

Recipes—Home Interests—Fashion Notes—Household Hints

Timely, Pertinent Comment Upon Men and Affairs, Following the Trend of World News; Suggestions of Interest to Readers; Hints Along Lines of Progressive Farm Thought.

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

May Manton Weekly Fashion Talk

THE NEW AND ATTRACTIVE BASQUE



Design by May Manton.
8508 Basque Waist, 34 to 42 bust.

IT WOULD be difficult to find a prettier development of the basque than this one. It takes the long, straight lines that are so fashionable; the sleeves are set-in in rather deep armholes and can be trimmed to give the sleeveless effect; there is a chemisette at the front that can be used or omitted as liked. The basque with short back and without the sash is exceedingly fashionable, and well adapted to certain materials and to certain occasions, but, with a sash, it makes an exceedingly dressy, more elegant garment. Appropriately the basque can be made to match the skirt or of a different material, and all of one fabric with the sleeves and collar of velvet or satin or something in contrast. Here gabardine is used in combination with charmeuse satin. If a handsomer garment is wanted, velvet could be used for the basque and the skirt made to match the sleeves; or, a skirt of broadcloth would be pretty in combination with basque of velvet or of charmeuse satin. In addition to many other advantages, the basque is a very simple garment to make, for with the loose effect there is absolutely no fitting required.

For the medium size will be needed 2½ yards of material 27 inches wide, 2¼ yards 36 or 44 inches wide, with 1¼ yards 27 or 1½ yards 36, for sleeves and trimming, 4½ yards of braid, to make as shown on figure, 4½ yards 27, 3 yards 36 or 44 inches wide, to make of one material with the long back, 4 yards of material 27 inches wide, 2¼ yards 36 or 44, to make of one material with short back. The pattern, No. 8508, is cut in sizes from 34 to 42 inches bust measure. It will be mailed to any address by the Fashion Department of this paper, on receipt of 10 cents.

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

Making Time Count.

ONE housekeeper writes that in her younger days she was always considered slow. She says: "When I began a task it took me so long to get through that I frequently became disgusted, and finally determined to try and overcome this natural inactiveness. I began with dishwashing, the most disagreeable task of all. I decided that 20 minutes would be enough time for ordinary dishwashing like mine. But try as I would it always took a good half hour. In a few days, however, persistence won and 20 minutes was sufficient.

"Then I began on sweeping, dusting and so on, taking up the different tasks one by one and allowing myself only sufficient time to do them well without unduly tiring myself. Housewives know that washing and ironing are the hardest tasks in the line of housework. I found that by having all the other work arranged and the minor work out of the way before starting I could accomplish more in a shorter length of time.

"I also learned to keep my mind on my work and not build air castles. In this way I overcame my slowness, and now even the dishwashing has no terrors for me. There are many others who can profit by my example, not only in their work but in changing clothes, reading, writing, etc. There is no necessity of being slow."

Preparing Fruit for Table.

Fruit should be carefully washed before using. The tender surfaces of fruits offer facilities favorable for the harboring of deadly microbes. One might think this warning unnecessary for farmers, but think how motor cars powder every growing thing with the dusty refuse of country highways.

We make easy work of paring a pineapple by cutting the fruit into round slices and then paring.

In preparing berries or grapes for the table, look them over and then give them a bath of cold water right from the pump. A wire basket is a help in cleaning the fruits one wishes to serve raw. Put the fruit in the basket and turn the water from the pump or faucet over it, turning the basket from side to side so every part of the fruit will be washed clean; then shake the basket just a little and let drain a few minutes before serving.

Pears, plums and apples should be well rinsed in cold water before eating. Peaches should be wiped with a clean cloth and the skin should not be eaten.

Watermelon can be served in an attractive manner by cutting out the luscious red center in cone shapes and placing on a large plate lined with grape leaves, first rinsing the leaves.

Oranges and lemons should be cleaned in cold water as soon as brought from the fruit vendors, then put away in a cool place. Be sure to remove the dark spots on the surface of lemons.

A small brush used in cleaning potatoes, carrots, etc., protects the hands and is more effective in removing the dirt than ordinary washing.

Peel onions from the root ends up and the eyes will be affected less.

A whisk broom that costs only 10 cents is so handy to brush out the silks when preparing corn for cooking.

