

Don't be bothered with a table salt that cakes.

Windsor SALT

never cakes, because every grain is a pure, dry, perfect crystal.

Fathers and mothers cannot bring up their children in the way they should go, and instruct them properly, without that indispensable household guide-book, Dr. Foote's new Home Encyclopedia—the best yet; buy it at 129 E. 28th St., New York.

Things Worth Knowing

That a piece of charcoal thrown into the pot in which onions, cabbage, etc., are boiled will absorb the unpleasant odor.

That salt is not to be added to oatmeal until it has boiled about fifteen minutes.

That a lump of butter dropped into boiling molasses or maple candy will prevent it from running over.

That fresh lard will remove tar from either hand or clothing. Wash with soap and water afterwards.

That a silver spoon, knife or fork put into a glass jar or dish will temper it so that it can be filed with anything hot, even to the boiling point.

That fish may be scaled much easier by first dipping them into boiling water for a minute.

That a piece of lace or thin muslin, starched and put over the holes or worn places in lace curtains will show very little and improves the looks of the curtains.

The ink spots on linen can be removed by dipping the article in pure melted tallow. Wash out the tallow and the ink will come with it.

That a teaspoonful of ammonia in the water in which silver is washed will keep it brilliantly bright.

That wet cooking soda, spread upon a thin cloth and bound over a corn will remove it.

Lace that promises not to bear a necessary washing can be basted on some thin material and then cleaned with better chances of success.

A carpet sweeper cannot do efficient work unless its brush be kept clean. Being out of sight, this is sometimes neglected. It should, however, frequently be itself brushed with a whisk broom and also cleaned with water.

When very heavy materials are to be washed, such as hangings, table covers, heavy wash dresses and canvas, it is frequently a great saving of time, energy, and of the materials themselves to scrub them with a brush rather than rubbing them on the board. It avoids the constant lifting and dipping.

Some Simple Recipes

A simple recipe competition was recently run in "Canadian Good Housekeeping," and the following is a selection from the list that won first prize:

CORN STARCH PUDDING—One quart milk, four tablespoons each cornstarch and sugar, two eggs, a pinch of salt, and vanilla flavoring. Beat the yolks of the eggs in a bowl, add to them half a cup of water, then the cornstarch. Have the milk at boiling point and carefully stir in the egg and starch mixture and sugar and let boil for two or three minutes. Take from the fire and stir in the whites of eggs beaten to a stiff froth, and add the flavoring. Serve cold with cream and sugar, and spoonful of jelly.

MOTHER'S RICE PUDDING—Boil three-quarters of a cup of rice in water until soft; salt, add two cups milk, half a cup of sugar, two eggs, a handful of currants, and a dust of nutmeg. Bake in the oven until the eggs and milk are set. Serve warm with cream and sugar.

FRENCH TOAST—One egg, well beaten, one cup sweet milk, a little salt and pepper. Dip half slices of stale bread in this mixture, and brown on a hot buttered frying pan. Serve with honey or syrup. There is no sweet so wholesome as honey.

SALAD DRESSING—Four tablespoons butter, one each of flour and sugar, one teaspoon salt and one of dry mustard, half cup of vinegar, one cup of milk, three eggs, a speck of cayenne pepper. Mix flour, butter, sugar, salt, mustard and pepper to a smooth paste, then add eggs, then vinegar. Cook until thick. After cooking beat a little. When ready to use it add a cupful of thick cream. Good with any kind of vegetable salad, and especially good on lettuce.

OATMEAL COOKIES—One scant cup shortening, one cup of brown sugar, three cups granulated oatmeal or rolled oats, two cups flour, one teaspoon soda, half cup hot water. Use butter, or butter mixed with lard or dripping. Roll thin and cut in squares.

For Fruit Season

STRAWBERRY DUMPLINGS—Roll out a layer of cream of tartar biscuit, dough very thin; butter and spread very thickly with ripe strawberries which have been rolled in sugar; then roll the dough up, pinch the edges tightly together and steam for three-quarters of an hour. When done, serve immediately, cutting slices from the end, jelly-roll fashion. An egg sauce or whipped cream is delicious with this dessert.

PINEAPPLE CUSTARD—Make smooth three tablespoons of flour with one of butter and stir into a quart of boiling milk. Have ready the beaten yolks of eight eggs, add to them two-thirds of a cup of sugar and turn into the milk, stirring constantly for three minutes; add, when cold, a cupful of chopped pineapple and four tablespoons of lemon juice. Cover with a meringue of the whites of the eggs and four dessertspoons of powdered sugar. Brown lightly in the oven.

THE KITCHEN

FRUIT JELLY—Soak one box of gelatine one hour in one pint of cold water; when soaked, pour on it one pint of boiling water, then put in a quart of fruit. Pineapples, canned strawberries or raspberries or other fruits may be used. Add one-half cup of sugar and one teaspoonful of lemon, then pour in mould to harden. Serve with whipped cream.

To Bone a Fish

Cut off the head and insert the point of a boning knife close to the backbone under the small bones that lie near the inside surface of the fish. Slip the knife under these bones and carefully lift them from the fish, leaving the meat as little disturbed or broken as possible. With a round, pointed, dull bladed knife scrape the flesh away from the backbone and the bones that project into the fish therefrom, until they can be lifted away clear of flesh; then with the blade of the knife smooth and pack together the flesh that has been disturbed by removing them. It is not advisable to bone small fish, and all fish, as well as meat of every kind, are of finer flavor when cooked with the bones left in them.

Two Shortcakes

CHEERY SHORTCAKE—Make a soft dough of four cupfuls of sifted flour, two teaspoonfuls of baking powder, one teaspoonful of salt and four teaspoonfuls of butter. Mix with milk. Cook in two layers, buttered. When brown, remove from the oven, butter again, spread the bottom layer with cherries that have been stoned and sweetened, put on the top crust, and cover with fruit. Serve with whipped cream.

STRAWBERRY SHORTCAKE—Two cupfuls of flour, two teaspoonfuls of baking powder, two teaspoonfuls of butter and a pinch of salt. Mix with milk, roll out in two layers, butter, and bake. Spread with the berries, sprinkle with sugar, place the top layer on, butter, and cover with berries. Over this spread a layer of meringue made of the beaten whites of two eggs and three tablespoonfuls of sugar. Brown quickly, without cooking the fruit. Serve with whipped cream.—Woman's Home Companion.

Hints to Housekeepers

It is not generally known that eggs covered with boiling water and allowed to stand for five minutes are more nourishing and more easily digested than eggs placed in boiling water and allowed to boil furiously for three and a half minutes.

When the handles of steel knives and forks come off they can be easily mended with resin. Pour a little powdered resin into the cavity in the handle, heat the part of the knife that fits into the handle until it is red hot, and thrust into the handle. It will become firmly fixed by the resin when it becomes cool. Protect the blade from the heat.

To remove old putty and paint, make a paste with soft soap and a solution of caustic soda, or with slaked lime and pearlash. Lay it on with a piece of rag or a brush, and leave it for several hours.