

# 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 NEW AND FASHIONABLE SILK

#### The Company Shelf.

**M**OST women are naturally hospitable, but many housewives dread visits of that bugaboo, the unexpected guest. Always, or so it seems to us, the unexpected guest arrives on wash day or sweeping day, and we all know how hard it is to be pleasant and entertaining when we are wondering what on earth we will have for dinner. It is in such emergencies that the company shelf proves itself to be of value. If one lives in the country this value is inestimable, and even in town the company shelf often saves embarrassment.

Cordiality presupposes a certain amount of "preparedness," and to have to telephone for a guest's dinner before her very face creates a feeling of restraint that is hard to overcome. It is true that hunger is a good sauce, but a hearty welcome is the best appetizer one can offer a guest. To properly convey this welcome the mind of the housewife must be free from worry, and the best antidote I know for the worry occasioned by the unexpected guest is the company shelf.

On this shelf, plainly labeled, should be placed one can or jar of every kind of fruit, preserve, pickle and jelly the housewife has in store. Add to these a can each of several different kinds of vegetables and condensed soups, procurable at any grocery. Not more than one of a kind is needed as each can may be replaced as soon as used. A few cartons of fancy cakes, a box of bouillon cubes, and a couple of tins of prepared meats will complete the shelf. With such a ready helper in the house no woman need dread an unexpected guest.

#### Hints for Needle Workers.

In making a set of round dollies, one woman made the discovery that by stitching narrow hems in the edges with a rather long machine stitch she could very easily crochet linen thread lace on the edges, catching a loop of the thread in each machine stitch.

Hemstitching can be very neatly done on the sewing machine in this way: Draw the number of threads desired and baste the edge of the hem in the center of the drawn threads. Lengthen the stitch on the machine and stitch on the very edge of the hem. Pull the bastings out and pull the edge of the hem to the bottom of drawn threads.

In making a pincushion, if a piece of pasteboard is inserted half-way it not only prevents needles from being lost in the cushion, but keeps it a better shape.

When the stitches give way in hemstitched articles, such as dollies, sheets, etc., take some twisted embroidery cotton and feather stitch or herring-bone neatly over the hem, catching each side firmly. This looks well and prolongs the wear indefinitely.

Hems of ruffles which become frayed may be opened with a paper cutter, trimmed, the edges turned in and stitched together on the machine.

#### Care of Lamps.

When a lamp fails to give a good, clear light and begins to burn dimly, it is a sign that the burner needs boiling. Take the lamp apart, remove the wick and then boil both burner and wick in hot water into which has been thrown some washing soda. When every part has been thoroughly cleaned and dried, put in the wick, trim it, fill the lamp with oil, and you will find that it will burn as well as ever.

When the lamp wick is too large for the burner and does not turn up readily, drawing a few threads from the middle of the wick, instead of cutting down the sides, is more satisfactory, as it keeps the wick from raveling.

#### Box of Soap Tablets.

Soap tablets for the use of travelers are put up in boxes inclosing 50 tablets, each just sufficient for the purpose of one face washing. The tablets, though fine in composition, easily dissolve in water. Included in the box is a pair of nickel tweezers with which to pick up the tablets. A box of these would be an appreciated little gift to a traveler.



Design by May Manton  
8195 Fancy Blouse, 34 to 40 bust.  
8292A Two-Piece Skirt, 22 to 32 waist.

**T**HERE are a great many new and beautiful silks this season but perhaps none that is prettier than the moire bengaline illustrated. Here it is shown with a plain silk of the same weave and with trimming of lace. Besides showing the newest materials and exceedingly fashionable use thereof, it illustrates interesting features in cut and design. The two-piece skirt is open at the seams with wedge-shaped pieces inserted that provide generous flare and width. The tunic flares over the hips and the sleeves, while they are joined to the body portion of the blouse, meet it in such a way that they give the Japanese suggestion at the same time that they allow the use of contrasting material. This skirt is exceedingly handsome and the costume is a dressy one. The same model could be utilized for plain taffeta to be somewhat simpler in effect or for any material adapted to afternoon wear. In the back view, a fine French serge is combined with flowered silk and the effect is a charming one but absolutely different from that produced by the moire.

For the medium size the blouse as illustrated will require 1 1/2 yds. of material 36 or 44 in. wide, with 3/4 yd. 44 in. wide for the long sleeves or 1/2 yd. for the short sleeves, 3 1/4 yds. of lace for the chemisette and cuffs; the skirt and tunic 5 yds. 36 or 44 in. wide.

The May Manton pattern of the blouse 8195 is cut in sizes from 34 to 40 inches bust measure; of the skirt 8292A from 22 to 32 waist. They will be mailed to any address by the Fashion Department of this paper, on receipt of 15 cents for each.

#### Date and Apple Pie.

**L**INE a plate with a rather rich crust; fill it with a mixture of chopped dates and apples, sprinkle over half a cup of sugar and one teaspoon of cinnamon; add two tablespoons of water; cover with a top crust and bake about one-half hour in a moderate oven.