Ever-Ready Hooks and Eyes.

If hooks and eyes are buttonholed in place they will not pull off. Three or four such stitches will hold them firmly, while it takes twice or more that number if taken in the usual over-and-over way. And even then they loosen readily. Try buttonholing them to place and you will be convinced.

A Simple Poison Warning.

A good way to mark bottles containing poison is to push two pins into the side of the cork at right angles to each other.

To Clean a Carpet Sweeper.

A very coarse scrubbing brush will be found the best thing for removing the threads, hairs, etc., which are so hard to get out of the brushes of a carpet sweeper.

Spots on the Floor.

Are grease spots on your kitchen floor? Water with any amount of scrubbing will not remove them; just try alcohol to remove these same spots and you will be pleased with the results.

The Care of Saucepans and Kettles

SAUCEPANS and kettles are a considerable item in the hardware account. If they are taken care of, however, they will be found to last a long time.

Different metals need different treatment. Aluminum is an ideal metal for pans. It is rather expensive to begin with, but will be found economical in the end. It is a good investment. Pans made from this metal must be carefully washed and cleaned. Wash aluminum vessels as soon as they are done with as far as the cooking is concerned. Wash them well with soap and water. On no account use soda; this will turn the metal black. To clean aluminum mix whiting into a paste with water. Rub on, and polish off well. This will make them beautifully bright.

Enameled pans also need care or the enamel cracks and chips off. If any food has caught in an enamel pan, steep it in water for a little while. Do not scrape the burn off, for this injures the enamel. Dip a cloth in salt and gently rub the burned parts. This will bring it off without injury. As a rule, wash them with hot water and soap, both inside and out.

Iron saucepans will stand wear and tear fairly well; soda in moderation will not hurt them. When iron saucepans are greasy, remove as much of it as possible with paper, then burn the paper. Wash the pan inside and out with hot water and soap, to which a lump of soda has been added. First of all remove with an old knife all soot that may have accumulated at the bottom of the pan; this not only makes the contents of the pan a long time in cooking but wastes gas and fire, as the soot prevents the heat getting to the pan. When the pan has been thoroughly washed go over it both inside and out with a cloth dipped in silver sand. Rinse thoroughly, wipe out and place on a rack to dry. See that iron saucepans dry thoroughly, or rust results.

Kettles need cleaning at intervals, although they are only used for water. Sometimes a kettle will get lined with "fur." It should then be cleaned in the following way: Put about a teaspoon of unslaked lime into the kettle; fill up with water and boil it for about an hour. Empty, rinse the kettle again and again; finally boil some fresh water in it to clear all trace of the lime away. Leave water in the kettle all night. If this pours off clear in the morning the kettle is safe to use. Kettles should never be left for any length of time with water in them. When going away empty them

thoroughly and turn them upside down, leaving them in a dry place. To prevent a kettle furring place a small marble or pebble in it, and keep one in always. This is a good plan both for an iron and enamel kettle.

Tin kettles are useful, in that they boil quickly, but their life is not long. To prolong their days keep them dry when not in use. Watch that there is no sign of rust inside or out. To clean dip a cloth in whiting and ammonia. This will polish them beautifully. Never allow the flame of a gas jet to come out beyond the base of the kettle.

A Nut Party.

A nut party is always a pleasant form of entertainment.

If possible have the rooms decorated with boughs to which are attached chestnut burrs, or at least branches from woodland trees or pressed Autumn leaves. Use the bright colored leaves as decoration for the tables and serve nut bread, cake with nut filling, jello with nut meats in it and for a meat course either chicken or turkey with chestnut dressing.

An excellent game for passing away the hour before or after the refreshments are served is a nut guessing contest.

Provide each guest with pencil and paper and then ask that the answers to the following questions be written.

(1) What nut is a shade of brown? (2) What nut is made up in part of an enclosing fence? (3) What nut is in part a Spring vegetable? (4) What nut is the penalty for tight shoes? (5) What nut is a souvenir of South America? (6) What is the nut that two-thirds of it makes our daily bread edible? (7) What nut is in part a beverage? (8) What nut is the names of two boys? (9) What nut is a letter of the alphabet and a receptacle? (10) What nut has for its first part the color of a human eye? (11) What nut is in part a part of the human body?

