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Household Hints

TO PROTECT your enameled cooking utensils, use the iron lids raised above the level of the range by perforated borders. The air spaces spread the heat so evenly and quickly that it does away with the desire to whisk off the lid and cook over the open flame when one is in a hurry, writes a Monitor reader. Practically the same heat intensity is obtained and there will be no soot on your cherished blue and white kettles and saucepans.

Rusty steel should be covered with kerosene oil and after twenty-four hours rubbed with unslaked lime. Repeat if necessary.

Brass fenders and fire-irons can be lacquered with a special preparation which will prevent them from requiring constant polishing.

If the little cap that should be over the end of the drain pipe in the refrigerator gets lost, put a fruit jar full of water into the drip pan. The melting water will go into the jar which will, of course, overflow. The ascending hot air through the drip pie which is not protected at the bottom is the cause of considerable expense and inconvenience during hot weather.

Castor oil mixed with melted tallow and rubbed on leather will make it vermin-proof. Mildew can be removed from leather by rubbing it gently with vaseline.

Articles infested with moths or fleas should be saturated in benzine. The benzine injures nothing and it kills the pests.

Keep a pot of mignonette growing on your windowsill if you are bothered with flies in warm weather? Flies detest the smell of it, and you will find the pests will not trouble you so long as the mignonette is there.

The envelope of paraffined paper sheets should be in every kitchen. Wrapped about articles of food in the refrigerator it keeps the latter sweet and the food in good condition. Cheese should first be wrapped in a clean cloth wet with vinegar and then in the waxed paper.

If shoe polish becomes hard, moisten with milk. This will improve the shine of the polish as well as acting as a softening agent.

Soup quickly goes sour in the warm days, but it will keep sweet if a pinch of carbonate of soda is added to every quart.

If you have not an ice shaver, or it is lost or broken, try something even better. Crack the ice in small pieces and put them through the meat grinder.

If a garment becomes scorched in ironing, lay a wet cloth over the place and pass a hot iron over it, causing it to steam freely. Repeat until the mark disappears, which will not be long unless it is really burned.

Paste soft blotting paper on the bottom of ornaments, vases or flower bowls and they will not mar polished surfaces.

Utilizing left-overs is not an economy if it requires too much time or labor, or too expensive additions to make them palatable. Sometimes scraps make much better fresh eggs than anything else. The chickens really need some of them.

If you want to transfer a pretty pattern that you see in a newspaper, put a piece of carbon paper (if you haven't, several sheets can be gotten for 5 cents and each may be used innumerable times) face down on your fabric, then put the newspaper over and trace the outline of the design with a sharp pencil.

If food burns in a nice, new enameled dish, put in a tablespoon of sal soda, fill with water and boil.

Everything about the kitchen should be washable—walls, wood work, floors (or floor coverings), shelves, furniture and utensils.

The only way to be sure of having a tidy mantel in living room or kitchen seems to be not to use it at all or to omit it altogether.

When the whites of eggs refuse to stiffen for cakes, stir in a little baking powder.

Fashion Talks By May Manton

THE SHIRT WAIST ALWAYS IS NEEDED.

8342
8201

Design by May Manton.
8342 Plain Blouse for Misses and Small Women,
16 and 18 Years.
8201 Two-Piece Flounce for Misses and Small
Women, 16 and 18 Years.

NO MATTER HOW many entire dresses the girl's wardrobe may contain, she will always find need for the shirt waist and separate skirt and these are excellent models. The two-piece skirt with the circular flounces or double tunic gives just the fashionable ripple effect and the waist includes the newest features. The collar is high at the back and much flaring at the front and the sleeves are long and finished with soft, rolled-over cuffs. Such a waist is pretty made from linen, cotton crepe and similar washable materials and also from the crepe de chine that has become so very general and from the various tub silks, among which must be included washable satin. In this case, the blouse is all white but the fancy for color will continue throughout the autumn and a very smart effect could be obtained by using colored linen with white collar and white cuffs or a striped-tub silk showing bright color on white with white collar and cuffs that are piped with black, for touches of black are extremely fashionable and always give character to such a combination.

For the 16 year size, the waist will require 3½ yards of material 27, 2½ yards 36, 1½ yards 44 inches wide; the skirt 5½ yards 27, 3½ yards 36, 3½ yards 44 inches wide. The May Manton pattern of the waist 8342 and the skirt 8201 are both cut in sizes for 16 and 18 years. They will be mailed to any address by the Fashion Department of this paper, on receipt of 10 cents for each.

