

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

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

Dishwashing.

If there is one thing more than another that should be thoroughly and conscientiously done, it is the dishwashing. Dishwashing is often looked upon as menial work or drudgery. But any work poorly and improperly done whether it be teaching school, painting a picture or washing the breakfast dishes is drudgery. Success in each case means proper equipment, thorough knowledge of the work and right attitude toward the work.

Collect, sort and scrape all dishes to be washed. Fill sticky dishes which have been used for milk, eggs and starchy foods with cold water. Use hot water for sugary substances. Wipe the greasy dishes with paper and burn the paper or use a rubber food scraper made for that purpose.

Fill one dishpan one-third full of hot, soapy water and another with clear hot water. Wash the dishes thoroughly in soapy water and rinse in clear water. Have an ample supply of clean, dry dish towels.

Wash the glassware first, then the silverware, cups and saucers, plates, platters and vegetable dishes. Follow with the cooking utensils if they were not washed as soon as used.

Dishes that feel rough and sticky are unfit for use. Clean dishes can only come from a clean dishpan, clean water, a clean dishcloth and clean, dry dish towels.

For the Housewife.

Many housekeepers do not know that there is a simple way to prevent potatoes from burning and sticking to the bottom of the pot. An inverted pie pan placed in the bottom of the pot avoids scorching potatoes. The water and empty space beneath the pan save the potatoes. This also makes the work of cleaning pots easier, as no adhering parts of potatoes are left to be scoured out.

If you have a door in your house that will swing shut when it is desired to stay open or ajar, make a small bag—as ornamental as you please, though the color of the floor or wall paper is recommended. Fill this with sand. Attach it to a ribbon or cord long enough to slip over the doorknob and let the weight drag on the floor. This makes a door-stop that is always at hand and can be lifted out of the way without stooping.

Household Hints.

Try cooking the sausage in the oven instead of frying it.

A tiny bit of butter is often an improvement to cake frostings, especially chocolate or caramel.

The milk added to potatoes while mashing them should be hot to keep them from becoming soggy.

Mice object to camphor, which if put in places frequented by them, will drive them away completely.

Kerosene will soften boots and shoes that have been hardened by water and makes them as pliable as new.

Most people sprinkle fried apples with sugar just before serving. Try using salt instead and see what an entirely different flavor is given the dish.

A tablespoonful of olive oil and another of molasses added to the griddle cake batter is worth while trying. This keeps the cakes from sticking and also aids in browning.

If vinegar is added instead of water to moisten stove polish, two good results will be obtained. First, the work of polishing will not be as hard, and secondly, the polish will last much longer.

Before turning oyster soup into the tureen put into the dish a heaping tablespoonful of finely minced celery and half as much chopped parsley. The flavor of the soup will be much enhanced.

If there is not electricity in the house and it becomes necessary to have a little light all night in a sick-room, use a candle heaped with salt to the black part of the wick. The light will be mild and steady and it will not contaminate the air like kerosene or gas.

May Manton Weekly Fashion Talk

A NEW BLOUSE WITH OPEN COLLAR



Design by May Manton

8528 Blouse with Vest, 36 to 46 bust.

ALL the newest blouses show high collars of some sort. This one, which is open at the front, is thoroughly comfortable as well as exceedingly smart. It includes also a little vest that is pretty and has the advantage of allowing the use of contrasting materials. Here the blouse itself is made of silk crepe while the collar, vest and cuffs are of bengaline silk, and that combination is a new one which is much liked. The fronts of the basque show an unusual shaping at the lower edge which is effective and the ends of the shaped belt disappear under the extensions. The sleeves may be longer or shorter as desired, but the long, plain sleeves with roll-over cuffs are new and fashionable. Blouses of this kind are liked for wear with coat suits and also are utilized for entire gowns of simple material. For the trimming any pretty contrasting material may be used, but the heavy silk in contrast with the crepe is effective.

For the medium size will be needed 2 1/4 yds. of material 27, 1 3/4 yds. 36, 1 1/2 yds. 44, with 3/4 yd. 27 for vest, collar and cuffs.

The May Manton pattern 8528 is cut in sizes from 36 to 46 bust measure. It will be mailed to any address by the Fashion Department of this paper, on receipt of 10 cents.

Making Use of the Left-Overs

BY MRS. W. C. PALMER.

(Concluded From Last Week.)

HERE there are bits of boiled or roast meats left over, cut the meat into cubes. Stew gently, flavor with a tiny bit of onion and thicken. Instead of making the usual crust that is used for the meat pie, make small biscuits and place on top of the meat and gravy and bake a golden brown. Do not make too many, but just enough to make everyone wish there were more. Another time, cold mashed potatoes can be used instead of the biscuits. The potatoes should be mashed again with a little warm milk and if eggs are plentiful, whip in one. Spread over the meat pie and bake a golden brown or until hot clear through. One must remember to add salt and a little pepper also to the cold potatoes so they will not taste flat and warmed over.

Cold meats of all kinds can be sliced, dipped in egg and bread crumbs and fried a golden brown. Any left-over vegetables as a few beets or carrots or peas can be made into a salad and then with potatoes and an extra vegetable one can get up a good meal in a hurry. Cold boiled or baked potatoes can be scalloped to good advantage. They require only about half an hour to bake, while if the raw ones are used it often requires over an hour.

Do not always mix left-over vegetables that are to be used in making a salad together. If potatoes or celery are used as the foundation, arrange the small bits around the foundation to make the dish attractive. Often a left-over cold boiled egg or two can be used to good advantage in a salad of this kind. Cut the whites into half circles and rub the yolks fine. Arrange the whites around the yolks, which should be piled in the center of the salad. If a few slices of pickled beets are left over, cut into tiny cubes and place on the salad. This will not only add a pleasant flavor, but the red, white and yellow look very pretty together, and who would guess it was made of left-overs?

