

# 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 recipes that might meet favor with our readers.

**T**HE first acid fruit of Springtime is the rhubarb or "pie-plant" and it presents a very welcome change after the heavy diet of the Winter. There are many ways of preparing this dainty, and in its varied forms it may be utilized often. We present some of the best dishes.

#### Rhubarb and Apple Pie.

Fill a paste-lined plate with chopped rhubarb and apple, equal parts, add plenty of sugar, some bits of butter, sprinkle a little flour over all, cover with a top crust and bake. Serve hot or cold, as desired.

#### Rhubarb Tarts.

Line small pastry or gem pans with pastry, prick with a fork, and bake in a moderate oven. Remove the tart shells from the pans and fill each with stewed, well-sweetened rhubarb. A spoonful of whipped cream heaped on each tart, adds to the appearance, and makes them delicious.

#### Mock Lemon Pie.

Yolks of five eggs beaten well, half cup of vinegar, three cups of sugar, five cups of water. Put on the stove to boil; then add three heaping tablespoons of corn-starch mixed with a little water. When done, remove from the stove and add lemon extract to suit the taste. Beat the whites of eggs, add one and one-half cups sugar and pour over the top of the pies. Put in oven to brown.

#### Rhubarb Custard.

One pint of sweetened and steamed rhubarb. Strain over this one-half ounce of gelatin, which has been previously dissolved in sufficient cold water to cover it. When cold stir in the stiffly beaten whites of three eggs, and one-half pint of whipped cream; pour into a fancy mold and set away to harden. When ready to serve, turn out of the mold on to a fancy plate.

#### Escalloped Rhubarb.

Put into a pudding dish a layer of buttered bread crumbs, then one of finely cut rhubarb, add a generous sprinkling of sugar, and a dusting of cinnamon, repeat this process until the quantity is sufficient for the number of people to be served, making the last layer of the crumbs. Cover and bake for half an hour, then remove the cover, and let brown. Serve hot, with cream.

#### Dream Sandwiches.

Cut stale bread in one-fourth-inch slices, remove crusts and cut in halves lengthwise. Cut mild cheese in slices the same size as slices of bread and sprinkle with salt and cayenne. Put a slice of cheese between each two slices of bread and saute in butter until delicately browned on one side; then turn and brown other side. Pile on plate covered with a lace paper dolly.

#### Rhubarb Dumpling.

Cook the rhubarb, making of it a sweet sauce. Make a biscuit pastry, roll out, and cut in four-inch rounds. In the center of each round place two tablespoonfuls of the rhubarb sauce, gather the corners of the pastry together at the top, pinch into place firmly, brush with milk, and arrange in a deep baking dish, not allowing the edges of the dumplings to touch. Sprinkle with sugar. Bake in a hot oven. Serve with the remainder of the rhubarb sauce, or with cream. Serve very hot. These are delicious.

#### Maple-Chocolate Fudge.

Maple-chocolate fudge is a delightful sweet. To make it, put into an iron pot three and a half cups of granulated sugar, one-half cup of maple sirup and a cupful of rich milk. In a double boiler put a square and a half of best chocolate to melt. When the chocolate is melted add it to the other ingredients and let all cook, stirring constantly. Test it from time to time by dropping some off a spoon into cold water and when it hardens into rather soft balls in the water, add a tablespoonful of melted butter, then take from the fire. Beat until it begins to harden, then pour into buttered pans.

#### Boiled Salad Dressing.

Scald one cup of milk in a double boiler. Blend three tablespoons of flour, one teaspoon of mustard, two teaspoons of salt, one teaspoon of sugar and a dash of cayenne; add to the slightly beaten yolks of two eggs. Pour the hot milk slowly over the egg mixture, stirring constantly. Return to the double boiler and cook until it thickens; add, slowly, one-half cup of vinegar and one tablespoon of butter. Whip in a little at a time the well-beaten whites of the eggs. Strain into glasses or glass jars. This dressing will keep for several weeks in a cool place.

## May Manton Weekly Fashion Talk



Design by May Manton  
8518 House Gown, 34 to 42 bust.

### FOR SIMPLE OCCASIONS

**J**UST such a gown as this one is always needed for general home wear and for similar simple occasions. The blouse and the skirt are joined and closed at the front, consequently the gown is an easy one to adjust; also it is easy to launder, for the fact that it can be opened out flat reduces the labor of ironing. The model is a good one for the many pretty cotton fabrics for linen, and also for wool materials, such as challis, cashmere and the like. In the illustration it is made of fine French serge with collar and cuffs of broadcloth and the edges are all bound with silk braid. Linen or cotton material would be handsome with the front edges of the collar, cuffs and belt scalloped. Scallops are to be much used throughout the coming season.

For the medium size will be required 6½ yds. 27, 5½ yds. 36, or 4½ yds. 44 in. with one-half yd. 27 in. wide for collar and cuffs.

The May Manton pattern 8518 is cut in sizes from 34 to 42 in. bust measure. It will be mailed to any address by the Fashion Department of this paper, on receipt of 19 cents.

#### Stuffed Peppers.

Select large green peppers. Cut open and remove seeds. Fill with finely minced cold meat seasoned to taste, a bit of butter and bread crumbs. Put in a pan with a half-cup of water and bake until well done.

#### Apple Salad.

Chop one-half pound of cold veal or lean pork and two large tart apples; add two chopped pickles, one tablespoon of olive oil, one tablespoon of vinegar, season with salt and pepper and mix with mayonnaise dressing.

