

# 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

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

### A FASHIONABLE GOWN OF PLAIN AND FIGURED SILKS

**Cookery Hints.**  
NEVER throw out crumbs or bits of bread. Dry them in a slow oven, then roll them fine and sift through a coarse strainer. Keep them in a glass jar ready to use for croquettes, scalloped dishes, etc. True economy does not consist in going without, but in utilizing what we have in such a way as to obtain the most from it.

When frying bacon, put the sliced meat into a colander or sieve and pour boiling water over it. Let it stand in the water just a few seconds, then pour cold water through it to regain its crispness. Absorb the water with a cloth and fry in a smoking hot pan. The scalding removes the superfluous salt which is usually left in the bacon. The fat that is fried out in the cooking is better than lard for frying. As it has no burnt salt in it, it is almost as white and pure as lard.

If you do not have ice and wish to keep fresh meat over a day, place on earthen dish and cover it with cloth wrung out of vinegar, covering with a pan to keep from drying out. Set in cool place. This will not injure meat.

Cut slices of bread that have become stale can be freshened by placing them together in a damp cloth. Put the cloth in a paper bag and leave it in the oven for a quarter of an hour.

A turnip is quite as good as bacon rind or lard for greasing cake tins and frying-pans. Use the cut side of the turnip and no odor or taste will result.

#### Proper Shoe for School.

Every mother should study her child's foot and buy shoes that will fit it. Watch the barefooted child at play and notice the space the toes require when the muscles are free. Forty per cent of high school children have flat-foot; and weak arches and spines are common among school girls of this age simply because the proper care has not been given to dressing their feet.

There are several makes of shoes that are specially adapted to the needs of the child. They have wide toes and the heels are built out under the instep so as to form a support for the arch of the foot. It would be well to get this kind next time you buy shoes for your boy or girl.

#### Case for Traveling.

Useful, indeed, for the traveler is one of the writing cases of colored morocco. Aside from the blotting pad, firmly held in place by the triangular leather corners, there are four gusseted pockets for stationery, and a stamp pocket. A bone-handled pencil is fitted into a leather loop-holder, and there is an extra loop for a fountain pen. The case is provided with a handle so that it is easily carried, and it also has a lock and key.—Newark News.

#### When Darning Stockings.

When darning stockings, have two darning balls in your darning basket, one black, one white. By using the black ball under white or light hose, and the white one under dark hose, the stitches of contrasting color are more plainly seen and darning is made much easier. If you cannot really find a white darning ball in the stores, a white china nest egg answers the purpose admirably. These may be found at the large department stores.—Christian Science Monitor.

#### Adornment of Slippers.

Crescent-shaped buckles, studded with rhinestones and imitation sapphires or other stones, are worn at the side of dress slippers as a finish to the narrow instep strap. They are very dainty and attractive. Another new slipper adornment is the rhinestone stud, formed of a single large rhinestone and worn in the front vamp as near as possible to the top. The stud looks particularly well with the brocade slipper, now so much in vogue.—Newark News.

#### For Baby's Bonnet.

To have fresh rosettes and strings for baby's bonnet at a moment's notice, embroider an eyelet at each corner of the bonnet where the ribbons are usually sewed. Have on hand a supply of small rosettes with ends attached to serve for strings. Slip the ends through the eyelets, and the bonnet is ready to tie. If the ribbons become soiled, or a different color is



8324  
8246

8324 Gathered Blouse, 34 to 40 bust.  
8246 One-Piece Skirt with Yoke, 22 to 30 waist.

Design by  
May Manton.

desired, the change may be made in fluffy bonnet is one of its beautiful stantly with no time wasted in rip-features. These little shirred bonneting off old ribbons and sewing onnets, with their puffed-out crowns new ones. A bunch of tiny rosebuds and sheer ruching over the face, are placed on the side of baby's little as pretty as can be devised.

## New Occupation for Young Women

YOUNG women who may be unable to devote two or three years to a course of study which will fit them to become trained nurses are seeking to obtain the necessary instruction which fits them to be trained attendants. This enables them to find positions where they may take care of invalids or convalescents.

In many families there is a need, at one time or another, of the aid of a trained attendant, where the services of a trained nurse are not required. The compensation is, of course, more moderate than for a trained nurse, but an attendant has neither the experience, the skill nor the responsibilities which are part of a trained nurse's life.

Opportunities for gaining instruction as a trained attendant are to be found in classes organized in our large cities. The course of study is for a term of two months, and includes lectures and class work. Students are required to have references of high moral character and to be not less than 20 years of age.

