

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

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

Household Hints.

ALL paint marks can be removed from overalls by letting them soak for a day in turpentine.

Tea stains should be rubbed with glycerine before the fabric is washed.

Should fresh paint be spilled on the floor, pour some vinegar on it at once and wipe up with a soft cloth.

Wine stains which have dried on the table cloth or napkins should be touched with a few drops of whisky before the linen is sent to the laundry.

Precipitated chalk is excellent for cleaning tarnished silver. Place a little in a saucer and add just enough liquid ammonia to moisten it. Rub this lightly over the silver, and the stains will quickly disappear. Then wash in hot suds, dry carefully, and polish with a clean chamois leather.

Wet fruit stains on woolen with tepid water, then rub on dry starch and hang out in the sun. Washing in kerosene before washing with soap and water is another way of taking out fruit stains.

When it is necessary to iron a rough-dry garment at once, try this method: Damp it, roll tight, wrap in a cloth, and then in paper, and put it into the oven while the irons are heating. Evaporation will cause it to be thoroughly dampened in a very few minutes; but care must be taken that the oven is not hot enough to scorch the things.

Mix a small quantity of soft soap with the same proportion of powdered starch and salt, and the juice of a lemon to remove a mildew stain. Apply this mixture to both sides of the stain with a small brush, and, if possible, let the article lie on the grass all day and night until the stains have quite disappeared. Then wash in the usual way.

Add two tablespoonfuls of soda to four quarts of water to clean enamelware. Immerse the discolored utensils in the water and boil for half an hour; then scour them, using some of the soda water and a stiff brush. If the stains are persistent boil a second time and use sand with the soda water for the second scouring.

To remove a cinder or other foreign substance, lay over the eye a cloth on which has been spread the beaten white of an egg, with a little sugar and pulverized alum added.

Cold rain water and a good soap will usually remove machine grease stains.

Silver or gold jewelry may be satisfactorily cleaned by adding a teaspoonful of ammonia to a cup of water and applying with a rag.

Paint stains that are dry and old may be removed from cotton or woolen goods with chloroform. It is a good plan to first cover the spots with olive oil or butter.

Olive oil is excellent for the health. A tablespoonful of it three times a day is recommended by many physicians as a means of warding off appendicitis.

To "set" the color in light shades of pink and blue soak the goods in salt water with a small lump of alum added. Use the alum alone for the different shades of lilac and violet. After the color has been "set" wash the garments in warm borax suds, which will help to keep the color in the goods.

In washing chintz, wheat bran will be found more satisfactory than soap. Tie a quart of bran in a piece of cheesecloth and use this for rubbing on the material as one would soap. Do not use too hot water and rinse and blue as one would if washed in the usual way.

Add a little vinegar to some warm water when cleaning leather furniture, using a clean cloth or sponge. Wipe with a dry cloth. Then, to restore the polish, put two teaspoonfuls of turpentine with the whites of two eggs; beat a little and apply with a clean flannel cloth. Dry with another cloth. All the cloths used should be soft and absolutely clean.

May Manton Weekly Fashion Talk

IN THE FASHIONABLE REDINGOTE STYLE



Design by May Manton.

8451 Tunic Dress with Low Belt for Misses and Small Women, 16 and 18 years.

EVERYTHING that gives the redingote suggestion is fashionable this Winter. Here is a dress that can be made just as it is shown here, of one material, or with skirt, vest and sleeves of a contrasting material. This drawing was made from a frock of gabardine with edges bound with silken braid, the color being midnight blue, but one could think of many ways in which the design could be used. This frock is an essentially practical one, if the skirt, vest and sleeves were made of charmeuse satin, or made of velvet it would be somewhat more elaborate in effect. If the entire redingote were made of velvet and the skirt of broadcloth, it would be a still different result, and if plain serge were used for the redingote and Roman stripes for the skirt and vest, it would be a useful frock, but different from this one. The design is adapted to all these uses and also to a great many others. Already many families are making up dresses in cotton stuffs, pique and the like. Pink or blue linen or poplin for the redingote and skirt with white collar and cuffs scalloped, would be pretty, and scalloped edges are exceedingly fashionable. The skirt is in two pieces, with a plait at each side seam. The waist and tunic are finished separately and joined one to the other and the waist portion includes the vest.

For the 16-year size will be required 6½ yds. of material 27 in. wide; 5½ yds. 36, or 4¾ yds. 44 in. wide, with 8 yds. of braid.

The May Manton pattern No. 8451 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.

