

Narrow Silk Belting

Smoothest Belts

Makes the

MENDING THE LACES

Lace mending has always been one of

bit of stiff buckram, will repair the worst ravages of a hatpin. Slip it un-der the torn place and take a few strong stitches to keep it firmly set, and then adjust the trimming to cover it.

To Obtain and Retain the Ideal Servant

By Mary E. Carter

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It SEEMS trite to state that ideals depend upon the stage of soul development of the human being, ton. For ideals are as various as are individual characters, and they advance with the spiritual unfoldment of the viduals. The ideals of man with the spiritual unfoldment of the viduals. The ideals of man with the spiritual unfoldment of an are far below those of man civilized, and the ideals of mankind generalli method to the present stage of humanity's much are far below the altruistic ideals now just coming into the ideals of the ideals of mankind generalli of the present stage of humanity's much are far below the altruistic ideals now just coming into the ideals with the ideals with the ideals with the ideals with the ideals when it is a specific property in the ideal twentieth century servant must be honest, sober, competent, respectful, obedient, patient and steadfast—have the "staying" trait.

The root of most of our domestic friction lies in the utter indifference of average employers as to what becomes of those in their service when they no longer need them. Servants realize and feel keenly this mental attitude, and are, consequently, alert to find out the pians of their employers, in order, if possible, to forestall discharge by securing mew places for themselves in time to avoid being out of situations at most inconvenient seasons. For it is not uncommon for a servant to be discharged because of an employer's changed plans, and often, too, without even a month's wages in advance to tide over the emergency. This is one serious fault of many who have ample means to do otherwise, in fact, they are the greatest offenders of all in this respect. It is surprising to hear those who do not hesitate about closing their houses for the sake of taking a long pleasure trip, regardless of thus throwing many servants out of employment, inveigh at the "meanness" of servants they would fain keep, for leaving them suddenly to secure more desirable and probably more permanent places, or because they know that if they do not go at a certain season it will be more difficult for them to get settled in situations when the employer is quite ready to part with them.

The householders who desire to obtain and retain ideal service must earn agood reputation amongst the serving which they seek to procure servants. This needs more emphasis than many of them the serving them of the more missing than many of them of the more of them than and the more emphasis than many of them of the more difficults. The root of most of our domestic fric

A WAITING LIST

There are houses so conspicuous for the proprietor's utter lack of consideration for their domestics' comfort that the mention of them causes a general shoulder shrug; and capable servants cannot be induced to enter them unless by a series of misfortunes they are in sore need of situations. Written references are, by no means, the only kind. It would surprise some who are frequently changing their servants could they hear the concise characterization given of their domestic economy by those who know all about their household management without ever having lived with them. And it is safe to state, without fear of contradiction from any experienced one, that where you hear of constant friction in the domestic department of any house, those who hold the reins of government are themselvis unworthy of good service. Inexorable law is ever, and everywhere, at work, and noble-hearted employers attract to themselves as good service to the found. Those seeking the found. Those seeking her reasonable consideration is shown to the domestic corps. The house where fair wages are paid without the exaction of extortionate demands to service, where the table is known to be wholesome and good, and where no servant's outing times are evaded for the household convenience, will have a waiting list, from which a choice can be made, ever ready, at the pin and fill vacancles, and vacancles there will not be of frequent occurrence.

A LONGED-FOR SERVANT

When human and humane relations become the rule between servers and served, when heart culture, not conven-tion, governs the manners of all, a new and beautiful order will displace the old disorder still too prevalent among en-

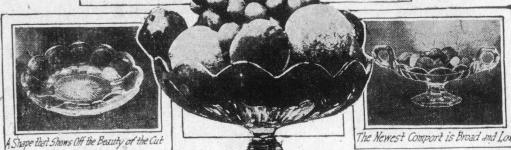
and beautiful order will displace the old disorder still too prevalent among enlightened people.

The fact that one serves another for pay is no reason that one should be altogether rement to that other.

Tak an zeric ent on only entitles the one serving to the one of the one serving also. The tone and manners of those with whom we come in contact make or mar the life for us fall. Truly good manners are the result of heart culture, and they are not put on and of like best and second-best clothing class classicates, albeit many seem to think otherwise.

Every economic problem—the servant question of satisfaction when Charles self-ded satisfaction when Charles Reades motto, "Put yourself in his place," is adopted and actualized in the lives of the ruling class. It is only another version of the standard given to mankind 2000 years ago by the great type character of the Christian world, and filly named the "Golden Rule," since, thus far, it has been regarded as altogether too precious for everyday use.

