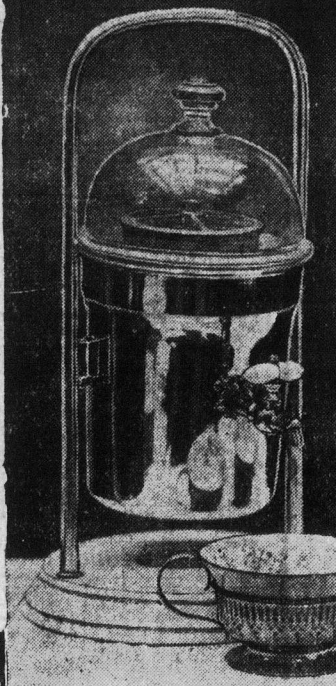


# Old and New Fashions in Coffee Sets



A Cozy Service for Two



High Shields Shut in the Heat



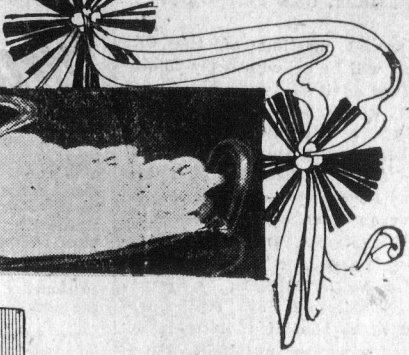
A Convenient Arrangement for a Den



Some Quaint Old Pieces



With Little Silver Stands for Cups



COFFEE boasts so many new converts each year that a hundred ingenious devices have been invented, or the ideas borrowed from other countries, to make and serve it in.

One coffee pot whistles when the coffee comes to the boil—there's a tiny hole through which the first steam pours, making the sound. There are countless china and silver ones—exquisite things shaped, ever so slightly, like an old fagon. A silver one is set off by the tiny stands for cups which belong to the set. These cups are nothing more in the world than tiny deep bowls—handless in themselves, depending upon the handles of the little holders.

For the most part, coffee lovers prefer to have coffee poured directly from the pot in which it is made into the cups. One arrangement—it is an exact copy of the ones most in favor in Vienna—has tubes in which water is kept at boiling heat, which keeps the coffee just so. The coffee is made in it by one of the numerous methods of filtering through.

## WASTE AT THE SPOUT

A French coffee pot which has obtained instant favor here has a rounded glass top into which the water is poured—cold water at that—and allowed to filter through, finely ground coffee, the little lamp underneath heating it all the while and the delicious aroma of the coffee carefully shut in by itself, to come out later as a most delicious taste. It is rather expensive, of course, but there's another French pot made in four sections, in which just as good coffee can be made. It is brown glazed pottery, as artistic a little thing as it is inexpensive.

One Russian arrangement has the coffee finely pulverized—put in the water put in and brought to a boil, or "just beyond it," as one woman said. Then, by some mechanical trick, the pot is turned upside down, the coffee filters through a fine wire strainer, and pours out through a little spout.

When you use a coffee pot with a spout that is uncovered, it is a good plan to stop up that spout while the coffee is being made. If you let the odor escape, there's just that much less taste to your coffee.

Turkish coffee is about half grounds—so thick, in fact, that it is more like a thick, black syrup than anything else.

## WITH GOOD CREAM

French coffee—the famous "café au lait"—is strong coffee, with the usual accompaniment of sugar and cream, with which about half of the cup is filled. The cup is filled up with boiling milk.

No Mohammedan would think of drinking coffee with sugar, and that is the curse of Mahomet put upon all unbelievers who drink it, except in its pure state, that it should make them nervous and even ill. As a curious fact, comparatively few people who drink black coffee suffer any ill effects from it to those who like a generous supply of cream in it, black coffee is a dose.

Devonshire cream, because of all tea, is very good with coffee. Almost no tea here makes it, yet the method of making is simple and the result delicious.