Sending a Kitchen to the Fair

A COMPLETE kitchen with a real stove, refrigerator, sink, worktable and other necessities is being sent by the Department of Agriculture to San Francisco for the fair. This kitchen is not a "model" in the sense that every housewife is to try to make hers as nearly like it as possible, but is rather a composite of many possible model kitchens which is designed to illustrate various essential principles of convenient kitchen arrangement. The American housewife, for whose special benefit the model has been constructed, must judge from it what appliances and improvements in arrangement will best fit her peculiar household needs—and those of her purse.

One general idea emphasized by the Department's San Francisco-bound kitchen is that the size of the ordinary kitchen should be small rather than large if the room is to be used only for the preparation of the meals. It should be as compact as possible to save traveling back and forth. The stove, table, and sink should be as near together as is convenient, and the distances to supplies and the dining-room or pantry should be short. On the floor of the model room the distances most commonly traveled in preparing and serving

meals are indicated by straight lines. "The fewer ornaments the better in a housewife's workshop" is the text of another lesson of this little exhibit. Corners are rounded; surfaces are plain; there are as few moldings as possible to catch dirt which must be removed with so much effort. One feature is a table with legs that may be raised or lowered to suit the height of the worker.

The refrigerator, as it stands, would never in the world recommend itself to any thrifty housewife, for one part of it is lined with solid porcelain, another with enameled steel, another with zinc painted with enamel paint, and another with unpainted zinc. However, this refrigerator preaches a sermon of its own, for the advantages and disadvantages of each particular lining are explained in labels attached. Each woman who reads may look for what suits her own refrigerator, and housewives from the north or from the south, from a high, dry region or a low, moist region may each decide which feature is most adaptable for her own use and pocketbook.

A stew kettle is shown in several common materials in the model kitchen, but no particular make is recommended. The aim is to show

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Vegetable Variations.

WHEN plainly cooked vegetables begin to pall, a variation in the manner of cooking has quite the effect of a new substance, and there are many ways of cooking and serving every kind of garden product to make it more appetizing.

Cabbage Hash.

Chop fine equal quantities of cold boiled potatoes and cabbage (boiled), and salt to taste. To a quart of the vegetables add one-half to three-fourths of a cupful of sweet cream and let simmer until thoroughly heated through.

Beets.

Wash the beets well, cook until tender, drop into cold water and slip off the skins, then cut in eighths lengthwise. Make a sauce with two tablespoonfuls of butter, four tablespoonfuls of lemon juice, one-half teaspoonful of salt, a dash of cayenne and let boil up once, then pour hot over the beets just before serving.

Diced Turnips.

Peel and slice the turnips and cut in dice an inch square, boil until tender in as little water as possible. To one quart of turnips add one tablespoonful of sugar, and salt to taste. When they are boiled as dry as possible, add two or three tablespoonfuls of cream mixed with one well-beaten egg.

Baked Cabbage.

Chop three pounds of cabbage, stir into it one tablespoonful of flour, one teaspoonful of salt, a dash of red pepper, one teaspoonful of dry mustard, two tablespoonfuls of butter and one-half cupful of water. Put into a buttered casserole, dot with bits of butter, cover, and bake in a hot oven for one and one-fourth hours.

Vegetable Oysters.

Scrape and rinse the roots, and slice them thin, throwing into vinegar and water to keep them from turning dark colored. Put into boiling salted water and boil until tender. Make a sauce with the beaten yolks of two eggs, two tablespoonfuls each of flour and thick sweet cream, mix well and add gradually one pint of the water in which the oyster plant was boiled, and two tablespoonfuls of butter. Place over the fire to boil until the thickening is well cooked, pour over the oysters and serve hot.

Curried Carrots.

Cook one and one-half pounds of small carrots, peeled and cut in quarters lengthwise. Scrape and chop one small carrot and a small talk of celery, and fry to a light brown in one tablespoonful of butter. Then add one tablespoonful of flour, one dessertspoonful of curry powder, and cook slowly for five minutes. Add one-half of an apple, peeled, cored and chopped, one-fourth cupful of sifted tomato pulp and one and one-half cupfuls of vegetable stock. Cover, and let boil gently for 20 minutes, strain, return to the fire, season with salt and pepper, and add the carrots and two sliced hard-boiled eggs, when all are thoroughly hot, serve in a border of boiled rice, garnished with parsley.

sauce pans or kettles made of steel, aluminum, enamelware, copper and earthenware, and descriptive labels explain how each material excels in its own way and its disadvantages.

On the walls of the model are shown samples of the more common floor coverings and wall finishes with labels setting forth the relative merits and drawbacks of each. Linoleum and oil cloth have their strong points, and so have tinted, painted and undressed wall surfaces. Varnished wall paper is good for some purposes and unvarnished for others.

Superfluous Hair

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