The conclusion of the whole matter is this: With the evolution of the ideal employer will come, in natural order, the evolution of the much-talked-of, dearly-longed-for "ideal servant."



There is one odd bowl of deep green glass, with trimmings and ladle and tray of some odd metal which looks like brass, but which doesn't turn green

A Motherly Talk With the Hall-Roomite WRITER who has made a their construction. A more palpable enough to be a luxurious seat. This

floral baskets so popular this year, without the handle, and with the

A careful study of the needs, lives and opportunities of our working women estimates that fifty thousand of them live in New York hall bedrooms. He believes that as many in proportion to the population of other large cities are similarly lodged. The pity of it grows upon as as we read of it grows upon us as we read further that "7 per cent. of these women were born and brought up in country homes, and lured to town by flattering reports of plenty of work, good pay and chances to see a different kind of life from the monotonous round of farmhouse

drudgery."

I could write a volume of sermons from that last text, but this is not the time or place for such "improvement of the subject." Our Girl is settled in her hall bedroom. So far settled in her hall bedroom. So far as she can foresee, she has come to town to stay. Perhaps, taking all things into consideration, she does not care to return to her former state. In this case, if she be philosophical and of a practical turn of the state of the s mind, she sets her wits to work to make the best of her present lot.

And an ingenious young woman who is determined to have a home, however untoward the circumstances confronting her desire may be, can ecomplish much in this direction.

BE COMFORTABLE

It goes without saying that your room is small. If your boarding house be one of the old-fashioned residences, built when materials were cheap and space, even in a fast growing city, a matter of minor im-portance to the householder, you may have a ten-by-ten dormitory. If you have hired a slice of a mod-If you have hired a slice of a modern flat building, you are likely to have an eight-by-seven. Make upyour mind to be comfortable rather than fine, and to utilize to advantage every inch of space. Don't clutter walls and corners by trumpery decorations in the way of brackets that will hold nothing, trophies that mean nothing, and draperies that curtain nothing, and are the favor-

mean nothing, and draperies that curtain nothing, and are the favorite harbors of moth and microbe. You may not have space. Contrive to have the effect of space.

The bed is, of course, the main obstacle to the achievement of this end. It is always a stubborn Fact, where the profit is the shellighed loom. end. It is always a stubborn Fact, a Must-be not to be abolished, looming up threateningly before the vision of her who would delude others and herself into the impression that her one room is a boudoir—a bower—a cozy corner of an Establishment—anything but bed chamber, parlor, fortered and light light statement. refectory and dressing room, all in

The trouble is not new. Gold-smith tells of—
"The chest contrived a double debt

to pay,

A bed by night, a chest of drawers
by day."

Folding beds were in the eighteenth, as they are in the twentieth,
century the resort of shabby gentility and hall-roomites. They deceive nobody, however ingenious ceive nobody, however ingenious

sham was never foisted upon a would-be confiding community of human and biped sardines than the imitation piano, bureau, bookshelves or armoire. As Mr. George Sampson horrified his future mamma-in-law by saying of her flannel petticoat, "After all, madam, we all know it is there!"

Moreover, the mattress, doubled enough to be a luxurious seat. This window bench you may get up at little cost if you have a turn for domestic upholstery. A stout dry goods box—to which a hinged top has been fitted, is the foundation. A bag of "short" horsehair, nailed up under the edges of the top, to secure it against slipping, cushions the bench. This and the sides are covered with crefonne or any other shelves or armoire. As Mr. George Sampson horrified his future mam-ma-in-law by saying of her flannel petticoat, "After all, madam, we all know it is there!"

Moreover, the mattress, doubled upon itself, when Our Girl leaves her room in the early morning, and

the sheets and the blankets that enfold it, are never properly aired. In time the bed becomes musty, consequently unwholesome.