Method of Canning Tomatoes

IN ADDITION to the canning outfit, the following are essential for efficient work:

A clock in a convenient position where all can see it, and scales graduated from one ounce to 24 pounds.

Plenty of clean wiping cloths for wiping cans, coppers and steels.

Salt, sugar and plenty of clean, pure water.

A sharp paring knife for each person working; tables, tins, pans or containers, buckets, etc., enough for convenient and efficient work.

The necessary glass jars or a supply of tin cans with solder-hemmed caps and the labels.

Either commercial or home-made soldering flux.

It is well to impress upon the canners the importance of the different sizes of containers; small containers require less time than large ones. A pint can under 15 pounds steam pressure requires about six minutes, and if under five pounds, 15 to 20 minutes. A quart container under 15 pounds of steam requires eight to 12 minutes, and under five pounds of steam 25 minutes.

The program of procedure should be as follows:

Scald the tin containers and fruit

jars and start the work of heating and tinning the capping steels.

Scald the tomatoes in boiling water and remove the skins at once. The scalding process is important and should be rapid, thorough and complete. Chill in cold water.

Fill the cans or jars to within one-fourth inch of the top; add tomato juice (not water), and salt and then solder the caps on the cans. Invert the cans in trays and allow them to drain through the ventholes. Weigh them as required by the pure food and drugs act as applied to the size of can and fruit used.

Exhaust the cans in boiling water five to eight minutes, according to the condition of the fruit.

Remove the cans and finish the capping by closing the venthole in the tin cap.

Return the cans to the boiler and sterilize or process for 15 to 30 minutes, according to the condition of the fruit and the kind of canner used.

Remove the cans. Inspect them carefully to see whether all are airtight. Let cool before you label.

Label, grade, number and tier or pack for shipment. Enter number, cost, etc., in your book account.

Recipes

Jelly Omelet.

BEAT FOUR EGGS separately. Add to well beaten yolks four tablespoons of milk, pepper and salt to taste, and lastly the well beaten whites. Into a hot pan put a generous lump of butter. When melted pour in the omelet mixture. As the eggs begin to whiten draw up carefully from the bottom with a spoon, letting the raw part run out until all is equally cooked. Just before folding spread with jelly. Turn on to a hot platter and dust with powdered sugar.

French Stew.

Place a piece of suet in bottom of kettle and try out. When hot and well melted put in a piece of beef weighing four or five pounds and turn until nicely browned on all sides. Add a few sliced carrots, one or two sliced onions and one cup of hot water. Allow to cook slowly for several hours, or until the meat is thoroughly tender. It may be necessary to add a small quantity of hot water from time to time, especially if gravy is desired. Thicken slightly and serve.

Baked Tomatoes.

Peel and slice tomatoes a quarter of an inch thick. Place in layers in a pudding dish, season with salt and pepper and a very little sugar. Cover and bake half an hour. Fifteen minutes before serving remove the lid and allow to brown. Just before taking from the oven pour over the top two or three tablespoons of cream and melted butter.

Spongo Drops.

Beat to a froth three eggs and one cup of sugar. Stir into this one heaping coffee cup of flour in which one teaspoon of cream of tartar and half a teaspoon of soda are well mixed. Flavor with lemon. Drop on buttered pans in teaspoonfuls about three inches apart.

Bachelors' Buttons.

These delicious little cakes are prepared by rubbing two ounces of butter into five ounces of flour; add five ounces of white sugar, beat an egg with half the sugar and put it to the other ingredients. Add almond flavoring according to taste, roll them in the hand about the size of a large nut, sprinkle them with lump sugar and place them on tins, with buttered paper. They should be lightly baked.

Banana Cake.

One cup of butter, two cups sugar, one cup of water or of sweet milk, three eggs, four cups of flour, three small teaspoonfuls of baking powder; mix lightly and bake in layers. Make an icing of the whites of two eggs and one cup and a half of powdered sugar. Spread this on the layers, and then cover thickly and entirely with bananas, sliced thin. This cake may be flavored with vanilla. The top should be simply frosted.

Coffee Cakes.

Three cups of bread sponge, one-half cup of butter, two tablespoonfuls of sugar, two eggs. Roll thin, cut out as for biscuit; sprinkle with sugar, cinnamon and bits of butter. Bake slowly.

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