# School for Housewives





WELFTH NIGHT, as a season of revelry and homefrolics, 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 Edge-

worth 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

LAST OF HOLIDAYS The supper was the last of holi-

day revels. Even now the English Christmas holiday lasts until Epiphany-otherwise "Twelfth Night.

Our days 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 Intop "Twelfth Night" in gilded comfits. fant Christ were gold, frankingense and myrrh, and those 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 midwinter 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

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 monds, 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 hutter-mixfure 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

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

The fun comes when the cake is cut. He or she who gets a slice with the bean in it will have a darn the stockings of other people's thrifty partner in the path matri- children. monial. The dime betokens wealth; the ring, a speedy marriage; the

Cooky Cutter

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

The mother of the household must cut the cake, and not a word thimble, lifelong celibacy for man 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 sup-

Cutters.

Place Paper Over Panis Oven IS Too Hot

Rolling Pin

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. Stir briskly for a minute, and whip into the foamy mass the beaten yorks of four eggs. Sift a quart of flour

three times with a teaspoonful of bak-

ing soda and add, next, alternately

More on Dog Doctoring

"Ignorant," of Pensacola, Florida, in-uires what is amiss in her treatment of

iner fox terriers.

If the dogs are less than 1 year old they should be doctored about every two months for worms, an almost universal allment with puppies, and which should never be neglected.

Any of the standard dog-worm

seed. Stir with a wooden spoon until the

with the frothed whites of the eggs.

strewing in, as you mix, two teaspoon-

fuls each of fennel and of coriander

dough is just stiff enough to roll out. Turn from the howl out upon a floured board; roll with swift, light strokes into a sheet a little more than a quarter of an inch in thickness. Then cut into stars and bake in a quick oven. These are the "seedcakes" of our English ancestresses.

Twelfth Night Tartlets. Sift two cups of flour into a tray, and

with a keep chopper mix through it half a pound of butter that has been washed It should be like vellow dust when

you are ready to make it into dough. Beat the yolk of one egg very light. and stir it into a cup of iced water. Wet the vellow dust with this using a wooden spoon and not touching it with your hands. Turn upon a floured board and roll out quickly into a thin sheet. Roll this up as you would a piece of music and, keeping hands off, pound it flat with the rolling pin. Stick little dabs of butter all over it and sprinkle it with flour when you have rolled it

out thin again. Roll, dab and flour three times before making into a last tight cylinder and setting it away on the ice for some hours. When it is stiff and cold, roll into a smooth sheet a quarter-inch thick. Cut into stars with a tin cutter

of that design. You can buy one anywhere. Have couples of stars. With a round cutter take the centers out of half of them. Upon every whole star lay one that has been cut, fitting the points neatly upon one another. Bake to a delicate brown. When they are cold, put a spoonful of marmalade in the circular cavity of the

Marin Harland

A Blan

on both sides; then I add water to the gravy in the pan and boil up once. Next, the meat, etc., goes into a stewpan with a couple of bay leaves, and are simmered,

a couple of pay 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 stark

steak.

the steak.

The result is good

The meat is tender and savory.

2. I wash my flannels after the rule given
by Mrs. H. J. C. I use good ripe, white
soap and always some borax; that is, in
the first suds. Rubbing soiled spots, even
between the hands, tends to thicken the
material.

I spread woolens on the reverse side of the washboard and scrub their spots out with a small brush. My flannels are dried

with a small brush. My flannels are dried indoors in winter, and they stretch, rather than shrink, besides lasting much longer than when treated in the usual way.

3. 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 cut greasy, "mussy" dishes, and for wiping out milk, etc., before putting the articles into the dishpan.

It saves 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.

5. My-mother kept a pair of shears in the

5. My mother kept a pair of shears in the

kitchen purposely for trimming meats, either raw or cooked. She was not a Virginian, but an English-

woman.

6. If your dealer "does not handle" dusters for hardwood floors, do you make one for yourself. Tear good, strong thin cloth into long strips. Stand a broom handle on end; cross the strips over the brush and

tie firmly.

Turn back and tie again. With this fluffy

mop you may whisk over your floors, 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 mouldings, baseboard, etc.
"A penny saved is a penny earned," is a

#### **FAMILY MEALS** FOR A WEEK

SUNDAY BREAKFAST.