Let me recommend in place of the

hinged pretense, an honest, broad, low box couch, such as you can buy at the same or a little larger price. It is an easy matter to shake out and air coverings while you are dressing. Leave them spread upon the backs of chairs and the windows open when you go down to breakfast. Upon your return to the room, fold sheets, blankets and coverlet neatly and stow them away in one corner of the box which forms the lower part of the couch. In the same receptacle lay the skirts of your best gowns at full length, and such "fancy" waists as you like to keep smooth and safe from crushing. Close the box, heap the couch with pretty cushions, throw a folded Bellagio blanket or other slumber robe over the foot, and your bed is not merely made, but transformed into a comely article of furniture. other, and smaller, boxes with hinged and cushioned tons for the corners of the room and a window bench as

the bench. This and the sides are covered with cretonne or any other stuff you may select. For the corner boxes you will probably need a carpenter, as both those which fit into the nook must be of the same size. Hide the "join" with another tempting bank of pillows. These boxes or benches must all be covtempting bank of pillows. These boxes, or benches, must all be covered with the same stuff. When finished and in place, they give the room what one traveled youth described as a "divany air." We who have visited the Orient appreciate his meaning. Rich and poor homes in Turkey and in Syria are furnishin Turkey and in Syria are furnished with divans running entirely around the rooms, leaving the whole around the rooms, leaving the whole floor space between empty save for coffee and cigarette stands set here and there. Your divans are your trunks, your storerooms, your pantries. You do not miss the room they occupy, yet they take away the bare look from the sides of the room, break share corners, and suggest rest break sharp corners, and suggest rest and companionship.
Our second and

Our second and concluding MOTHERLY TALK WITH THE HALL-ROOMITE will appear next week.

Marin Harland

The Housemothers' Weekly Conference

Filling in the Mesh with Lace Stitches

Now for my "mite!"

Imitation of sweet cream filling for layer cake is made thus:
Take the white of one ses; one congratuated sugar; one coupappeeled and
grated. Put all into splendid for those who
do not have sweet cream, and it takes an
expert to tell the difference.

A good cure for a cold. Every morning
before breakfast take a big drink of very
cold water. Your cold will soon disappear.
If kept up the proceed that know our
"Please let me ask one favor. Can some
member of the Corner tell me where I can
get the book entitled, "Ora, the Lost
Wife"? I do not know the author.

The drink of water—I, do not say

The drink of water—I do not say "very cold"—fulfills another office, viz.; that of clearing the coat of the stomach of mucous deposits collected during the night, thus preparing it to digest comfortably the meal which is to "break" a long "fast."

A Valuable Member Copyist, printer and copy reader may divide the blame for an error in phrase-ology to which a courteous member calls attention. She quotes from a pub-lished recipe:

"If you want a rich cake, make frosting by using two cups of sugar and one cup of sour cream. Boil until it 'threads.' Add raisins and candied cherries and a little flour spread between layers of white cake." the flour spread between layers or write care. Please, correct this. It should read "flavoring," not "flour," Also add nut meats. This frosting is very nice if made right, but if the flour is put in, it will be a mess unfi for anything.

2. I am rather armosed to washing blank-term of the control of the c

sponge. Set the pail or pitcher in a vessel containing warm water. The water must be kept at the same temperature all the time until the sponge is light, then make a larger sponge, say, of about one quart of warm water.

The sponge of about one quart of recipe for making liver sausange—such as we buy at the market.

The cup of thin, bolled starch is put in half a tub of rinsing water for table linen and handkerchiefs, they will look much better when ironed.

B. F. O. (Edgerton, Wisconsin).

Our indebtedness to this one of our

Much better when house.

B. F. O. (Edgerton, Wisconsin).

Our indebtedness to this one of our Wisconsin members grows—snowball-like—with each issue of the "Exchange."

I wish it were practicable to call a convention of all our contributing women, that we might discuss the every-day matters which go to make or marthe comfort of those to whom we minister—a convocation in which laundry and kitchen, the care of furniture and the extirpation of vermin and "small deer" could be discussed. Since this may not be, our columns are our common meeting ground—our council chamber.

help some in an item or two, and perhaps help some one.

A will send in an item or two, and perhaps help some one or cuts is a quick and pleasant remedy. Keep a bottle on the medicine shelf.

2. Onion juice is good for croup. Stew onions with sugar and a very little water until it forms a syrup. Strain, and give two conditions of the control of the control of the control of the power of the

SAUCE FOR THE PUDDING. SAUCE FOR THE PUDDING.

Cream two tablespoonfuls of butter; beat
into this one-half cup of sugar and two
values confuls of thick cream; add lemon or
vanila, flavoring; beat well and serve. One
tablespoonful on a scueer of pudding.

