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Recipes

The Editor will be pleased to receive and publish favorite recipes.

HOW TO COOK APPLES.

Green Apple Honey.
PLACE cider made from half-grown apples, windfalls, on the back of the stove and let simmer gently until it is reduced to one-quarter the original bulk. Strain and add an equal bulk of sugar; heat until the sugar is dissolved. It will keep indefinitely in a cool place and is very useful, either as a sauce for puddings or to add flavor to otherwise insipid tasting fruits.

Apple Icing.
 One cup of sugar, one-third cup of water, one salt spoon of cream of tartar; heat gradually and boil without stirring until the syrup will thread when dropped from a fork. Pour slowly over the well beaten white of one egg, heating constantly, and continue until thick enough to spread. Add two tablespoons of grated apple, beat and spread on the cake.

Apple Jonathan.
 Peel and slice very thin four large or five small Greening apples; place in deep pudding dish or baking dish with two tablespoonfuls of cold water. Make batter of one-third cupful of butter, one large cupful of granulated sugar, two eggs beaten thoroughly, two large cupfuls of flour, with four teaspoons good baking powder and one teaspoonful salt sifted together, stirring well; then add flour. Blend the whole for five minutes, then pour over the apples; let stand five minutes before placing in oven; bake 30 minutes.

Jellied Apples with Almonds.
 Pare, core and quarter Golden Pippins; stew until soft and beat smooth. Make syrup by boiling a pound and a half of sugar and a pint of water for every two pounds of apples. Put the apple pulp and the juice of three lemons into the syrup and boil gently until stiff enough to drop heavily from the spoon. Pour into a wet mould and when cold turn onto a serving dish. Stick blanched almonds into the jelly and surround with whipped cream.

Apple Macedoine.
 Cut a thick slice off the stem end of red apples, core and remove the pulp with a potato ball cutter. Cook one-half cup of sugar with one cup of water. Add clean rose geranium leaves and apple balls; cook until the balls are tender. When the syrup is cold, add the juice of one lemon and a couple of peaches sliced into small pieces. Fill the apple shells with the mixture and serve very cold as a first course at a luncheon.

Apple Loaf.
 Reserve enough bread dough to make small loaf. Work thoroughly into it one tablespoon of butter, one-third cup of sugar, one-quarter of a teaspoon of cinnamon and two well-beaten eggs. Add flour to make soft dough, knead lightly and let rise. Divide into three equal parts and roll each part to fit the pan. Lay one piece in a buttered pan, spread over it an inch layer of sour apples chopped fine. Pour over the apples a tablespoon of melted butter; cover with the second piece of dough and continue as before; brush the top with milk and let rise until very light. Steam for one hour, then place in a hot oven to brown lightly. Serve in slices with sugar and cream.

Apples in Maple Syrup.
 Cut eight apples in halves and remove the cores with a teaspoon, put into a baking dish with one cup of maple syrup and one and one-half cups of water and two tablespoons of butter. Bake until the syrup is thick and serve with whipped cream.

Fashion Talks By May Manton

A FASHIONABLE EVENING GOWN.

THE evening gown that is made with skirt of satin and bodice of lace is exceedingly smart. This one gives the drooping effect over the shoulders and the breadth over the hips that make two of the most important features of the season. In this case, the skirt is made of charmeuse satin in a real golden yellow while the bodice is made of cream colored lace, but one can utilize such a design as this one in many different ways. In place of the lace could be used chiffon or net or any thin material of the sort and some of the newest and handsomest gowns are made of charmeuse, crepe or taffeta with the bodice portion of flowered chiffon, the design reproducing the color of the skirt in some one detail at least. Again the skirt can be made without the train and the guimpe portion of the blouse made with high neck, so converting the gown into one suited to afternoon occasions. Treated in this way, it would be pretty made with skirt of charmeuse or taffeta, the draped portion of the blouse of flowered crepe or chiffon and the guimpe of plain net. For the all-white gown, charmeuse or taffeta could be used for the skirt, lace or net for the bodice with the girdle of some really brilliant colored silk to give the note of color that is all-important just now. The skirt is made in two pieces only with the edges overlapped at front and back.

For the medium size the blouse will require 1 3/4 yards of material 26 inches wide with 2 3/4 yards of all-over lace 18 inches wide for the drapery, 1 1/2 yards of lace 6 inches wide for the peplum, 3/4 of a yard 18 for the chemisette portion; the skirt 3/4 yards 26 or 44 inches wide.

