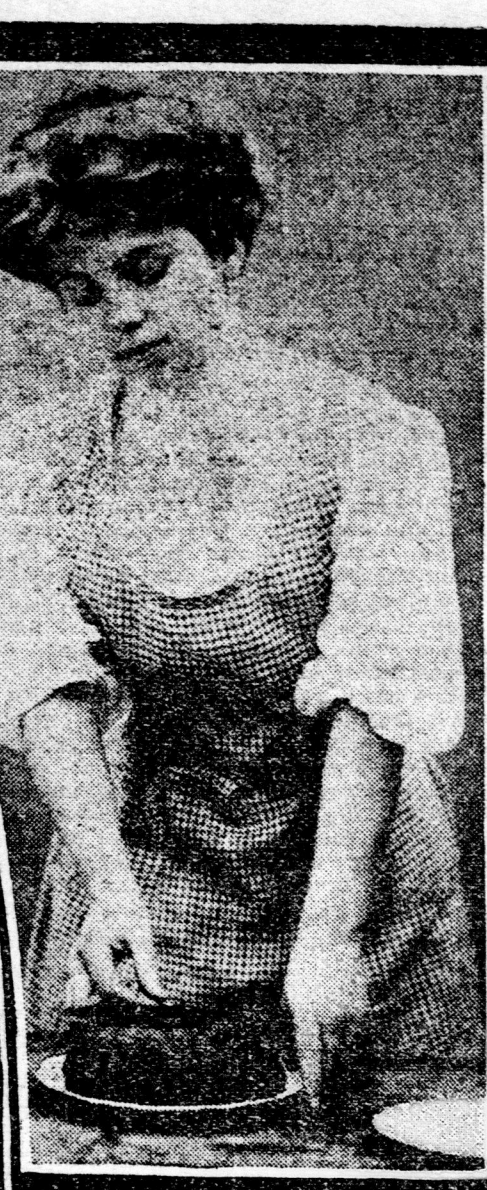


School for Housewives

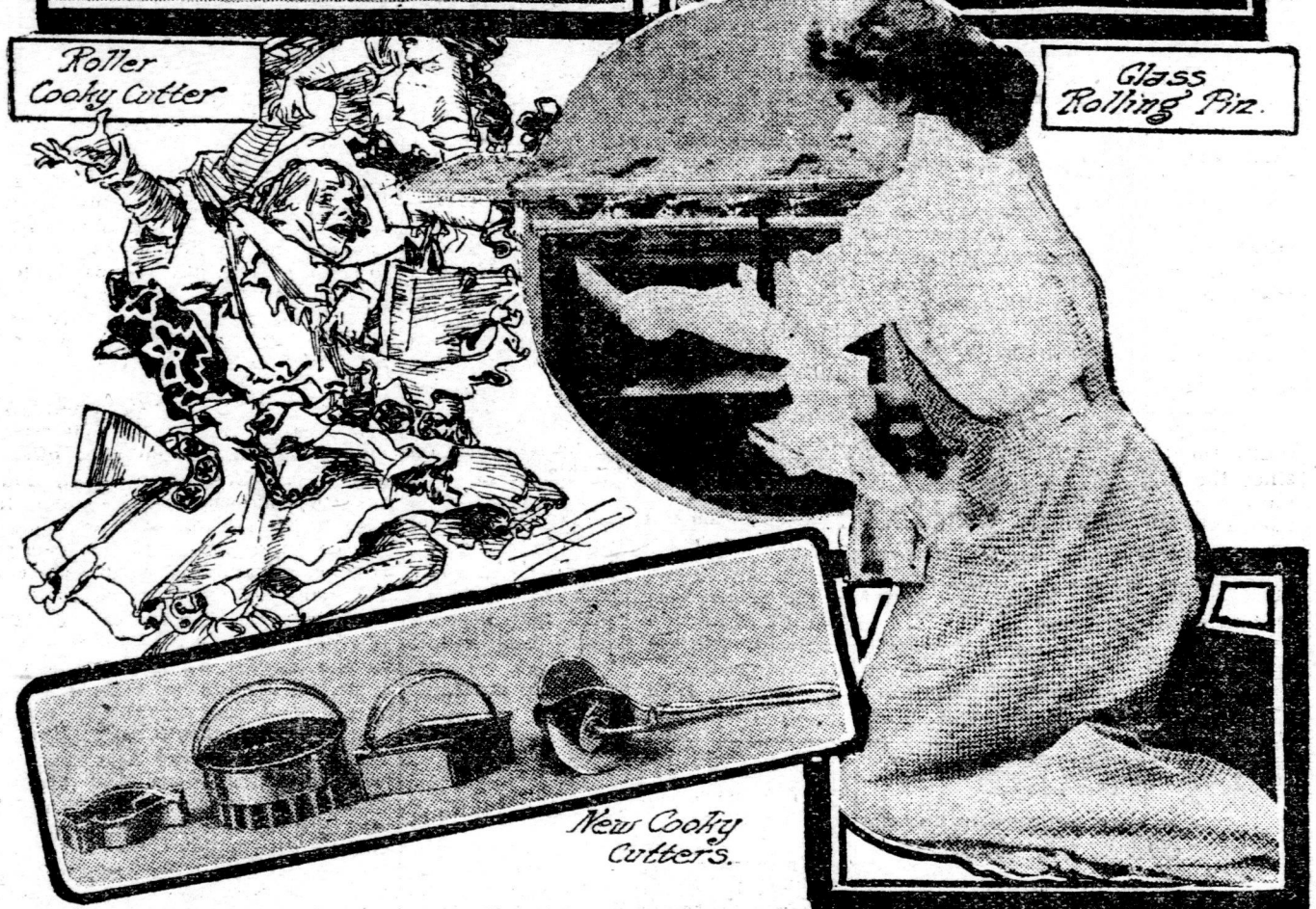
TWELFTH NIGHT DAINTIES



How to Place Cookies in Pan



Putting in Thumbie Ring and Cord



Potter Cookie Cutter

Glass Rolling Pin

New Cookie Cutters

Place Paper Over Paper Over Is Too Hot

FAMILY MEALS FOR A WEEK

SUNDAY

BREAKFAST.
Grapefruit, cracked wheat and cream, hashbrowns, popovers, toast, coffee and tea.

LUNCHEON.

Beef loaf (a left-over), brown bread and butter, cut thin; lettuce and macaroni salad, crackers and cheese, lemon meringue and custard, cake, cocoa.

DINNER.

Okra and tomato soup, smothered chicken, boiled rice, Brussels sprouts, mashed potatoes, pumpkin pie and American cheese, black coffee.

MONDAY

BREAKFAST.
Baked quince and cream, bacon, fried, boiled eggs, brown and white bread, toast, tea and coffee.

LUNCHEON.

Beef loaf, sliced, deviled, breaded and fried (a left-over), potato cakes (a left-over), cheese and olive sandwiches, cranberry sauce, cake and custard, bonhomie, tea.

DINNER.

Oyster bisque, chicken scallop (a left-over), rice croquettes (a left-over), soufflé of Brussels sprouts (a left-over), floating island, black coffee.

TUESDAY

BREAKFAST.
Oranges, oatmeal porridge and cream, sausage and fried apples, corn bread, toast, tea and coffee.

LUNCHEON.

Baked cheese omelet, tomato toast (baked), graham rolls, gingerbread and cocoa.

DINNER.