#### After Dinner Mints.

One cup of granulated sugar just moistened with boiling water, boil five minutes; take from the fire and add cream of tartar the size of a pea; mix well and add four or five drops of oil of peppermint. Beat briskly until mixture whitens, then drop quickly on waxed paper.

## Farm Women Worshipers of Fashion

**W**HEREAS Mr. Blanchard and other Federal investigators have been impressed with the added comforts and conveniences that have been brought to the farm home as a result of prosperity, several women who have been engaged in field work upon roving commissions from Uncle Sam have taken cognizance, so they tell Printers' Ink, of the fact that women on the farms are better dressed than formerly. This is doubtless due in some measure to that selfsame prosperity which has come to the farmers as a class, but it is also attributable to a change in domestic policy.

Country women are departing, though less radically than city women, from the standards of their grandmothers. In the country, thus far, the upheaval has affected feminine dress to a much greater extent than it has household administration.

In the city, as Walt Mason tells in his ode to the can-opener, and as every packer of canned goods can testify, the trend—aided, of course, by the popularity of apartment-house life—is toward less and less cooking in the home. The country woman hasn't adopted that cult. She even does her own canning and preserving, with the assistance of the improved equipment now on the market, and like as not she also operates a churn, a small cider press, etc.

But she is getting away from the idea of doing all the sewing for herself and children. As a result of the attainments of the professional garment makers and the reasonable prices at which they are enabled to place ready-to-wear costumes on the market, mother and daughters in

the average farm home now obtain their tailored suits from the advertisers who take big space in the farm and household journals. And, perforce, they are better dressed than ever before.

But this does not signify, of course, that sewing by hand and machine is in any sense a lost art in the farm home, as it is in many a city habitation where the household income is no greater.

The farm housewife is an energetic needlewoman as of yore, but she discharges her responsibilities in this line much more readily because of the improved equipment that is now at her disposal owing to the progress of invention and the gain in rural prosperity. Sewing machines operated by electric motors, dress forms of the pneumatic or other type, automatic skirt makers and a number of other widely advertised specialties have smoothed the pathway of the home dressmakers.

The greater variety and accuracy of modern paper patterns has also helped and household adjuncts such as clothes hangers and the patented portable (knockdown) closets enable the farm women to keep their clothing in much better condition than was possible in the old days.

#### Sardines Fried in Crumbs.

Take sardines (the larger the better), wipe dry, season with salt, pepper and a dash of lemon juice. Dip them in flour, then into beaten egg, and lastly in bread crumbs. Heat about three ounces of butter in the blazer, add the sardines, turning them occasionally until a nice golden brown. Serve with tartar sauce.

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#### Household Hints.

**A** MUCILAGE which holds with surprising tenacity can be made by boiling a Spanish onion for a short time and then pressing the juice from it.

Clean a very soiled bathtub with a little kerosene on a rag.

Cream will not whip well unless it is at least 36 hours old and very cold.

Before wetting any species of china bric-a-brac carefully remove the dust.

If a sewing needle becomes sticky run it through the hair a few times and it will work like a new one.

If you would have whites of eggs beaten very stiff see that they are perfectly cold, and not too fresh.

A fine steel crochet hook is indispensable about the sewing machine for removing threads, lint and dust.

Copper cooking vessels of all sorts, brass audrons, candlesticks and trays, are best cleaned with vinegar and salt.

Crockery is made very brittle with great changes of temperature. Wash the good things in tepid water without soap.

When it is necessary to boil a cracked egg add a little vinegar to the water. This will prevent the white from boiling out.

For bright results do not put soap on window panes or mirrors; alcohol or ammonia on a damp cloth gives a splendid polish.

To improve the top crust of a pie brush with milk and shake a little granulated sugar over it. The same is good for rolls of any kind.

If you wet a spoon before using it to serve jelly, you will find the jelly will not stick to it and the serving is more easily accomplished.

Rub vaseline over the strings of your tennis racket and you will find that they have not broken in the Spring as they so frequently do.

If you have any poison in the house, tie a tiny bell to the bottle neck, thus avoiding all danger of using it in mistake even though labeled.

Spread papers over your kitchen table before starting to clean poultry, to make bread, cakes or pies; they catch waste and save much cleaning afterward.

If you singe a chicken by holding it over the alcohol burner of your teakettle or chafing dish, you can do the task thoroughly and have no soot on the skin of the fowl.

Screw-eyes placed in the tops of handles of brooms, brushes and mops, so that they may be hung on hooks in a closet, will allow a neater arrangement of cleaning utensils.

After the dust bin has been cleared, burn a couple of newspapers and, if available, a couple of handfuls of straw in it. This will remove grease and damp and make the dust bin clean and sanitary.

A good household deodorizer is a little pan of cloves which have been sprinkled with oil of lavender. Put on the top of the stove or over a gas jet and the fumes will soon penetrate the house, seeming like the odor of the carnation.

If a lamp bowl is loose in the standard mend it with sifted plaster of Paris, mixed into a very soft paste with beaten white of egg. Have everything ready before mixing the plaster and work quickly so it will not dry before the mending is done.

Never sweep a sick room while the patient is in it as the dust is exceedingly dangerous, both to the sufferer and the sweeper. Wipe the floor with a cloth wrung out in ammonia and water, or, if it has a carpet, wipe that in the same manner.

The inhabitants of French Switzerland and Savoy rub a crushed clove of garlic upon a spot that has been stung by a wasp or a bee. According to Professor Mer-moid, of Lausanne, this makes the swelling go down and takes away the pain.