Often there are bits of gravy left over from a stew or roast. These make most excellent soups and can

be made very nourishing. If there is a bit of rice left over, it can be added or a little barley can be boiled and then added to the soup. If a few lima beans are left over, rub them through a sieve and add to the gravy.

If a dish or two of tomatoes are left over, they can be made into a cream of tomato soup, while a few beans or peas can be rubbed through a sieve and made into a good puree.

Meat salad from left-overs—Two cups cold chicken or veal, cut into cubes; one cup of cold peas or carrots left over; three slices of pickled beets left over. Add to this some chopped celery and a few walnuts. Add the dressing and seasoning and serve on a cabbage leaf.

Croquettes from left-overs—Reheat the rice in a little milk. To each cupful of the rice add a little white sauce or the yolk of one egg. Season with salt and mix thoroughly. Form into balls or cones or any shape desired. Roll in fine bread crumbs, then in beaten egg that has been diluted with one tablespoon of milk, dip in the crumbs again and fry in deep smoking hot fat until a golden brown. Half-ground meat and rice can be used. Potato croquettes are made in the same way.

Very often broken slices of bread will cut small squares or triangles the size of an inch. If these are placed in the oven and toasted a golden brown they are delicious with soup. These are often called croutons.

Chinese Pudding.

Cover half box of gelatine with a half cup of cold water, soak 10 minutes, whip one pint of cream, set it in a pan of cracked ice, add half a cup of chopped ginger, half a cup of powdered sugar, half a cup of cold boiled dry rice, dissolve the gelatine, add the cream and stir until a little thick. Turn into mold, stand away to harden, serve cold with ginger sauce. Sauce: Chop fine a quarter cup of ginger, add one cup of water, quarter cup of sugar, boil five minutes, pour over the well beaten white of two eggs, add two tablespoonfuls of sherry and turn out to cool. Turn pudding out and serve with sauce poured over.

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

Cocoa Cake.

ONE-HALF cupful of butter, one cupful of sugar, three eggs, three-fourths of a cupful of milk (sweet), one teaspoonful of vanilla, six level tablespoonfuls of cocoa, two level teaspoonfuls of baking powder and one cupful and one-half of flour.

Baked Eggs.

Butter as many muffin rings as will be needed, break into each an egg, salt slightly, pour over each a spoonful of cream and bake until the whites are set.

Beet Relish.

Cook beets the same as for the table, one quart of beets chopped fine, one quart of raw cabbage, chopped fine, one cup grated horseradish as prepared for the table, one cup granulated sugar, one tablespoon of salt, one teaspoonful black pepper. Vinegar enough to mix well.

Wellesley Salad.

Cut apples into discs, chop celery rather fine, cut white grapes into halves, take out seeds, break English walnuts or pecans in small pieces, marinate with French dressing and put on ice till chilled. Serve on hearts of lettuce leaves. Whip heavy cream and add lemon juice to taste; put a large spoonful on salad.

Pumpkin Pie.

Mix two-thirds cupful of brown sugar, one teaspoonful cinnamon, one-half teaspoonful ginger and one-half teaspoonful salt, and add one and one-half cupfuls of steamed and strained pumpkin, two eggs, slightly beaten, one and one-half cupfuls of milk and one-half cupful of cream. Bake in one crust, cool and serve.

Apple Fritters.

One cup flour, one-fourth teaspoon salt, two-thirds cup milk, yolks of two eggs, whites of two eggs, one tablespoon melted butter, two medium-sized apples. Mix salt and flour, add milk gradually, yolks of eggs beaten until thick and butter. Stir in two medium-sized apples thin and lastly fold in the stiffly beaten whites of eggs.

Coffee Custard.

Two cups milk, two tablespoons ground coffee, three eggs, one-fourth cup sugar, one-eighth salt, one-fourth teaspoon vanilla. Scald milk with coffee and strain. Beat eggs slightly, add sugar, salt, vanilla and milk. Strain into buttered individual moulds, set in pan of hot water and bake until firm. Serve with cream.

Orange Cake.

One-fourth cup butter, one cup sugar, two eggs, one-half cup milk, one and two-thirds cups flour, two and one-half teaspoons baking powder. Cream the butter, add sugar gradually, yolks of eggs well beaten, and milk. Then add flour mixed and sifted with baking powder. (Do not pack flour in cup or the mixture will be too stiff.) Lastly fold in stiffly beaten whites of eggs. Put together with orange filling and ice with orange frosting.

Irish Stew.

Cut two pounds of lean mutton into inch cubes, put them in a casserole, cover with one quart of boiling water and cook one-half hour. Add one dozen button onions and one-half cup of diced carrots and cook one hour; then add one dozen small potato balls, season with pepper and salt and cook until tender. Brown two tablespoons of butter, stir in two and one-half tablespoons of browned flour, add slowly one cup of brown stock, stir until smooth and thick, pour the sauce into the casserole and cook ten minutes longer.

Poison Oak? Ivy?

An application of Santeptic Lotion affords instant relief, is soothing and cooling in its action on the affected part. It relieves the itching and irritation at once, rapidly reduces the inflammation and fever, and speedily effects a cure. Druggists refund if it fails. Santeptic is also an efficient preventive of Oak and Ivy poisoning. Keep a supply conveniently at hand. It is equally effective for all other skin troubles. At all drugstores or by mail, 50c. Ebsenott Chemical Laboratories, Portland, Or.