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Household Hints

TAKE a large wooden barrel hoop, cut in two in the middle, fasten 3 or 4 feet apart with lath, then tack on mosquito bar. This is good to keep the flies off baby while he is sleeping.

Baking soda will remove coffee stains from dishes. Moisten the soda and rub on the spot with a cloth. Soda will also remove berry stains from granite ware, tinware and the hands.

To prevent the stains that often result from muddy skirts dilute sour milk with water and soak the skirt in it overnight, then wash in the usual way. The skirt will wash easier and look whiter.

If you have beans to can snap them as for fresh eating, and to two quarts of rain water use three tablespoonsful of good vinegar. Boil the beans till almost tender, and seal in glass jars.

To Darken the Stove—To darken the top of a cook stove form a piece of clean old cotton cloth into a pad, wet, squeeze and apply any yellow laundry soap and rub the top until the pad becomes too hot, then dip the soap into water, rub the cloth and the stove, and continue the process. If a stove is soaped twice a day or even once, just after dinner, it will be kept in a presentable condition during the afternoon. The soapy odor may be overcome by placing a pinch of ground coffee on the stove top. There is an old saying that a new stove rubbed daily with a soaped cloth will never need blackening on the top.

Salt fish are quickest and best freshened by soaking in sour milk.

Pillow-case tubing makes practical petticoats for small children.

Jelly roll rolls easier if turned out on a hot cloth. Roll up and pin the cloth firmly around until cool.

A wholesome salad is made of cooked or well-soaked table prunes, the seeds removed and stuffed with nuts. Serve on a lettuce leaf with salad dressing.

To remove paint from the window panes, dissolve soda in hot water, wash the glass with it, and in half an hour rub the paint off with a dry cloth.

When stitching seams on the machine in a silk garment, use either fine cotton or one thread cotton and the other silk. By so doing you will obviate any puckering of the seams, and if you should have occasion to rip them, you will have less trouble.

When placing a patch pocket on a coat of woolen or silk material, slip a narrow piece of featherbone through the top hem and catch it fast to each side when you stitch the pocket in place. This will prevent the pocket sagging at the side.

Always use very fine cotton when stitching chiffon, crepe de china, silk, muslin net, mousseline, or any of the finer materials. Place a piece of clean paper under the goods and stitch it with the material, then tear away the paper after the work is done. In this way you will avoid having the work puckered or drawn.

Cold breakfast cereal molded in small cups and served with dates or fruits is appetizing for supper, provided it can be served with rich cream. Good gems are made by taking equal quantities of flour and breakfast food, adding one teaspoonful of baking powder to a cup of the mixture, and then adding sufficient milk to make a batter which will drop from the spoon. Mix thoroughly and bake in hot buttered gem pans. Having the pans very hot is one of the secrets of success with these gems.

To remove a rusty screw which fails to yield to the screwdriver, apply a heavy skewer, or other piece of metal, heated red hot, and when the screw itself is hot, the trouble will be overcome.

On wash day, if having to rinse in hard water, before adding the bluing to the water, add a cup of sweet milk and the clothes will not be streaked but white.

To remove the odor of fish from silver knives or forks or from dishes, let them stand for a little while in cold water before washing them,

Before and After Cooking

(Special to Farm Magazine.)

INSTRUMENTS for cooking a meal, together with the preliminary and the subsequent operations, have been given to members of the Girls' Industrial Clubs in Oregon by Mrs. Lullie Robbins, extension worker of the Oregon Agricultural College, in a manner so plain and so easily understood and followed that ignorance of the fundamental home processes should be considerably less in evidence when the thousands of members throughout the state have finished their project. The instructions not only give the methods of cooking but explain fully how to prepare for the work and how to "rid up" after the cooking operations have been completed.

Before beginning the cooking be sure to have everything in readiness. There must be plenty of fuel on hand for the fire, and the utensils well cleaned should be within easy reach or placed on the table. It is a good plan to have a pan or plate just to hold spoons, knives, egg beater and other such things necessary to the work. It will not only result in having them handy to use but will avoid soiling the table. Be sure to have the hands washed clean and the dress protected with an

apron. Watch yourself carefully and see how many unnecessary bowls and cooking utensils you use. Try to use as few as possible and work as quickly as good work will allow. It is not necessary to spread work all over the kitchen or leave signs of disorder anywhere.

Coarse grains like hominy or cracked wheat should be well picked over, washed and soaked. To make them really good and thoroughly digestible the prepared breakfast foods need much longer cooking than the time stated on the package.