Mutton and barley broth, beef-steak and onions, stuffed potatoes, creamed cauliflower and raisin pudding, black coffee.

WEDNESDAY

BREAKFAST.
Fruit, barley crystals and cream, poached eggs, rice muffins, scalloped potatoes, toast and coffee.

LUNCHEON.

Fruit cocktail, celery soup, olives, veal cutlets, French fried potatoes, creamed cauliflower, French dressing, rice, plum pudding, ice cream, fancy cakes, coffee, nuts, mince, raisins.

DINNER.

Raw oysters, celery, olives, salted nuts, consommé (a left-over), turkey, giblet gravy, cranberry jelly, macaroni timbales, mashed potatoes, lettuce, French dressing, mince pie, plum pudding, ice cream, fancy cakes, coffee, nuts, mince, raisins.

THURSDAY

BREAKFAST.
Oranges, hominy and cream, bacon and green sweet peppers, sauté lamb, toast, tea, and coffee.

LUNCHEON.

Sausage and griddle cakes—in profusion! maple syrup and griddle cakes (a left-over), corn course, milk and cocoa (a stormy-day luncheon).

DINNER.

Cream of celery soup, carried veal, stewed potatoes, oysters, omelet, rice and bananas, to be eaten with the curry, rice pudding and cream sauce, black coffee.

FRIDAY

BREAKFAST.
Baked apples and cream, cream fritters, hominy muffins, toast, tea and coffee.

LUNCHEON.

Salt mackerel, boiled and creamed; stewed potatoes, oysters, omelet, rice and bananas, to be eaten with the curry, rice pudding and cream sauce, black coffee.

DINNER.

