

# OUR PAGE FOR HOUSEWIVES



DOUBLE SIEVE FOR POTATOES

MAYONNAISE MIXED

FLAT STEW PAN USED IN HOTELS

FRENCH CHIEVER

THE professional chef has a dash and spiciness in the way he serves things up that give a distinctive flavor to his dishes. While too much seasoning and too many fancy turns to the food will rob domestic cooking of its "home" character, yet there are a few methods of hotel and restaurant cuisine that the housewife could apply to her own table with credit to herself.

A general rule of hotel cookery is that foods must be prepared quickly, excepting dishes that are boiled or roasted, and even these are cooked in shorter space of time in the big kitchens of hostilities than would be the case on the home range.

A chef always sees to it that there is a clear fire in his range—no cinders or ashes underneath and an even, red glow on the top surface.

For stewing or frying he uses a pan of the type shown in the illustrations, a flat stewpan which will give a broad cooking area to the fire. The beauty of the hotel kitchen is its perfection of arrangement and appointment; there is a utensil for everything 'cookable.

USE AN OMELET PAN.

If an omelet is to be turned out it is not done in a frying pan; an omelet pan is used instead, size to correspond to the number of eggs. When the omelet is turned to the right color it is not served mis-shapen nor torn around the edges, but just the right shape to put on a platter. It makes a vast difference with the appetite whether an omelet or any other dish be served carelessly or in good form.

The double sieve-like utensil shown here is intended to cook mashed potatoes in a unique way. The potatoes are boiled and mashed in the usual manner. With a large spoon fill one section of the wire dipper and press the other into it until a bird's nest is formed. Now plunge the whole thing into broiling lard and cook until it turns a light brown; allow it to drain for a few moments, turn out and fill with finely chopped meat, already cooked, or with another vegetable.

Macaroni or spaghetti prepared in the style known as au gratin is much more palatable than the ordinary home method of stewing. To do it properly it should be served individually from the little brown baking dishes in which it is cooked.

TO COOK MACARONI.

First boil the macaroni for twenty minutes in water that has been salted, and then drain. Spread a layer in the bottom of the dish, grate cheese over it and add butter and salt; do the same with successive layers and when the dish is full raise the layers with a knife and pour in about as much milk as you think will absorb in the cooking. Grate cheese finely on the top. It is to be baked for half an hour and then stood on the top side of the oven to brown. The baking dish is placed on a larger plate with a napkin twisted around it for serving.

A great diversity of opinion exists among professional cooks as to the ingredients and proportions for mayonnaise dressing, but on one point are they agreed—that the dressing should be mixed only a short time before it is served.

The mixer here shown is one of the most approved forms and is fitted with the funnel arrangement with small faucet for dropping the oil a little at a time while the paddle stirs. A good recipe for mayonnaise gives the yolks of four eggs beaten up and added to a level teaspoonful of mustard. To this put two tablespoonfuls of flour, about a teaspoonful of salt, sugar to taste and a dash of pepper.

This mixture should be worked together until it is light and free from lumps. Then pour into it a cup of milk and a small cup of vinegar and heat all together until the boiling point is reached; a liberal lump of butter is stirred into it when it is taken from the fire and as soon as it cools the salad oil is used.

Fish is said to be most nourishing when broiled, next when baked, and least of any when boiled. Nevertheless, boiling a cod or halibut is one of the most tasty ways of preparing a fish, barring the question of nutritive value.

## HOME MADE ICE CREAM AND TASTY ICED DRINKS

(BY HAZEL WILSON.)

Homemade ice cream and water ice is acknowledged by most of us all to be the best, perhaps the reason is that we are more careful in the selection of the ingredients, preferring to have only the best cream and milk, and fruit that is strictly fresh.

A freezer should stand at the top of the list when choosing kitchen utensils to take away for the summer. It is cheaper, too, when all ice is made at home.

It adds greatly to the appearance of ice cream or water ice, to have it served in a cut glass bowl, and is really prettier when heaped in this instead of the time honored brick or melon form.

Some simple cake should go with it, such as lady fingers or zepphirs—macaroons are excellent.

For eight persons a two quart freezer will be found to be the right size. Be careful to have the machinery oiled, so that it will turn readily as it usually requires fifteen minutes to complete the process of freezing.