## Starching, Bluing and Drying

No. 2 of a Series of Practical Talks on Laundry Work

A THOUSAND AND ONE times have I been tempted to wish that the bluing bag, or ball, had never found its way into the laundry.

It is to the slovenly or lazy laundress what the feather duster is to the happy-go-lucky chambermaid. In the skilful fingers of the conscientious worker bluing has its uses. As with one ingredient in Sydney Smith's salad dressing:

Let garlic's atoms lurk within the bowl, And, unsuspected, animate the whole.

And, like the teaspoonful of sugar in tomato soup, or the faintest suspicion of asafoetida in catsup, bluing should be subtle, yet potent. We would miss it if it were absent; it should never be seen.

An over-blued article betrays carelessness always. The shiftless creature who uses bluing to hide dirt evinces ignorance no less than indolence. Blue streaks in linen are caused by unskilful mixing, or the article thus mottled has been hung on the line dripping wet. The streams dry into stripes.

Another hint in passing: If you will shake the clothes as they come from the wringer and pull them straight, you will save strength and time in ironing, and lessen the chances of the aforesaid streaks.

In bluing, in mixing soda into bicuit dough and cake-batter and cayenne in sauces, the housemother and her helper should have "a light hand." Beat the bluing water into starch as you would fold white of egg into a soufflé, and then strain through clean cheesecloth to get rid of possible lumps and specks.

To make starch, wet two tablespoonfuls of crushed starch with two cups of cold water, and when well mixed pour gradually upon it a pint and a half of boiling water, to which has been added a quarter teaspoonful of salt. The salt will prevent the clothes from sourness and mustiness, especially in hot weather. Set the starch, when mixed, over the fire in a double boiler, and cook for one minute, after the water in the outer vessel boils, stirring all the time. Should it be too stiff, beat in boiling water until you have the right consistency.

Dip the pieces to be starched into the mixture while hot, shake off the superfluous paste mixture, clapping each part of the article thus treated smartly between the hands, and hang on the line.

Have your lines taut and clean. It is better, of course, to take them down every week when the washing is over and lay them away in a safe place, ready for the next using. Since this is not always practicable, and stretching and fastening ropes or rustless wires properly generally requires the help of a man, the next best thing is to be scrupulously careful in keeping the lines perfectly clean. Before putting out the washing, take a soft white cloth and go over the entire length of the line, wiping it hard. Should the cloth show much soil from soot or dust, get a fresh piece and repeat the operation.

Do not be niggardly with clothes pins. They are cheap. Keep them in a basket or bag when not in actual use, and see to it that they are clean. I have seen white linen spotted at regular intervals where the pins had clamped, making a second washing necessary.

Happy the woman who has an open sunny space in which to stretch her clothesline. Thrice blessed is she who has, in addition to this, a bit of clean turf whereupon stained or "dinged" article may be spread for bleaching.

Don't leave the clothes upon the line longer than you can avoid after they are dried. They collect dust and stiffen, and, if the day be windy, are strained in seam and thread, and often whipped into ribbons. Starched clothes should be brought in just as soon as they are dry. They become limp if the air be damp, and crack and split in a high wind. Freezing "takes out the starch," or, if sudden and severe, makes shirt bosoms and skirts as brittle as paper, tearing at a touch and sticking to the lines.

When you can do it without too much fatigue or interference with other duties, dampen the clothes over night and fold down ready for ironing next day. In taking them from the line, lay within a clothes basket lined with a clean cloth, fold

ing each piece loosely as you lay it in. Have ready in the laundry a large table spread with a clean cover; take out one piece at a time, spread out to its full size and sprinkle with a clean whisk broom—never used for anything else—dipped in warm water. As you sprinkle, press out the wrinkles with the palm of a firm hand, and pull hems, sleeves and seams straight. These trifles, which are of only minor importance to the inconsiderate and inexperienced, lighten the morrow's work.