Beef gravy soup, halibut steaks, with Béchamel sauce, whipped potatoes, fried hominy, charlotte russe, black coffee.

SATURDAY

BREAKFAST.
Oranges, corned beef, cream, scrambled eggs and chopped bacon, muffins, toast, tea and coffee.

LUNCHEON.

Creamed halibut (a left-over), potato purée (a left-over), baked toast, baked quince, tea.

DINNER.

Julienne soup, roast mutton, scalloped sweet potatoes, spinach, mince pie, black coffee.

GAS STOVE ADVICE

Buying a gas stove, ornamentation should be a minor consideration. Much fretwork is a collector of dust and germs.

Blue painted steel is durable and easy to keep clean. It does not rust or discolor.

Of distinct advantage, also, are strong steel wire oven racks that will not break or absorb heat, oven doors, spring-poised, that do not open or close with a jar; interlocking parts that can be removed for cleaning without displacing screws or bolts; oven and broiler doors, interlined with heavy asbestos or aluminumized steel, and legs to raise the range from the floor high enough to permit sweeping underneath.

Covers made with reducing rings to accommodate vessels of different sizes, and an arrangement that places oven and broiler on top the range, doing away with the stooping posture, when baking or broiling, are also of great convenience.

The best burners are of one piece, vialing leaky joints and independent supported so that they are readily removable for cleaning.

For the forgetful one there is now a patented safety lighter, warranted to insure against accident from explosion. The cocks are arranged with valves, by which the supply of oxygen may be regulated.

Among the axioms which might be hung beside the range with advantage to the cook and the gas bills are these: Matches are cheaper than gas.

Never light a top burner until you are ready to use it. It gives the maximum of heat when first lighted.

Turn off a burner as soon as you have finished.

TO BRIGHTEN PAINT

KITCHEN paints will soon acquire a shabby, dull look from the frequent cleaning that is necessary in this room.

The use of soap only increases the difficulty, especially if the paints are varnished.

A good plan is to boil one pound of bran in a gallon of water for an hour, then wash the paint with this bran water, and it will not only be kept clean, but bright and glossy.

TWELFTH NIGHT, as a season of revelry and home-frolics, is comparatively unknown in this country.

Lately, there has been an effort to bring it into popular favor; more, I fancy, because it is the fashion with a certain class of would-be leaders in the social world to engraft upon our life the habits of the English, from whom Anglomaniacs would have us "take the pace" in everything, from men's trousers to religious dogma and observance.

There were rhyme and reason in the Twelfth Night supper and the mammoth cake compounded for the occasion in the English homestead, in days when the "Frank" and "Harry and Lucy" of Maria Edgeworth were written.

Our eldest grandmothers have not forgotten Mrs. Catherine's disappointment when Frank and Mary ran into the housekeeper's room to stop the hands that were measuring and weighing materials for the big Twelfth Night cake, and how her face cleared somewhat on learning that the money the feast would cost was to be given to a poor boy in whom she was interested.

LAST OF HOLIDAYS

The supper was the last of holiday revels.

Even now the English Christmas holiday lasts until Epiphany—otherwise, "Twelfth Night."

Our boys and girls go back soberly to school on the 2d of January, when that date does not fall on Saturday or Sunday.

The church festival of Epiphany was instituted in commemoration of the visit of the Three Wise Men of the East to Bethlehem. It is also called "The Greek Christmas."

The gifts of the Magi to the infant Christ were gold, frankincense and myrrh, and these who detect symbolism in every traditional custom—the petty as well as the dignified—will have it that the spices and tropical fruit in the plum cake, and the gilding with which it was decorated in lang syne, have reference to the votive offerings left with the Virgin for her royal son.

Without straining the imagination to peer into the ages, we recognize the lingering flavor of Yuletide in the joyous ceremonials of

the finale of the English mid-winter holidays, and are not unwilling to transplant some attendant customs into a life that is more utilitarian and strenuous than that of older lands.

Twelfth Night Cake.

Rub light a cupful of washed butter and two cupfuls of fine granulated sugar.

Beat the yolks of eight eggs light, and add, beating steadily as you go, to the creamed butter and sugar. Have ready half a pound each of raisins, seeded and chopped fine, and of currants thoroughly cleaned and stemmed, a quarter of a pound of citron cut into tiny strips with sharp scissors and the same of almonds, blanched and minced.

Dredge all these well with flour. Sift two heaping cups of flour three times. Stir the fruit with alternate handfuls of flour into the eggs and butter-mixture, together with a teaspoonful each of cinnamon and ground mace. When these ingredients are well compounded, whip in the stiffened whites of the eggs with long, horizontal strokes.