The answers are: (1) Chestnut. (2) Walnut. (3) Peanut. (4) Acorn. (5) Brazilnut. (6) Butternut. (7) Coconut. (8) Philbert. (9) Pecan. (10) Hazelnut. (11) Chestnut.

Cheerful.

"What a cheerful woman Mrs. Smiley is!" "Isn't she? Why, do you know, that woman can have a good time thinking what a good time she would have if she were having it."—London Answers.

Potato Doughnuts.

FIVE good sized potatoes, boil and mash, one teaspoon butter, two cups sugar. Mix while hot and beat well. Let cool, add three eggs (beaten), one cup sweet milk, pinch of salt and nutmeg, five teaspoons baking powder in a little flour. Flour enough to roll out, and fry in hot grease.

Potato Biscuit.

In to one pint of hot potato, mashed smooth, mix one teaspoon salt, two tablespoons butter, one pint sour milk into which has been stirred one teaspoon soda, and flour enough to make a soft dough. Make into small biscuit, let stand in a cold place for an hour, and bake in a quick oven.

Potato Puffs.

One cup cold mashed potatoes, one and one-half tablespoons cooking oil (or melted butter), one-fourth cup sifted flour, one cup yellow corn meal, one-half cup milk, two eggs, two teaspoons baking powder, one level teaspoon salt. Drop into hot greased gem pans and bake about 25 minutes.

Potato Hotcakes.

A German dish. Take seven fair sized potatoes, peel and grate them raw, also peel and grate two fair sized onions with potatoes, then add three tablespoons of flour, two eggs and salt to taste, mix all well, and bake in a griddle pan, a spoonful at a time, just as you would hotcakes. Pan should be well greased, and cakes fried to a nice brown. Eat with apple sauce or anything preferred.

Baked Ham.

Soak a ham overnight, then wash and scrape it. Put it into cold water, let it come to boiling point, then simmer for two hours. Let the ham cool in the water, remove and draw off the skin. Bake in a moderate oven for two hours, baste it frequently, using one cup of sherry wine, two spoonfuls at a time; then baste with melted butter. When done cover with a paste made of browned flour and browned sugar moistened with sherry, and return to the oven to brown.

Cold Slaw.

Take off outside leaves from small cabbage, cut in quarters and slice very thin. Soak in cold water until crisp, drain, dry and moisten with the following dressing: Mix one-half tablespoonful each of salt and mustard, one and one-fourth tablespoonfuls sugar, one egg, slightly beaten, two and one-half tablespoonfuls melted butter, three-fourths cup cream and one-fourth cup vinegar. Cook over boiling water, stirring constantly until mixture thickens, strain and cool.

Baked Beans With Tomato Sauce.

Soak white beans over night in cold water, and in the morning put over the fire in boiling water, slightly salted. Cook until tender. Drain and put into a deep dish. Cover with tomato sauce, made by cooking together a tablespoonful each of butter and flour until they bubble and then pouring upon them a cupful of strained tomato liquor. Season to taste, and rather highly, unless you have previously added salt and pepper to the beans. Stir the sauce in with these and bake, closely covered, for two hours.

Golden Corn Bread.

One and one-half cupfuls of yellow corn meal, one-half cupful of sifted bread flour, two teaspoonfuls of baking powder, one teaspoonful of salt, two tablespoonfuls of sugar, two eggs, one and one-half cupfuls of milk or part water, two tablespoonfuls of melted butter and lard. Mix all dry ingredients, beat eggs well, then add to liquid and beat into meal, add the melted shortening and beat hard, pour into greased flat tins about one to two inches deep and bake in brisk oven until a rich golden color and a toothpick if inserted comes out clear.

Potato Soup.

Wash, pare and cut three or four potatoes into small pieces and let them soak in cold water for 20 minutes. Then put into salted boiling water and cook until very soft. Meanwhile, put one pint of milk on in a double boiler to scald, adding to it a teaspoonful of scraped onion and a stalk of celery.

When the potatoes are soft, drain and mash, pour the hot milk on them, season to taste with salt and pepper, rub through a strainer and put on to boil again. Put a tablespoonful of butter in a small saucepan, and when melted add a scant tablespoonful of flour. Stir into the boiling soup, cook five minutes, add a tablespoonful fine chopped parsley and serve hot.

If too thick, more hot milk may be added. Serve with crackers or croutons.