Grapefruit, cracked wheat and cream ashbails, popovers, toast, coffee and toa. LUNCHEON.

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

Okra' and tomato soup, smothered chickens, boiled rice, Erussels sprouts, mashed potatoes, pumpkin pie and American cheese, black coffee.

#### MONDAY

BREAKFAST Baked quinces and cream, bacon, fried, beiled eggs, brown and white bread, toast tea and coffee.

LUNCHEON

Beef loaf, sliced deviled, breaded and fried (a left-over); botato cakes (a left-over), cheese and olive sandwiches, cress salad, cake and canned fruit, homemade; tea. DINNER.

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

#### TUESDAY BREAKFAST.

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

Baked cheese omejet, tomato toast baked), graham rolls, gingerbread and DINNER.

Mutton and barley broth, beefsteak and contons, stuffed potatoes, creamed carrots, bread and raisin pudding, black coffee.

#### WEDNESDAY BREAKFAST.

Fruit, barley crystals and cream, peached eggs, rice muffins, scalloped potatoes, rolls and coffee.

LUNCHEON. Fruit cocktail, celery soup, olives, veal cutlets, French fried potatoes, nut salad, crackers, cheese, angel food, coffee.

DINNER. Raw oysters, celery, clives, salted nuts, consomme a la royale, turkey, giblet gravy cranberry jelly, macaroni timbales, mashed potatoes, lettuce, French dressing, mince pie, plum pudding, ice cream, fancy cakes, coffee, nuts, mints, raisins.

### THURSDAY

BREAKFAST. Oranges, hominy and cream, bacon and green sweet peppers, sally lunn, toast, tea, and coffee. LUNCHEON.

Sausage and griddle cakes-in profusion! maple syrup and griddle cakes for the second course, milk and cocoa (a stormy-day luncheon). DINNER.

Cream of celery soup, curried veal, stew-ed tomatoes and okra, boiled rice and ba-nanas, to be eaten with the curry; cottage pudding and cream sauce, black coffee;

#### FRIDAY BREAKFAST,

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

Salt mackerel, boiled and creamel: stew-ed potatoes, southe of rice is left-over), lettuce salad, crackers and cheese freshry baked cookies and marmalade, chocolate. DINNER.

Beef gravy soup, halibut steaks, with Bearnaise sauce; whipped potatoes, fried nominy, charlotte russe, black coffee.

## SATURDAY

BREAKFAST. Oranges; cereal and cream, scrambled eggs and chopped bacon, muffins, toast, tea and coffee. LUNCHEON.

Creamed balibut (a left-over), potato puit a left-over), baked toast, baked custards, DINNER. 4

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

## GAS STOVE ADVICE

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

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

Of distinct advantage, also, are strong steel wire oven racks that will not breat or absorb heat; oven doors, springpoised, that do not open or shut 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 aluminized 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, whe baking or broiling, are also of gre convenience.

The best burners are of one piece viating 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

T / ITCHEN 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 boll 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.

#### THE HOUSEMOTHERS' EXCHANGE

WILL you accept these few household hints? No 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. 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 sugar, a tablespoonful of flour, half a cupful of unsweetened grated chocolate and half a

AC BURN

unsweetened graced the pint of milk.

Mix all together well and cook in a double botler until thick. Fill the shell and spread the whites, which have been beaten to a stiff meringue, over the top.

Return to a quick 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

## 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., Glenside, Pa., and envied her for having her baby on her lap while she wrote.

I lost a sweet baby boy lately, and although I have four other children, it seems as if I could not live without him. We think that they are a care when they are here, but the comfort and the pleasure of their presence compensate for all.

One of my boys, aged I2, 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 him? ed recently to Pensacola from 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, thereby setting a good example to our neighbors. our neighbors.

But 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.).

"There is no flock, however watched and tended, But one dead lamb is there."

We have read and said the words over hundreds of times-but never without a heartache. I heard John B. Gough 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 more sorely because he hindered her so many times when she would have been about her other work than baby-tending.

Ah! how sweet is now the memory of the elinging 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 band 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. The 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-dirt being, as has been aptly said, "whatever ought not to be where

Something Amiss With Jars Can you tell me why apple sauce put up in glass jars with metal tops should turn dark in the upper third or half of the jar? We use glass jars with porcelainlined tops and no sugar.

