

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

## Just A Moment

### SOME USES FOR ALUM.

**A**LUM is very useful in the home, and there is nothing better for mending broken dishes or a lamp when it is loose in the collar than alum melted and used while hot.

Sprinkle the alum under the edges of your carpets and in the corners, and the moths will not bother you.

An excellent remedy for croup is made by beating the white of an egg to a stiff froth, then sweeten a little, add a little pulverized alum and give a teaspoonful every ten or fifteen minutes until relief comes.

There is no better way to remove any foreign substance from the eye than to make this same mixture, spread it on a cloth and lay it over the eye.

To set the color in light shades of pink and blue, soak the goods in salt water with a small lump of alum added and use the alum alone for the different shades of lilac and violet. After the color has been set wash the garments through warm borax suds, as the borax not only softens the water, but helps to keep the color in the goods.

If the feet are tender bathe them often in strong alum and boric acid; rubbed on when the feet are dry it will remove any odor, but it must be allowed to dry on the feet.

It is one of the best remedies known to stop bleeding. A heaping teaspoonful of powdered alum placed in a common teacup of water will stop the flow of blood in any ordinary wound where no large artery has been severed. Snuffing a solution will stop bleeding of the nose.

A teaspoonful of powdered alum and molasses will cure the croup in children.

It will also cure painter's colic.

### HOME CLOTHING CONTRIVANCE.

**A**BUSINESS woman, to whom neatness and a certain amount of style are essential, has designed for herself a very smart-looking tailored skirt of dark blue linen. This is two-tiered, but very severe, without buttons and stitched with black. For wear with this skirt she has had made three white linen tailored blouses, all alike, with turn-over collars and cuffs to the three-quarter sleeves of dark blue linen to match the skirt. She wears either a black or blue tie and as the waists soil oftener than the skirt the extra blouses are very useful. In effect the suit resembles very much the Pickwick suits worn by the children this summer.

Remnants of the pretty cotton voiles with their dainty posy patterns may be used for making charming little sunbonnets for the little daughter.

Sunbonnets are shady and generally becoming, but they are not always cool, especially if they are made of heavy linen or pique, because the shade frame must be made of the material doubled and perhaps lined with butcher's linen in addition, to keep the shape.

A voile sunbonnet is very cool, even when the material is doubled, as it is quite transparent.

A cording or wire along the edge keeps the shape and a dainty valenciennes edging frames the face.

The strings should be of the material, while the fullness at the back can be held by two little rosettes and a band either of black velvet or colored ribbon.—Washington Herald.

*Youthelene*

Absolutely Pure Vegetable Soap and High Grade Toilet Preparations.

100% Agents Wanted 100%

SCHWINGE BROS. CO.  
229 Madison Street, Portland, Ore.

## Fashion Talks By May Manton

### A DAINY FROCK OF NET AND LACE.



—Design by May Manton.

8171 Girl's French Dress, 8 to 14 Years.

with 5½ yards of lace edging to make as illustrated; or 4¾ yards of bordered material 22 inches wide with ¾ of a yard of plain material 27 inches wide for the chemisette portion.

The May Manton pattern of the dress 8171 is cut in sizes from 8 to 14 years. It will be mailed to any address by the Fashion Department of this paper, on receipt of 10 cents.

## Canning Corn on and off Cob

**T**HE following recipes for the canning of corn have proven both practical and economical for the housewife. The recipes have been worked out and the products tested for nearly two years.

These recipes have been used in connection with the five different types of canning devices and the corn has been put up in all types of containers, such as glass top, screw top, suction top and tin cans. The method employed is the cold-pack method, the same as is now being used in the best commercial factories of the world, instead of requiring the laborious and tedious method of fractional sterilization of an hour each day for three consecutive days and the lifting of the products in and out of the canning devices three times. The method now employed contemplates but one sterilization and turns out the product in better shape, with better color, texture and flavor than the fractional sterilization method. By following these recipes and methods the family can have corn, either on or off the cob, throughout the year at a very reasonable expense of time, energy and money.

