**T**HE teacher can help the homes of her district only through her natural work in the community, and not by trying to apply any external "cure all" for economic problems.

The teacher has many opportunities to bring her work into close relationship to the home. Take arithmetic, for instance. She can apply the fundamental operations to egg and butter accounts; to farm work problems; to problems based on the milk sheet; to the building of a new silo, barn or school; to a simple system of farm bookkeeping; in short, to any of the live interests of the farm.

Again, she can make civics practical. She can teach the topic of "election" when elections are of special interest in the community; visit the polls with the older pupils on election day, with some of the district or town officers to explain; teach process of naturalization when court holds a session for that purpose; study actual papers of some one who has become naturalized; and send questions and answers on our Government to one about to become a citizen. She may send the pupils to the parents for every topic that can be learned by experience and thus secure co-operation and interest in the work.

It is possible to make the work in

agriculture practical. When studying corn, why not study the real thing, not a textbook? Why not visit a field, select best stalks, and best ears; get the state circulars on corn selection, curing and testing and make racks for drying and later on actually test the seed.

It is not necessary to limit this work to the class in agriculture, for it is possible to get the whole school and the community interested. As part of their school work she can have the pupils select and fire-dry corn at home and later in the season test it.

Other topics in agriculture offer the same opportunity for work that will reach the home—weeds, poultry, silos, alfalfa and use of the Babcock tester. The wide-awake teacher will get a tester for the school and use it freely. She will have pupils demonstrate its use at evening programmes and make tests for each home.

They can keep milk sheets and weigh the milk every day to determine actual value of cows. Pupils are exceedingly interested in this work and older boys will come in for the Winter months if they find something practical offered.

In short, the teacher who wishes to help must feel that she is a part of the community—must be loyal and ready to serve.—Ellen B. McDonald.