The May Manton pattern of the blouse 8957 is cut in sizes from 34 to 44 inches bust measure; of the skirt 8973 from 22 to 30 waist. They will be mailed to any address by the Fashion Department of this paper, on receipt of 10 cents for each.



—Design by May Manton.
 8957 Fancy Blouse, 34 to 44 Bust.
 8973 Two-Piece Draped Skirt, 22 to 30 Waist.

Efficiency in the Farm Kitchen

Improvement in the arrangement of the farm kitchen will result in saving the energies of some 8,000,000 people and make their work less heavy and more enjoyable, according to Farmers' Bulletin No. 807, issued by the U. S. Department of Agriculture. The first of a series of articles treating of the contents of this bulletin follows.

THIS bulletin, entitled "The Farm Kitchen as a Workshop," discusses not merely the proper location of the kitchen with reference to other parts of the house, but gives details as to the best method of treating its floors and walls, and gives well tested floor plans for the step-saving arrangement of the sink, stove, table, and other kitchen utilities. The author of the bulletin, in her

introduction, states that a small, compact kitchen saves many steps and much useless labor in the preparation of food. This, however, is in homes where the kitchen is merely a workshop, and not used also as a general purpose room where meals are served and where the family gathers to enjoy the warmth of the stove. Even where a large kitchen is needed for such purposes, however, a logical arrangement of its various features with relation to each other will enable the housewife to do her work much more efficiently.

Whether the chief exposure of the kitchen shall be north, east, south, or west, is a matter governed by individual preference and local conditions. A kitchen which receives the morning light is usually desirable. Effort should be

Household Hints

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The Old Bureau.
 Many housekeepers have stowed away an old-fashioned bureau. This is what I did with mine. I unscrewed the cumbersome top and had the bureau moved to my sewing room. The large lower drawer I used in place of a scrapbag and to hold new material. All pieces of material left over I roll up and tie, placing them in this drawer. When I am looking for them it is not necessary to turn out the whole collection. I see it as soon as I open the drawer. The other large drawer I keep for unfinished work. When I am sewing I place the work in here out of the way. Ironing-day the things needing a stitch are laid in here so that when I can snatch a moment everything is in readiness. The two small drawers hold scissors, thread, button-boxes tape, and all sewing utensils. A large cushion on the top of the bureau and a pin tray complete the outfit.—Contributor.

Paper Patterns.
 As is well known, a paper pattern for a dress consists of many pieces: the waist pattern proper, the pieces for the sleeves, the girdle, the skirt portions, etc. It frequently happens that only certain of these pieces are used; when a sleeve is to be made over or a waist is to be made. It is therefore plain that much time is wasted in hunting over the many pieces of the pattern to find the particular piece desired. Accordingly whenever I buy a paper pattern I separate the various pieces, etc., fold them carefully and slip them in long envelopes. I label these envelopes properly and tie them together, and when I want a certain piece of the pattern it is but the work of a moment to get it.—Contributor.

For Tired Feet.
 In case any one has sore feet, and has no loose shoes at hand, take a pair of socks and fold top to toe, turn right side out onto the feet double. You then have an easy pair of moccasins at little expense.

made, however, to secure light from two directions and cross ventilation. For this purpose, the kitchen should be located either in a corner of the house or in a narrow part where there can be windows on opposite sides. It is well, also, to locate the kitchen so that clouds of dust may not be blown in from the road, and it is of even greater importance that the kitchen be so located with reference to barns and other outbuildings that the prevailing winds will not bring unpleasant odors or flies from them.

In many farm houses a very large kitchen is provided, because it must handle the unusual cooking for harvest hands. The writer points out that it will be better to provide a temporary shed or a kitchen on the porch, with oil stoves or other cooking devices, to handle this unusual rush and thus allow the house keeper to have a smaller kitchen during the rest of the year.

The size of the kitchen, unless a large pantry or a storeroom is provided, is also governed somewhat by the amount of supplies which must be stored. In the case of a farm distant from town, supplies necessarily must be bought in bulk and need sufficient storage space. In such cases, it is sometimes wise to provide an extra pantry or storage room. In arranging the pantry, however, especially if it be between the kitchen and dining room, care should be used not to make it too large, as a long passageway between these two rooms adds necessarily to the labor of the woman.