### Corn Off the Cob.

Select sweet ears of uniform size and proper ripeness. If too ripe the corn will color while processing. (Processing is the canning term for

sterilization or cooking. If not ripe enough much of the food value is lost in cutting the corn from the cob. Use either glass jars or tin cans. For market purposes and greater safety in transportation, use tin cans.

Remove husk, silk, shank, tips and injured or defective places. Blanch corn in boiling water or steam chest for from five to ten minutes. The time depends upon the stage of ripeness, size of ears and degree of freshness. Remove the ears and plunge quickly in cold water.

Cut the corn from the cob with a sharp, thin-bladed knife. Pack well in glass jar or tin can; add hot water and a level teaspoon of salt to the quart or No. 3 can. Place rubber and glass jar top in place, not tight. If using tin, solder cap in place and fill vent hole, or seal completely. Process the corn from 180 to 240 minutes in the home-made or hot water commercial bath outfits; for one and one-half hours in the water-seal outfits; for 60 minutes when using from five to ten pounds of steam pressure, with the steam pressure canning devices, and 40 minutes when using the aluminum steam pressure cooker outfit. After processing remove the jars, tighten covers, invert to test the joints and cool.

If using tin, inspect the soldered end caps for pin-hole leaks. Repair all leaks, allow to stand for 24 hours.

If cans are still bulging at ends at the end of this time, one of two things is true—the pack is too full, or some live spores are still left in the can. If the latter, replace in sterilizer and process the second time from 30 minutes to one hour.

### Canning Sweet Corn on the Cob.

Blanch in boiling water five to ten minutes, according to ripeness, size and freshness; plunge quickly in cold water. Pack, alternating butts and tips; add just a little boiling water and one level teaspoonful of salt to each quart. Place rubber and top and partially tighten. (Cap and tin tins.) Process 180 to 240 minutes in hot water bath; one and one-half hours water seal outfit; 60 minutes under five or more pounds of steam; 40 minutes in aluminum pressure cooker. Remove jars, tighten covers, invert and cool. (Heat up for table use in steamer, not in water. If corn seems flat or water-logged, it has been overcooked or allowed to stand in too much water.)

Use one or two quart glass jars if not needed for other products. Quart jars will hold two ears, two-quart jars will hold from three to five ears, according to size of ear. Do not call large ears. Half-gallon or gallon tin cans with large openings should be used in the canning of ear corn when idle glass jars are not available. Gallon tin cans will hold from six to twelve ears. They should be graded to uniform size.

In high altitudes, 4,000 feet and over, it will be necessary to increase the time requirements in the canning of sweet corn about 25 per cent, if water boils at about 202 degrees Fahrenheit and even less.

### The Jars.

In the average home a large number of glass jars are idle every year. The use of these idle jars is recommended, but if none are available, the most economical and practical containers are the half-gallon and the gallon tin can.

The gallon tin cans, including soldered-hemmed caps, will cost about six cents apiece, but they will hold six to twelve ears of corn, which is enough for a good-sized family. If the corn is removed from can and steamed for a few minutes, it cannot be distinguished from the sweet corn removed from the husk in midsummer. The corn can be heated in the container before opening to serve.

An ear of sweet corn on the average dining car and hotel a la carte service costs 25 cents. Considering this, canning corn on the cob for the market might prove a very profitable investment for a thrifty housekeeper and bring to her considerable pin-money.

One advantage of sweet corn canned on the cob over other canned corn is that all the best food values are kept with the cob. In cutting corn off, the germ quality of the kernel, which keeps up its standard, is usually lost. This germ quality is the part of the corn that is sought by rats and mice when they look for food in the corn bin, and is the most vital part. Much of the corn is also rendered mushy when it is cut from the cob.

## Stamped NIGHT GOWNS only 99c

SPECIAL—  
ORDER  
TODAY

This handsome suggestion for a Christmas Gift complete with cotton to embroider. (Specify initial wanted)

ONLY—  
99c  
THE  
NEEDLE-  
CRAFT  
SHOP

342 Alder St.  
Portland, Ore.



A wash made with a teaspoonful of alum and a quart of water will prevent offensive sweating.