Around the can when ready to freeze, place ice cracked into small pieces, many shave it, have it five inches deep, then over this pack a layer of rock salt, so that it fills in the space between the ice and makes it compact.

Proceed with five inches more of ice covering this again with rock salt until it comes to the top of the pail.

Set the top of the freezer so that it fits properly for turning.

When the handle becomes stiff and hard to turn, open the freezer and take out the dasher, carefully scraping off all the ice cream which adheres to it.

For this a wooden or silver spoon, scouring your fingers and the dasher in its bottom; do not replace the dasher, but stop the aperture made by its removal with a cork to keep out the air, and allow it to stand an hour or more.

While standing, cover with an old piece of blanket or carpet.

In the making of water ice, the method is the same, only it requires a few minutes longer.

Always clarify the sugar in the proportion of a pint of water to one pound of granulated sugar.

If the amount desired should be two quarts, allow one quart of water to two pounds of sugar, adding the fruit or

the white of one egg, previously beaten. Let this all boil for ten minutes.

Do not put in the flavoring until the sirup is cold.

Fruit is simply made by mixing the ingredients uncooked and only half freezing them, which makes them like snow and is the way in which sherberts are frozen.

"Mousse" comes from the resemblance to moss.

One of the best authorities in this country gives the following recipe for making it.

Soak a quarter of a box of gelatine in one cup of cold water, then set it over hot water to dissolve. Next whip two cups of whipping cream, pour it into a bowl, then put in the gelatine and two-thirds of a cup of powdered sugar.

Next put in the flavoring and stir carefully from the bottom to the top until it begins to stiffen; mix a mold with cold water, pour in the "mousse," lay it on a piece of greased white writing paper, turn the greased side up, fit the cover on tightly and pack in ice and salt for one hour.

Vanilla with a little sherry can be used for flavoring, or fruit chopped fine.

## TO SAVE CHILDREN.

(Written by Mrs. J. P. Whittle, of Sharon, Pa., Mother of Kidnapped Billy Whittle.)

Don't permit him to make friends with every stranger that comes along.

Don't let him go anywhere at any time without his first convincing you that no harm will befall him.

Don't ever permit him to miss a meal at home without first securing your permission.

Don't ever go away without first satisfying yourself that the person you leave your child in charge of is competent to take care of him.

Don't let him even go the length of a block with a person you do not know.

Don't let him admit a stranger to the house while you are away.

## THE LATEST FASHION BAD FOR FAT LADIES



Elizabeth E. C. White, president of the American Dressmakers' Association, has rung the bell on the woman with curves.

In the new gowns decreed by Miss White—she's really the big noise in women's fashions—there's no room for horizontal lines, not even with grease and a shoe horn.

"Femme de tube" they call it—the "tube" style of the 1920 gown. In United States "femme de tube" is "woman of the tube." But the tube is small, there's no hope for the woman broad of girth. Big feet are also a hopeless handicap—approved method of entering a tube form dress is to stand it up in a corner and jump in. The waist line—if it can be called that—will be somewhere between the hips and the knees.

Miss White and her sister dress-makers have really harkened back to the middle ages and taken their ideas from the tenth, eleventh and twelfth centuries. From the models which were on exhibition at the dressmakers' convention here, it is apparent that while the gowns are of the period of the middle ages, no provision has been made for the middle-aged woman.

Most of the new-style dresses carry with them an "armoniere" or sort of pocketbook made from the gown, from which it is draped, hanging down the lady's side like a long streamer. If you would know, they used to carry armonieres for loose change to give people with no visible means of support who were wont to make their bid for "the price of a bed" from outside the city gates.

Incidentally, the new gowns will call for a corset that must be at least a foot and a half longer than the present variety.

## THE HOME LAUNDRY

(BY HARRIET WILTON FLETCHER.)

### TO WASH A FEATHER BOA.

Feather boas that are made of feathers resembling ostrich feathers can be washed and done up to look almost like new, but care must be observed in the treatment of them.

Method of Washing.—Prepare a soap lather as for dannels or print, and also one or two lukewarm rinsing waters. Place the boa in the soap lather and wash it by squeezing between the hands until it is quite clean, then rinse it well to take out all the dirty water and soap.

