

In the Home -- Fashions -- Household Hints -- Recipes

Household Hints

AFTER an oily fish, like salmon, has been served, the fishy odor which often clings to the silver can be removed by rubbing them with a slice of lemon.

A pinch of salt and soda added to water in which tough meat or vegetables are boiled will make them more tender.

Celery is much improved if soaked an hour in ice cold water in which a lemon has been squeezed.

Pans greased with butter will make the bottom crust of pies soft and flaky and prevent them from being soggy.

If bread is wrapped in paraffin paper as soon as it is taken from the oven it will keep fresh and moist much longer.

Suet and lard are best kept in tin vessels. Salt pork, however, should be kept in glazed earthenware.

When boiling turnips add a little sugar to the water; it improves the flavor of the vegetables and lessens the odor in the cooking.

If kerosene is rubbed into leather hardened by water it will soften it well.

The secret of an especially delicious omelette served in a certain home came to light the other day. More yolks than whites are used and a little rich cream goes in when it is to be plain or is to be seasoned with cheese.

To keep white silk gloves from turning color, wash in cold water with castile soap and add a little bluing to the rinsing water and dry in the shade.

To make black ribbon stiff enough to stand alone, take some wax and rub all over one side of the ribbon, then iron it and it will hold in place an upright bow.

There is nothing more soothing in a case of nervous restlessness than a hot salt bath just before retiring.

Rice possesses more nutriment than wheat, oats or barley. It will sustain life longer than any other starch-producing plant.

When a knife handle comes off fill the hole with powdered resin, heat the knife stalk red hot, and thrust in, then allow to cool.

It is said that a lump of gum camphor placed in the silver drawer will prevent the pieces from tarnishing.

If candles are kept for some six weeks or two months before use, they will give a better light and burn more slowly than if used when quite new.

A lump of sugar dropped into a teapot not constantly in use prevents any mustiness.

Dishes which have become brown and burnt from baking in the oven may be easily cleaned after they have stood awhile in borax water.

Polish windows with paper instead of cloth to avoid lint and streaks.

To obliterate a scratch on polished furniture rub vigorously with linseed oil.

A piece of gum camphor placed in the box where silver is kept will prevent it becoming tarnished.

To remove rusty screws or nails from wood try letting kerosene soak into the wood around them.

To freshen rusty black lace soak it with vinegar and water, two tablespoonfuls of vinegar to a pint of water. Rinse and iron while damp between flannels.

Cut out the heavy desserts. Fruit with cream, simple puddings, custards and one-crust berry pies are what even hard-working men want these days.

If you have milk to spare, a little added to the water in which potatoes are boiled will make them whiter and better flavored, especially old ones.

Even if you do not want the flowers till afternoon or evening, cut them early in the morning (before breakfast, if possible) for both their sake and yours. They are never so fresh and do not last nearly so long if left awhile in the hot sun.

To prevent a freshly baked cake from sticking to the plate on which it is placed, sprinkle with sugar and it can be removed without a particle adhering to the plate.

Do not cover the pan in which fish is cooking. It will make the flesh soft.

Fashion Talks By May Manton

A USEFUL GOWN OF SILK.



8163 Semi-Princesse Gown, 34 to 42 bust.
Design by May Manton.

The vest, collar and cuffs, $\frac{1}{2}$ yard 21 for the bands.
The May Manton pattern of the gown 8163 is cut in sizes from 34 to 42 inches bust measure. Ask your merchant for the patterns.

THE gown made after such a simple design as this one and of the fashionable taffeta makes an exceedingly useful addition to the wardrobe. There are many occasions for which it is available. It is exceedingly smart yet not over elaborate so that it can be worn at almost any hour of the day. The new taffetas do not crush readily and such a costume can be packed away in a suit case without injury, a real boon to the woman who travels and needs a suitable costume can be packed dinner and occasions of the kind. In the illustration, the silk is one of the fashionable nut brown shades and the trimming is flowered silk showing really brilliant color, but, as a matter of course, the color combination can be varied indefinitely. Blue and green are always serviceable colors and can be trimmed effectively with a fancy material, or an entirely different effect could be obtained by the use of different materials. Poplins are much worn and light weight poplin would be pretty made in this way or one of the heavier cotton crepes would make up effectively or the linen that is a standby no matter how many novelties may be introduced, or, again, cotton or linen ratine would make a handsome gown and the new ratines show beautiful plain colors and also plaids and stripes that are exceedingly smart. Checked ratine in shade of yellow and brown would be pretty with plain yellow or plain brown for the trimming portions.

For the medium size, the gown will require 6 $\frac{1}{2}$ yards of material 27, 4 $\frac{1}{2}$ yards 36, 4 $\frac{1}{2}$ yards 44 inches wide, with $\frac{1}{2}$ of a yard 27 inches wide for

ounce of grated Parmesan cheese and the yolk of two hard boiled eggs. Add some finely minced parsley, a pinch of sugar, salt and pepper to taste and bind all with the yolk of one raw egg. Dip the onions in flour and fry. Lift out, drain well and serve with a piquante sauce poured over.