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

Something is amiss with the jars. The percelain 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

Preserves put up in glass should always be kept in the dark, or if in a light room, should be enveloped in thick paper. Light acts chemically upon some acids.

## A Breakfast Dish

It is barely possible that a relative of my own may have used sait pork in the way "E. R.'s" husband tells her his grandmother made her pancakes.

Living on a farm quite a distance from market, salt pork was cooked in three ways I never see now. I know how much the pork was disliked, and think it was disguised in various ways.

A dish I sometimes prepare for breakfast for my family is well liked. I freshen slices of salt pork, letting the water just come to a boil; drain off the water and fry the pork to a crisp brown; cut into small pieces and break in eggs in number according to the quantity of pork.

DEMEMBER all furnaces have cer-

tain reatures in community are chimney pipes, hot-air pumps,

dampers for chimney pipe, dust damp-

ers, drafts, checks and so on.

Remember to open all the drafts and smoke dampers and close the checks.

Burn some pieces of paper near the chimney flue. This will start a current of air upward. Now light the fire, and as soon as the wood begins to ignite put on a layer of coal.

When this gets to burning well, add enough coal to make a deep bed.

Remember in the morning to first put a thin layer of coal on the fire, close the checks and open all the drafts. Remove the ashes from the cottom of the furnace.

Open the dust damper. Rake the fire, removing all the cinders and clinkers.
Put on a thick bed of fresh coal, let the fire burn about ten minutes, then close the dust damper and take up the

tain features in common. These

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

This may be the original of John's grandmother's recipe.

(3) Another way is to fry and cut up into mouthfuls and make a cream gravy for 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, etc. I seldom see it served alone on en, etc. I seldom see it served alone on the table. E. M. R. (Chicago). Other housewives have come to the assistance of John's "head cook." I have not room for their letters today. Oh, that we might extend our borders and lengthen our tent cords!

Recipe for Ale Requested taste in English farmhouses?

Kindly give me a recipe for making English ale. W. H. E. (Monticello, Itl.). Will not some of our English correspondents reply by sending in a recipe for such home-brewed ale-"mellow old October," for exampleas we read of in English books and

Remember to close the drafts when

the coal begins to look red on top. When the house is warm enough, par-

Remember that if cold air comes up through the register it shows that more air comes in through the air box than can be heated in the furnace.

In this case the slide in the air box must be closed a little more.

If there is a hot fire and yet but little heat coming through the registers it

heat coming through the registers, it shows that there is not enough air admitted to the furnace.

To remedy this, open fully the slide in the air box.

Remember that the furnace draws the greater part of its supply of air from out-of-doors through the coldair box.

tially open the checks.

allment with puppies, and which should never be neglected.

Any of the standard dog-worm remedies may be given. They are all good. I think the diet of cornmeal and meat 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 broth, with no bones to eat, but big bones to gnaw upon as often as desired. Chicken bones should never be given. Above all, care must be taken not to overfeed.

"Ignorant's" dogs may have taken cold. They should have a dry and sheltered place to sleep in.

My love for dogs and my success in rearing them prompt me to send these suggestions in the hope that they may be helpful in saving the one dog left to his mistress.

E. R. (Oak Park, Ill.). 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?—I fry a few onions brown, lay the steak in the pan and sear

WHEN HEATING AND VENTILATING A HOUSE

Remember to keep the cellar per-fectly clean, and that the cold-air box be where it will receive pure, dry air.

Remember if, on other hand, the fire

It also draws some air from the cellar. If the cold air is pure, the atmosphere of the house must be pure, provided the ventilation is good.

If the air drawn from the cellar be, or the cold-air box is, contaminated, the whole atmosphere of the house will be contaminated.

If the weather is mild or the wind is strong, the slide is to be only partly

a thorough airing each morning.

A person will feel warmer in a temperature of 65 degrees, if there is a general supply of oxygen, than in one of 70 or more if the caygen has been

## In very cold weather, put a couple of hodfuls on in the middle of the day and keep the drafts in the lower door

is hot and there is little wind, the slide should be opened wide. Every part of the house should have

"A penny saved is a penny earned, is a wise saying. How much better the saving of human forces! Bare floors are easily cleaned if one knows how to do it.

7. If one must depend upon canned fruit from a factory, additional sugar cooked into it will convert it into a decent initiation 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 tinned stuffs turned out by contract.

Your suggestions are the first and the stuffs turned out by contract.