When this is done, squeeze the water out of the feathers and roll in a cloth, which will absorb the moisture, then take hold of the boa by the ends and twist each in the opposite direction, thus giving the natural twist to the boa.

Fasten the ends of the boa to a line to prevent the twist from becoming undone, shake the boa to separate the feathers and leave it until dry, occasionally shaking it to keep the fronds apart.

Frappes are simply made by mixing the ingredients uncooked and only half freezing them, which makes them like snow and is the way in which sherberts are frozen.

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Vanilla with a little sherry can be used for flavoring, or fruit chopped fine.

As sunshades are usually light in color, they very soon become soiled, especially when used in towns, where smoke, dust and sand, and as they are somewhat expensive, one grudges to put them aside just because they are soiled.

However, this is easily avoided by the application of soap and water, and most sunshades look almost like new after careful washing.

Method of washing: Open the sunshade and have ready a tub of warm water, a piece of hard soap, and a nail brush, moisten it with the water and carefully brush the sunshade on the outside, paying special attention to the dirty reeve that runs up the middle of each division.

Also brush carefully round the top; this should be done with as little pressure as possible, for fear of separating the material from the stick.

When the outside has been done, the sunshade should be reversed, and placed on a table, and each division brushed on the inside the soap should then be removed by pouring clean water over it; and lastly, a solution of gum water should be poured over the silk, using the same proportion of gum water as for ordinary silk.

This gives a slight stiffening, and when dry it looks almost like new. The sunshade must be left open until it dries quicker if placed in a warm room or near a fire, if there is lace on the sunshade, this must be slightly dampened and ironed on the wrong side.

TO WASH VELVETEEN.

When made entirely of cotton wash admirably and almost every shade can be treated successfully in the washing, in lighter shades being a rule the more successful. Dark colors are apt, even with the most careful handling, to become shaded in appearance, yet it is wonderful the degree of success that can be obtained in the treatment of even these.

Method of Washing.—Velveteen is washed in lukewarm soap lather and is treated almost exactly in the same way as flannels. But one point must be observed—it should not be wrung by twisting, but the water ought to be removed if possible by pressure, as twisting is more likely to induce a shaded appearance and the result is less satisfactory.

After the water is removed, the velveteen should be well shaken and hung in front of a fire, with the right side toward the heat, which will raise the pile as the water passes through.

When it is quite dry, it ought to be placed over a thick blanket and ironed on the wrong side, as a rule this treatment makes velveteen look exceptionally nice.

Method of washing chambray leather.—Prepare a good soap lather, to which a little ammonia is added, then place the leather in the tub, and squeeze it evenly between the hands.

If there are any very soiled parts, place them on a flat board, or on the side of the tub, and brush gently with a soft brush. Rinse well in warm water, squeeze out and roll in a cloth and either wring by hand or pass evenly through a wringing machine.

Open out, and pull evenly into shape, and hang to dry at a distance from the fire, while the leather is drying it must frequently be pulled between the hands to prevent it drying hard.

This must be carefully done, as the wet leather is easily stretched, and excessive rubbing or overstretching is apt to make it thin in parts, which by friction of wearing would soon become torn.

The leather, if wished, may be ironed with a cool iron, but some people think it keeps softer without ironing.

## SPRING SHOE STYLES



The new fabric shoe is one of the most attractive of the new footwear. They are shown in all the popular shades of cravenetted cloth, with the lowers of the same color but satin striped.

No more black and white shoes could be imagined. The white shoes

of the coming summer are to be of linen, canvas and kid, and many will be very high boots, although the white-headed tie will be popular. Suede in all colors still holds its own. One dainty house slipper in delicate colors has set at one side a bewitching little bow of a matching chiffon.

## FEARFULLY AND WONDERFULLY MADE



The makers of freak millinery are bringing forward some "fearfully and wonderfully made" models of spring headgear. The woman of conservative style will wait a bit and use a little sail on these confections.

There is no doubt about it, however, the inverted bowl is to be "the thing."

Course straws known as "rough and ready" will be very popular, and we are sure to see lots of stiff curved

quills, long and rigid feathered aigrettes, soft satin choux, scarfs, and big buckles. The latter will often be made of straw or the same satin used in the trimmings. Big ornamental buttons are also to be in favor.