To avoid lumping, all finely ground cereals should be moistened with cold water before being added slowly to boiling water. Allow one teaspoon of salt to every quart of water. Cereals are best cooked in a double boiler. Such a boiler can be easily improvised by putting a small pan in a larger one that is partly filled with water, in such a way that the bottom of the smaller does not rest on the larger. Cereals and other starchy foods should be cooked a long time. The starch is protected by several outer coverings of the grain. These coverings must be sufficient in cooking so that the starch may swell and burst from the grains. Con-

Fashion Talks By May Manton

LACE FLOUNCING ARE TO BE MUCH USED THIS SEASON.

ALMOST every possible kind of lace flouncing is fashionable this season and, since the long straight tunics are greatly in vogue, lace is used to great advantage. This young girl's costume, for example, is made of white taffeta and white lace, the result being an extremely dainty gown available for various afternoon functions. If preferred, the sleeves can be made shorter and the flaring collar omitted, giving just the round neck finish, but the long sleeves make a somewhat important feature of latest fashions. The frock is a very simple one in spite of its extreme smartness and consists of a two-piece skirt with a tunic arranged over it and a blouse that is full below a yoke. In the smaller view, it is shown made of striped and plain wool material and the result is a simple dress that could be used for school or college or any every day occasion. When one model can be made to serve for two such widely different purposes and affect two such distinctly different costumes, it is indeed an available one.

For the 16 year size, the dress will require 1½ yards of material 27, 4 yards 36, 2½ yards 44 inches wide, with 2½ yards of flouncing 24 inches wide, 2½ yards lace 6 inches wide for bertha, 1½ yards for sleeve frills; or, 2½ yards of striped material 36, 2½ yards 44 inches wide and 2½ yards 44 inches wide to make as shown in the small view.

The May Manton pattern 8361 is cut in sizes for 16 and 18 years. It will be mailed to any address by the Fashion Department of this paper, on receipt of 10 cents.



8361

Designed by May Manton.

8361 Dress With Long Tunic for Misses and Small Women, 16 and 18 Years.

sidering these facts it is easy to see why we use a great deal of water in cooking cereals and why they should be cooked a long time in order to soften thoroughly. Careful measurements of right proportions is quite important. The cereal should cook up all the water. If water is added after cooking is begun the result is not so satisfactory. Finely ground cereals take four times as much water as cereal, while flaked or rolled cereals take only twice as much water as cereal.

To put the kitchen in order after the cooking is over may not be so interesting, but it is necessary to good housekeeping. The sink should be made very clean and the dishes, towels and dish cloths washed well and hung in their places. As soon as you have finished your work, while everything is fresh in your mind, you should get your notebook and record all important points including the following:

A short account of just how you prepared each dish, the time it took you and the success you had in results. If you are puzzled over any part of the work it would be very proper for you to ask some older person or your club leader about it.

Later in the season there are to be contests in baking and canning for which prizes that are worth working for are to be offered and only those whose records show that they have done all the first work will be qualified to enter.

You are sure to reap much joy and profit long before the time for the real contest arrives, and in the work itself you should find real success and pleasure that enthusiasm and honest toil must bring.

Recipes

Tomato Cakes.

ONE CUP canned or cooked tomatoes, two eggs, one dozen soda crackers rolled fine. Season the tomatoes and mash with half the crackers, add the eggs and beat smooth, add the rest of the crackers and form into small cakes. Drop on a hot buttered griddle and fry a nice brown.

Cantaloupe Salad.

Cut well chilled cantaloupes in halves lengthwise, take out the seeds and remove the pulp in nice even pieces, sprinkle lightly with salt and paprika, and add an equal quantity of crisp lettuce cut in strips. Garnish with boiled salad dressing made without oil or mustard. Place shells of cantaloupes on salad plates, garnish with large leaves of lettuce and fill with the salad. Serve at once while cool and crisp.

How to Cook Beets.

Fill a pail as large as will hold as many as you want to cook. Don't cut them, as that makes them bleed. Cover with cold water, cover up tight, put in hot oven and let bake. This time of the year I put them in early so as to have them done for dinner.

Cooked Radishes.

Did any reader ever eat cooked radishes? Clara E. Bush in Missouri Ruralist says that they are better than young turnips. Her recipe is to slice thinly and boil for an hour in frothy water and drain. Cover with hot water salted to taste and cook until tender. Mash and season with butter and cream.

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