Do you recollect the charming picture (in Mrs. Whitney's "We Girls") of Barbara Holabird, as she dampened the clean clothes in the basement laundry, rolling them up hard and thumping each roll with her fist, while she chanted her improvised rhymes to a tune of her own making?

Read the book and learn that there is a poetry in a woman's life—even on wash day.

The next number of our Laundry Series will be upon "Ironing Day."

Marion Harland

## The Housewives' Exchange

FOR the benefit of the housekeeper who fails in making starch for laundry purposes, I would like to give my experience. The water must be boiling. Pour it on the starch, stirring very quickly. When it begins to get very thick, stop pouring on the water and beat it well until more boiling water is added. Then add a teaspoonful of salt and a small quantity of bluing. The flat iron should be washed after every ironing and wiped dry before putting away.

CONSTANT READER (Chicago). The housemother who is reading the laundry series now being published in our "School for Housewives" will please insert the foregoing letter in its next issue.

A Cure for Mange. If your correspondent whose pet dog—the "Silver Terrier"—has the "red mange"—

will take a teaspoonful of flowers of sulfur and a strong pinch of sal ammoniac, rub them well together in vaseline or lard and rub on the spots; it is highly probable the animal will be cured. I have found this simple remedy to be an infallible cure for mange. It will not harm the least should the dog lick the spots, which he probably would do. E. M. D. (Atlanta, Ga.).

## Baked Versus Fried Batter Cakes

1. A "Devoted Mother," in Colorado, has asked why her sponge cake sometimes fails. I can't tell why, because this recipe from my scrapbook never fails me, on the gas stove. I let it rise on the rack in the upper chamber, and brown on a lower rack in the lower chamber, usually keeping the door open when browning. I test the cake for done, before browning, with a skewer. It is called "Ideal Sponge Cake," and I beg to inclose the recipe.

2. Will some one please tell me how to make better cakes without the dreadful odor of the grease? E. M. D. (Atlanta, Ga.).

## Another Indorser of "Job's Tears"

Now that it is time for coughs and colds I want to tell you how much good "Job's Tears" have done for me. She is 8 years old, and has always had bronchitis. We doctored her for years, but she took cold so easily, and often would have bronchial pneumonia in spite of anything that could be done. I always read your page, and I read so much about "Job's Tears" that I bought a box of it. The child was worth her weight in gold. I planted some seeds this spring and I raised such a large crop that after giving a pint to a doctor for her and she does not take cold any more. We feel as if the "Tears" were worth their weight in gold. I planted some seeds this spring and I raised such a large crop that after giving a pint to a doctor for her and she does not take cold any more. We feel as if the "Tears" were worth their weight in gold.

## Kitchen and Cooking---The Penalties of Ignorance

By Mary E. Carter

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JUST so long as people live principally upon cooked food, just so long will cooking and the kitchen be, as they now are, exceedingly important features of every household, impossible to ignore or overlook with impunity.

Many a good cause has been lost for the time being—and many a bright future has been darkened by some one's indigestion. Indigestion is at the root of almost all of humanity's troubles, as selfishness itself. But, of course, ignorance is the root of them all. When people know better, they avoid and escape the woes that come through ignorance.

Without a good digestion health is impossible, and health is misery. Poor cooking produces about as much indigestion as bad temper. In fact it is a case of action and reaction. Indigestion, low spirits, bad temper. Bad temper, low spirits, indigestion, and so on interminably. Bad cooking, bad temper, low spirits all belong together. They propagate each other. Since poorly cooked food produces indigestion, poor cooking should be abolished. It can be abolished by paying attention to having the very best possible cooking for each meal, however simple it may be.