#### A New Apple Salad.

Beat one-half a cup of double cream, a tablespoonful of lemon juice and one-fourth of a teaspoonful of salt until firm throughout. Cook three apples, cored and pared, in a syrup of equal measures of sugar and water with two or three cloves and an inch of stick cinnamon and set aside to become thoroughly chilled. Chop fine four Maraschino or candied cherries and eight or ten pecan nut meats or blanched almonds. Wash three small heads of lettuce, remove the outer leaves and cut the stalks so that the heads will stand level. Place the lettuce on plates with an apple in the center of each. Mix the nuts and cherries through the cream and pour it over the apples.

#### Red Apple Salad.

Make apple cups of bright red apples and put them into water containing a little lemon juice until time to fill them. Mix some of the apple pulp with celery, grapefruit carrels and mayonnaise dressing and fill the apples. Garnish with red Maraschino cherries that have been drained and stuffed with blanched hazelnuts. Serve on lettuce leaves with wafers which have been spread with cream cheese mixed with tomato catsup.

#### Salad Dressing Made With Butter.

Cream two tablespoons of butter. To the beaten yolks of two eggs add one tablespoon of cold water, three tablespoons of tarragon vinegar, one-quarter of a teaspoon of salt, a dash of cayenne and one-eighth of a teaspoon of mustard. Beat well and cook in a double boiler until very thick. Remove from the fire and stir in the creamed butter. When very cold add two-thirds of a cup of whipped cream.

#### Apple Chicken Salad.

Take six ripe apples and scoop out the centers. Fill them with cold cooked chicken, minced fine, seasoned with finely minced green peppers and salt, with enough cream to moisten. Place apples in a steamer and cook until almost tender. Put them on ice and serve with mayonnaise on lettuce.

#### Apple and Date Salad.

Cut pared apples into tiny strips. Cut dates into similar pieces, using about one-fourth as much date as apple. To each pint of material add two tablespoonfuls of olive oil and turn the mixture over again. Let stand closely covered for half an hour. Turn into a bowl lined with lettuce leaves. Serve with bread and butter at luncheon or supper.

#### Apple and Cabbage Salad.

Shave cabbage fine and soak for one hour in celery water, made by adding one teaspoon of celery salt to each quart of water. Drain and dry on a soft towel. Add an equal amount of apple cut into match-like pieces; mix with boiled dressing.

## Education's Bearing on Success

BY J. R. M.

**T**HERE is no element which will enter into our future success more vitally, have greater influence and bearing on our National prosperity, or prove a more obvious safeguard against evils which naturally arise from a continued flush of success than perfect and judicious education. The more carefully you prepare the business men, with whom, in a great measure, the future of the country rests, for the occupations they are to pursue, the more you enlarge their views, moderate their desires, rectify their aims and insure their success.

To the young people I say, stay at school another year or two and don't be ashamed of what ought to be your glory, the fact that you want to learn more. Step from the district school to the high school, from the high school to the college, if you can. Get a business education by all means. You can never learn too much. If you desire to become a mechanic instead of an engineer or a farmer, an education will not unfit you. It will always be capital bearing a large income of interest.

How many poor physicians would have made masterly mechanics! How many wretched merchants would have made noble, athletic farmers! How many pettifogging, parchment-minded lawyers might have done the community some good as cobblers!

No wonder the old philosophers said, "God has made in this world two kinds of holes: round holes and three-cornered holes, and has also made two kinds of people: round people and three-cornered people; but almost all the round people are in the three-cornered holes and the three-cornered people are in the round holes." Hence the unhappiness and uneasiness of society and the failure of so many enterprises. Get into the right place, master your situation and success is yours. There never was a business in which all failed. There is always room at the top.

You are architects of your own fortunes. Rely upon your own strength of body and soul. Take self-reliance for your star. Don't accept too much advice. Keep at the helm and steer your own ship, and remember that the great art of commanding is to take a fair share of the work. Think well of yourself. Strike out. Assume your own position.

Rise above envy and jealousy. Fire above the mark you intend to hit. Energy, invincible determination and right motives are the levers that move the world. Be in earnest. Be self-reliant. Be generous. Be civil. Read the papers. Advertise your business. Make money and do good with it. Love God and your fellow-men. Love truth and virtue.

## Demasant removes hair quickly-easily

**T**HERE is no need of your ever suffering any embarrassment because of superfluous hair. Demasant removes unrightly and unnatural hair growths easily and quickly—a single application and in two minutes. Will not injure or discolor the skin. Does not smart, cannot disfigure and is guaranteed to give absolute satisfaction. Its use cannot be detected, nor will it stimulate the growth of new hair. Demasant has the endorsement of one of America's leading specialists. It will be mailed postpaid in plain wrapper upon receipt of price, 25c, or any druggist can obtain it for you if he hasn't it in stock. Esbence Chemical Laboratories, Portland, Ore.