I keep my table for five-three growing
children, myself and husband and a big,
healthy baby, who nurses and eats—on less
than 44 a week. Everything is considered
dear hera, too. But nothing goes to waste

that is edible. I have a knack of dressing my children cheaply as well as comfortably and neatly also. I will offer some help along that line some other time, if acceptable, or if members would like to write to me, I would gladly give any information I can, if they will only send stamps. I have to economize on small things as well as large, and it goes rather hard at times, for I love pretty and elegant surroundings so very much, but I try to make the best of everything I have, and hope for better things by-and-by.

M. C. (Newport News, Virginia).

It is evident that some of the best things are already yours; home, husband, children, health and the happy talent of making the best of whatever comes to your hand, contentment and the aforementioned "talent" are more to be desired than abundance of riches. Indeed, they are the true riches which the rise and fall of the stock manyet do not affect.

To Repair Hat Pin Ravages

The Design Should be Matched for Joining or Mending

Invisible Patches as the French Set

Heary

I am a victim of dyspenjala. Starchy foods I digest with misery; sugar in any form is instantly rejected. What I would like to know is this: Is there any substitute for sugar that would not ferment sugar that would not ferment sugar that would not ferment sugar that would not sugar that would not sugar that would not ferment sugar that would not sugar that would not sugar that the food for dyspeptics, but I do not know how to use it. If you know how I long for a little sweetened rice, you would universand how greatly any information you give me will be hapreciated. You reflectly not sugar that would be happened to be sugar to the sugar that would sugar to the sugar that would be sugar to the sugar that would be sugar to the crackers were made into a kind of selly, but I forget how it was due into a kind of selly but I forget how it was due into a kind of selly but I forget how it was due into a kind of selly but I forget how it was due into a kind of selly but I forget how it was due into a kind of selly but I forget how it was due into a kind of selly but I forget how it was due into a kind of selly but I forget how it was due into a kind of selly but I forget how it was due into a kind of selly was not and the sugar that a sugar that it is a sugar that it is the sugar

ful effect as rolls freshly baked? M. H.

"Saccharine" is recommended for people who cannot digest sugar. It is used in the same way in sweetening food, but being the very quintessence of sweetness, it must be added sparingly.

Stale bread warmed over is a degree less harmful than freshly baked.

My heart aches for, you in your mispry, although I am personally a stranger to your malady. You will find in the Recipe Column directions how to prepare the dishes for which you ask.

RECIPES FOR INVALID COOKERY

Panada.

(By Request).

AY six dry soda crackers in a deep bowl, sprinkling a little sugar (or least "saccharine") and a pinch of mace or cinnamon between and over them add, gradually enough warm—not hot—water to cover them over an inch deep; get the bowl, closely covered, in a pan of boling water, and this upon the range. Keep the outer water at a steady boli for an hour after the bubbling begins.

The crackers should soak up all the water in the bowl and be like a jefly.

Toast Panada.

Pare some slices of stale baker's bread and toast nicely without burning. Pile is a bowl, sprinking sugar the burning property of the bowl sprinking sugar the burning water and the with a tight lid upon the top, in a pan of bolling water. Simmer gently until the contents of the bowl are like jelly. Eat warm, with powdered sugar and nui-

Rice, Boiled Plain.

One-half cup of whole rice, boiled in just enough water to cover it, one cup of milk, a little sail, one egg, beaten light. When the rice is light and simmer-taking care it does not scorch-until the milk boils up well. Sail, and beat in the egg. Eat warm with cream, gugar and nutmeg,

wide as space will allow and low

Sago Gruel.

Two cups of water, two tablespoonfuls of ago, one tablespoonful of lemon juice and ninch of salt Two cups of tablespoonful of lemon juice and a pinch of sait.

Put the sago in the water while cold, and warm of boiling the sago in a saucepan of boiling the sago in the pinch of the sago in the sa

Arrowfoot Jelly.

One cup of boiling water two heaping teaspontuls of best Bermuda arrowroot, one recepoonful of lemon juice, two teaspoontuls of white sugar.

Wet the arrowroot in a little cold water and rub smooth. Then stir into the hot water, which should be on the fire and actually boiling at the time with the sugar already melted in the sum of the sum

Tapioca Jelly.

One cup of taploca, three cups of cold water, juice of a lemon and a pinch of grated peel. Sweeten to taste. Soak the taploca in the willing water, pour more lukewar too much of the liquid, and least suffring frequently. If too thick after it begins to clear, put in a very little boilth and the cold water water in the liquid.