## PROVIDE FOR THE COOK

As kitchen and cook are inseparable, these two should be equally well provided for; the kitchen with ample conveniences, and the cook with good wages and good materials for her work. No one need look for good cooking, even from a competent cook, if inferior materials be supplied, or if the kitchen be unprovided with utensils suitable for doing the cooking required. Nothing can be passed over that pertains to the kitchen; from the chimney draught down to the landing needle, some one must be responsible and pay attention. A kitchen should not only be brightly lighted and well ventilated, but also arranged with a view to sending kitchen odors up chimney and not throughout a house. For notwithstanding its importance, nobody in other parts of the house wants to be reminded of the culinary region by cooking smells. With care, this can be avoided.

There are many devices that come for getting rid of kitchen odors that ought to be looked up by housekeepers and adopted. Some have an opening above them, with a slide that moves back, letting the odors pass through to the sky by way of the flue.

## DON'T BOTHER HER

To have wholesome cooking, however good the food purchased, the cook must be cheerful and enjoy the work. Cheerfulness cannot be expected in a cheerless, gloomy kitchen; they are incompatible. Neither can a cook, ever so competent, do justice to herself or send to the table palatable food, if stinted in any requisite for the work. And further, a cook should never be called away from her work to do anything outside the kitchen. A moment's inattention, or a brief absence, may result in the spoiling of a lot of nice ingredients, in process of preparation for the table, and make extraordinary work for whoever has to clean up after something has boiled over, or been badly burned in the oven. Cooking demands concentration of thought as much as writing books or any profession. No one can cook and at the same time do things foreign to that work without being in danger of wasting time and material.

If a satisfactory cook asks for additional utensils, to which she has been accustomed, or that will help her in her work, they should be promptly supplied, and everything possible done to lighten the kitchen labors, for at best the cook leads a wearisome treadmill life.

Housewives should be watchful and permit no one to go into the kitchen when the cook is very busy, unless to help, and no one should be allowed to make any work for her. Above all things, children ought to be taught that the kitchen is no place for them. My mother never permitted one of her children to go inside the kitchen. If she sent us with a message to the cook, we were instructed to stand at the kitchen door and deliver it, but not to go over the threshold, and to leave as soon as we had delivered the message. Besides being only fair to the cook, not to permit her to be interrupted by children, it is also safer for them not to be in the kitchen, for at any moment they might get into the kitchen to do some useful thing—prepare a salad dressing, or make cake—then, by some mechanical trick, the pot is turned upside down, the coffee filters through a fine wire strainer, and pours out through a little spout.

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Suppose older people go into the kitchen to do some useful thing—prepare a salad dressing, or make cake—then, by some mechanical trick, the pot is turned upside down, the coffee filters through a fine wire strainer, and pours out through a little spout.

ling everything. A dainty woman, when at work, keeps things trim about her. If making cake, she never lays anything that needs washing down on a table, but keeps a plate or a bowl for the egg-beater, spoons and whatever else she may have in use. When she gets through, the table will be as clean as when she began.

By a little care, persons can avoid leaving untidy signs of the work they have done. While cake-making goes on, the boxes of flour and sugar should be wiped with a clean, damp cloth before returning them to their places. When the cake is in the oven, all the utensils that have been used should be in the cake bowl, and that ought to be filled with water and left standing in the sink, or else washed immediately and put away. Never leave anything to dry on before dish-washing time. That is wretched mismanagement, inexcusable in any but the totally inexperienced.

Never lay eggshells on the table; it is easier to wash a plate than it is to scrub a sticky spot on wood. The cleanliness for others, especially for those who work all day long, is a cardinal virtue. That is wretched mismanagement, inexcusable in any but the totally inexperienced.

## Sour Veal

A delicious way is to stew it in water slightly salted. When the water is well boiled, add a bay leaf, onion, salt and pepper. Boil until tender, and serve with cornstarch. Reply to "R. F."

## Quince Honey

(By Special Request.) Four quinces grated with apple; two and one-half pounds of granulated sugar. Boil sugar and water three minutes, add the grated quinces and boil twenty minutes. SUBSCRIBER (Reading, Pa.).