Pour into a buttered mould with a funnel in the middle and bake in a steady oven for an hour, covered. Remove the paper from the top and bake, uncovered, until a straw comes out clean from the middle of the loaf.

When cold spread with thick frosting and before this is quite dry, letter the top "Twelfth Night" in gilded comfits.

Before sending the cake to table, make four incisions, carefully, in the underside, leaving as little trace as may be of the work in the soft substance. Into one cut thrust a dried bean; into another, a silver dime; into a third, a small silver thimble, and into the fourth, a gold ring.

These articles must not be near to one another, and should be pushed well into the body of the loaf.

The fun comes when the cake is cut. He or she who gets a slice with the bean in it will have a thrifty partner in the path matrimonial. The dime betokens wealth; the ring, a speedy marriage; the thimble, lifelong celibacy for man or woman.

The bachelor is condemned by it to sew on his own buttons, the woman to be a maiden aunt and

darn the stockings of other people's children.

The mother of the household must cut the cake, and not a word be spoken until the slices are distributed. Nor must any one of the recipients examine what has fallen to his or her share until all are supplied.

Twelfth Night Cookies.
Cream until light as frothed white of egg a cup of butter and three even cups of powdered sugar.

Add to this a cupful of sour cream, stirred briskly for a minute, and whip into the foamy mass the beaten yolks of four eggs. Sift a quart of flour three times with a teaspoonful of baking soda and add, next, alternately

When the eggs are "set," stir just enough to make them cover the pork. They should not be hard. The salt seasons the eggs. Another way of disguising fat pork is to freeze and fry, dipping each slice in batter.

12. Another way is to fry and cut up into mouthfuls and make a cream gravy with it. It is now some years since I saw salt pork cooked in any of these ways. I use it only as a relish with other meats, and with beans, fricasseed chicken, and so on.

Other housewives have come to the assistance of John's "head cold." I have not room for their letters today, but that we might extend our borders and lengthen our tent cords!

Recipe for Ale Requested.
Kindly give me a recipe for making English ale. W. H. E. (Monticello, Ill.).

Will not some of our English correspondents reply by sending in a recipe for such home-brewed ale—"mellow old October," for example—as we read of in English books and taste in English farmhouses?

More on Dog Doctoring

"Ignorant" of Pensacola, Florida, inquires what is amiss in her treatment of her dog.

If the dog is less than a year old, she should be vaccinated against rabies. If the dog is a month or more old, she should be vaccinated against distemper.

Any of the standard dog-disease remedies may be given. They are all good, rather rich for young dogs. Until a puppy is 6 months old, he should be fed sparingly as to meat. Bread and milk should take its place, varied occasionally by cornmeal and rice.

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Helpful Suggestions
May I offer a few suggestions for the general good?

1. When I get a tough steak—as who does not, now and then?—for a few onions brown, lay the steak in the pan and sear

on both sides; then I add water to the gravy in the pan and add up. Next, the meat, etc., goes into a stewpan with a couple of bay leaves, and are simmered, closely covered for two hours and a half, or perhaps three hours.

The meat is laid on a hot dish, browned flour is added to the gravy, and this, after it is boiled for a minute, is poured over the steak.

The result is good and tender and savory. 2. I wash my hands after the rule given by Mrs. H. C. I use good soap, white soap and always some borax; that is, in the first stage as to meat, bread and milk between the hands, tends to thicken the material.

I spread woollens on the reverse side of with a small brush. My drawers are dried indoors in winter, and they stretch, rather than shrink, besides having much more when treated in the usual way.

A little gasoline will take the grease spots out of the kitchen floor, and is much better than water for cleaning a gas or a gasoline stove. A painter taught me this.

4. I keep a wall pocket in the kitchen, filled with soft paper, and use it in cleaning out milk, etc., before putting the articles into the dishpan.

5. I save a great deal of the unpleasantness of dishwashing. A bag of old rags for the same purpose spares your dish towels much wear and dirt.

6. My mother kept a pair of shears in the kitchen, purposely for trimming meats, either raw or cooked.

7. If your dealer "does not handle" dust-ers for hardwood floors, do you make one for yourself. Tear good, strong thin cloth into long strips, and a brown handle on end; cross the strips over the brush and turn back and tie again. With this dusty "can" you may sweep over your parlor, shake the dust out at the door and be clean with scant expenditure of time and effort.

A similar brush may be used for picture frames and moldings, baseboard, etc. "A penny saved is a penny earned" is a wise saying. How much better the saved than the spent! A brush made of straw, cleaned if one knows how to do it.