A girl is not to imagine that in-

NOT alone is silk one of the smartest materials for Autumn, it is also shown in really marvelous variety. This costume combines one of the poplin weaves with a plain silk showing a figured design and the contrast is an excellent one. Both the blouse and skirt are simple, yet they take the most fashionable lines. The collar that stands away from the neck is an important feature as also are the long sleeves that are close-fitting at the wrists. The puffed tunic gives fullness at the hip line. If a wool gown is wanted, fine serge could take the place of the silk with plain taffeta or velvet for the trimming portions or the two tunics could be made of one material and the trimming material used for the collar and girdle only. Velvet is exceedingly smart as trimming both for silk and wool. The entire gown made of taffeta or serge or of the Henrietta cloth that is being exploited by fashionable dressmakers with collar and girdle of velvet would make an excellent effect and these trimming portions can be either in matching or in contrasting color.

For the medium size, the blouse will require 3 3/4 yds. of material 27, 1 1/2 yds. 44 in. wide, with 1/2 yd. 27 for collar and cuffs; the skirt 4 3/4 yds. 27, 4 1/4 yds. 36, 2 3/4 yds. 44 in. wide, with 1 1/4 yds. 27 for lower puff.

The May Manton pattern of the blouse 8324 is cut in sizes from 34 to 40 inches; of the skirt 8246 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.

#### Mayonnaise Dressing.

PUT an earthen bowl into a larger one containing cracked ice. Break into it the yolks of two fresh eggs, add a pinch each of salt and paprika and half a teaspoonful or more of dry mustard. Mix thoroughly and add oil drop by drop at first. A clear spot forming upon the egg is the test of the proper quantity of oil. Use a silver teaspoon for mixing and beat constantly. If the Mayonnaise should curdle, put it on the ice for an hour, or add a few drops of lemon juice. When a cupful or more of oil has been used and the dressing is stiff enough to cut with a knife, add the juice of half a lemon, or more, according to taste. Cover with paraffin paper and keep on ice until ready to serve. For fruit salads, omit the mustard and pepper and at the last fold in a little cream, whipped solid. Veal or chicken jelly may also be mixed with Mayonnaise. Chopped sweet herbs, pickles, olives, capers, onions, garlic, shrimp paste, horse-radish and caviar are used to season Mayonnaise. Chopped olives, pickles, and capers with a little onion or garlic, if desired, make Tartar sauce when added to Mayonnaise.

#### Chicken Broth.

Select a nice, desirable-sized, soft-meat stewing chicken. Wash it thoroughly and immerse it, whole, into a pot of water, bring to the boil and allow to simmer slowly until quite plump and fairly tender. Lift and throw a half cupful of well-washed rice into the broth. Simmer for another half hour, season to taste. Now the chicken may be filled with the regulation bread and potato filling, neatly trussed and browned in the oven. If you will spread the fowl with butter before placing it in the oven it will help the browning and improve the flavor.

#### Clear Soup With Eggs.

Put a quart of soup stock over the fire and when lukewarm stir in the white of a raw egg. Bring quickly to the boil, stirring all the time. As soon as it bubbles, take from the fire, pour in a little very cold water and let it stand for three minutes. Then pour slowly off the dregs through a flannel bag or a double cloth. Let it drip as you would jelly. When all has dripped through, return to the fire. Now neatly poach as many eggs as there will be people at table, and when the hot soup is in the tureen slip these carefully into it.

#### Unique Custard.

A good way to make baked custard is to drop the yolk of an egg in a custard cup, add a big teaspoonful of sugar, two gratings of nutmeg, and about five tablespoonsful of unskimmed milk, put the cup in hot water and bake slowly until the custard is firm—until a knife thrust in it comes out clean. Beat the white stiff, add a small tablespoonful of sugar, beat again and pile on top of the custard and garnish with a maraschino cherry in the center of the meringue. Cool and serve.

tion is given in diet and the proper preparation of food.

Duties of a useful and general nature required of an attendant are reading aloud, writing notes, packing trunks and preparing an invalid for traveling. A trained attendant should be ready for any emergency, quiet in manner, self-reliant and companionable.

Young women who are adapted to this occupation seem to have no difficulty in getting work. Very often the demand for good attendants exceeds the supply.

Although the course of study includes classes in cooking for invalids, this branch is not compulsory, but it is advocated for all who wish to become proficient in their work. In these classes may be learned the care and sterilization of milk, preparation of beef essence, the making of soups and delicacies.

Girls and young women who have no intention of coming in competition with semi-professional workers are studying with the object of being useful in their homes.

A practical knowledge of nursing cannot fall to be of service to a girl who may find opportunity to use it in an emergency in her family.

If she is interested in charitable work she may be of service in the homes of the sick poor.