Mince Pie.

Three teacupfuls of chopped meat, five teacupfuls of half and half sweet and sour apples chopped, a teacupful and a half of molasses, two teacupfuls of sugar, glass of any sour jelly, tablespoonful each of salt and ground cloves, scant half teaspoonful of pepper. Moistened with the liquor in which the meat was boiled. Before laying the top crust sprinkle over bits of butter, dust freely with cinnamon and strew thickly with seeded raisins.

Potato Cones.

Instead of heaping the mashed potatoes in a dish, butter a small cup or deep tin and lightly pack in the potatoes until molded, then carefully turn out on a greased pan. Lightly dab with melted butter and beaten egg yolk and quickly brown in a hot oven, or turn out in a hot platter and sprinkle with finely chopped parsley mixed with chopped red beets.

The Old Apple Pudding.

Butter edge and inside of a two-quart pan. Fill it two-thirds full of tart apples, cut in pieces. Add one-half cup of water and cover with a crust made of one pint of flour, two teaspoons of baking powder and one-half teaspoon of salt, wet with a scant cup of milk, just stiff enough to roll out. Cover closely and cook on the top of stove 30 minutes. When done put a large plate on top of the pan, turn upside down with crust on bottom and apples on top. Serve with lemon sauce.

Hot Weather Drinks

Iced Chocolate.

USE the following syrup: Pour one-half pint of boiling water over three tablespoonfuls of cocoa, stirring until dissolved. Add one pint of granulated sugar and boil for three minutes. Then cool, add one tablespoonful of vanilla, and bottle. Pour two tablespoonfuls of this syrup into a tumbler with some cracked ice, stir in three tablespoonfuls of whipped cream, a dash of milk and drop in a spoonful of vanilla ice cream.

Coffee a La Marion Crawford.

Make a strong infusion of good coffee. Do not allow it to stand on the grounds or it will be bitter. Add sugar and chill. Put one tablespoonful of chocolate syrup in a tumbler, stir in the coffee and fold in a spoonful of whipped cream.

Midsummer Dream.

Crush ripe peaches and very soft pears to a pulp. To two cupfuls of this add one-half cupful of pineapple juice, and the same of plum juice. Sweeten and add ice water. Lay a small bunch of plums with their foliage on the plate.

Liazza Party Punch.

The juice of one pineapple, six lemons, three oranges, six large crushed peaches, one pint of preserved strawberries, the same of preserved cherries, one bottle of grape juice. Sweeten and add one cupful of chopped ice, one gallon of water and a cupful of crushed mint leaves.

Jam Punch.

Put a tablespoonful of strawberry jam in a glass, add the juice of half a lemon and stir until dissolved. Add a little sugar and fill the tumbler with crushed ice and water.

Grape Nectar.

Mix the juice of two lemons, one orange, one pint of grape juice, one cupful of sugar and one pint and a half of water. Serve with a small float of whipped cream bearing a bit of orange on the surface.

Recipes

THE following recipe for almond cake is a good one. It makes a very nice cake for the basket. Take one cup of butter, one cup and a half of sugar, three eggs, half a cup of milk, two teaspoonfuls of baking powder, about two cups of flour; flavor with a little almond extract; blanch one pound of almonds; lay aside enough to cover the top of the cake when they are cut in halves; chop the rest and put into the cake. After the cake is in the tin, lay the split ones over the top of the cake; they will rise and brown as the cake bakes. This is delicious; try it.

Raised Raisin Cake.

Dissolve half a square of compressed yeast in one large cup of milk and stir in one pound of flour, let rise; when light beat together eight ounces each of butter and sugar, yolks of four eggs, cup of stoned raisins, some fine cut citron, and grated peel of a lemon; stir now into the dough, beating it very light (it is best to use the hand), let it rise again in a round cake pan and bake in an even but moderate oven.

Strawberry or Red Cake.

Whites of five eggs; butter, one cup; sugar, one cup; red sugar sand, one cup; or if wanted very dark, two cups of red sugar, leaving out the white; sweet milk, one cup; corn starch, one cup; flour, two cups; baking powder, three teaspoonfuls; then make a white cake and bake same as marble cake, or, if desired, bake in layers and put together with frosting.

Farmer's Fruit Cake.

Soak three cups of dried apples over night in warm water. Chop slightly in the morning, and simmer two hours in two cups of molasses. Add two well-beaten eggs, one cup of sugar, one cup of butter, one dessert spoonful of soda, flour enough to make rather a stiff batter. Flavor with nutmeg and cinnamon to the taste. Bake in a quick oven.

Stuffed Onions.

Choose six medium sized onions as much of a size as possible, peel and remove the centers with a cutter, blanch them in boiling water, drain and stuff them with the following mixture: Take a slice of bread, cut off the crust and dip the crumbs in milk, squeeze out the milk and mix the bread with one