8. One may save a great deal of fruit from a factory, additional sugar cooked into it will convert it into a decent imitation of the home-prepared delicacy.

C. L. (Buffalo, N. Y.).

No amount of sugaring and cooking will extract the chemicals upon which "canned goods" depend for color and for preservation.

Better prepare evaporated apples, pears, berries and the like for the table and for young stomachs by soaking, seasoning and simmering, than to use the canned stuffs turned out by contract. Your suggestions are helpful and welcome.

THE HOUSEMOTHERS' EXCHANGE

WILL you accept these few household hints?

To save work in the kitchen, keep all your old bread papers; keep them folded neatly in a drawer, and when you make biscuits or pie cover the breadboard with a clean paper.

After using one, roll it up and burn. This saves the trouble of scrubbing the board. For chocolate pie make a shell of rich pastry and bake it empty. Beat the yolks of two eggs light. Add a cupful of Yuletide, a tablespoonful of flour, half a cupful of unsweetened grated chocolate and half a pint of milk.

Mix all together well and cook in a double boiler until thick. Fill the shell and spread the white with the plain beaten to a stiff meringue, over the top.

Return to a quiet oven and brown very lightly.

Mrs. A. L. E. (Noblesville, Ind.).

The device for keeping the board clean is excellent, provided you are sure of the papers. I should suggest sterilizing them by laying upon the upper grating of the oven for awhile and then cooling before using them.

The recipe for chocolate pie is new to me, and must be tempting to all who read it.

One Dead Lamb

I glean many good ideas from the Exchange. I keep the blank books the children have used and paste in them articles I clip from the paper. I was much interested in the letter from Mrs. K. Glen-side, Pa., and copied her for having her baby on her lap while she wrote.

I, too, have had my baby on my lap, and though I have four other children, it seems as if I could not live without him when they are here, but the comfort and the pleasure of their presence compensate for all.

One of my boys, aged 12, is delicate. He suffers from indigestion. Perhaps some of the members may be able to tell me of a dietary for him?

We removed recently to Pensacola from New Orleans. I am interested, as are other ladies here, in the effort to make this a city beautiful.

Our first step is to beautify our own yards, liberally sowing a good example to our neighbors.

Now we wish to be broader in design and in execution, have the streets cleaned, the parks put into better condition, etc. Any suggestion you or yours could give us would be welcome. Mrs. D. (Pensacola, Fla.).

quote one line of a poem thirty years ago that has come into my mind since, whenever a mother says to me in effect what you have written of missing your baby:

"She missed the little hindering thing."

Missed him the mother sorely because he hindered her so many times when she would have been about her other work than baby-tending.

And how sweet is now the memory of the clinging fingers that held ours idle when we said to ourselves, between laughing and chiding, that we were "wasting precious time."

Have you ever read May Riley Smith's beautiful verses, "Tired Mothers?"

I wish I could put them into the hand of every woman who must write and sew with "the little hindering thing" in her lap, or tugging at her skirt.

Have you organized a boy's band in your Improvement Society?

The plan has worked admirably in other places.

Boys, and sometimes the girls, pledge themselves to throw no papers or rubbish of any kind upon the lawns or in the streets, and to pick up fluttering rags and scraps of paper, dead flowers and the like they see lying about the sidewalks and gutters.

They rake up leaves, and pull up weeds and cultivate an eye for dirt generally—dirty being, as has been aptly said, "whatever ought not to be where it is."

Something Amiss With Jars

Can you tell me why apple sauce put up in glass jars should turn dark in the upper third or half of the jar? We use glass jars with porcelain-lined tops and no sugar.

Mrs. M. S. C. (Burlington, N. J.).

Something is amiss with the jars. The porcelain top does not wholly protect the metal, or the porcelain is not pure in itself.

The fact that the upper portion of the sauce is discolored points to this

conclusion. In some way the metal of the tops comes into contact with the acid fruit. If the contents of the jar were darkened all the way to the bottom, I might suspect that exposure to the light had caused the trouble.

Preserves put up in glass should always be kept in the dark, or if in a light room, should be kept in the soft shade. Into one cut thrust a dried bean; into another, a silver dime; into a third, a small silver thimble, and into the fourth, a gold ring.

These articles must not be near to one another, and should be pushed well into the body of the loaf.

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12. Another way is to fry and cut up into mouthfuls and make a cream gravy with it. It is now some years since I saw salt pork cooked in any of these ways. I use it only as a relish with other meats, and with beans, fricasseed chicken, and so on.

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