

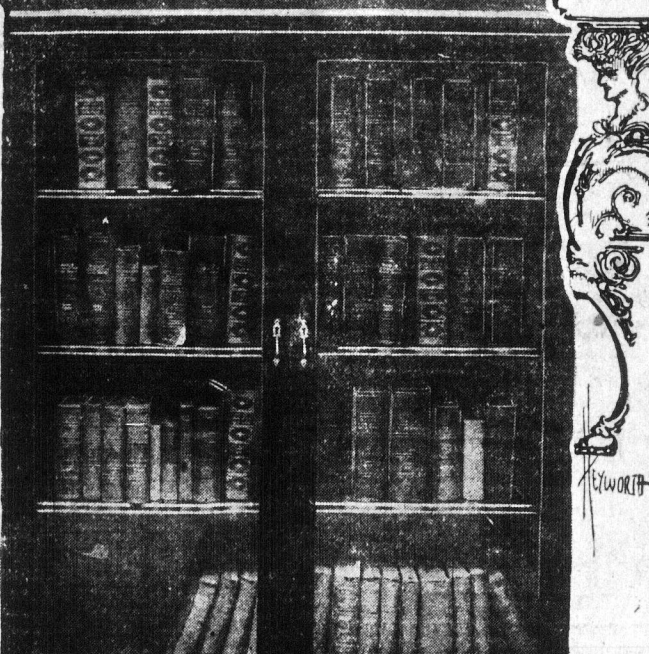
# School for Housewives

by Marion Harland

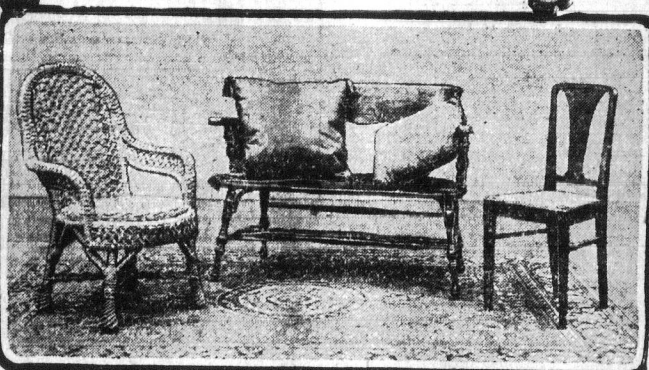
## TRUE FURNISHING



EVERYTHING FOR USE AND BEAUTY



FOR A BOOK LOVER



IN A HARMONY OF SIMPLE LINES

## A Lesson in Serving Dinner

By Mary E. Carter.

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AS soon as you are seated at a table and have taken the bread and napkin off your plate, the serving maid should be ready to set an oyster plate before you. Let your hand rest on the fork on the plate before you. Next let her bring the soup tureen, place it, remove the cover carefully, turning it upside down as she takes it off to carry it to the side table. If there were hot soup in the tureen there would be drops of moisture on the inside of the cover that might fall upon the tablecloth or the floor when she is carrying it away. She should return immediately to hold the soup plate conveniently near for you to put a ladle of soup in it and then set it down on the cold plate before you. Soup plates should not be more than two-thirds full to be passed with no danger of an accident. When served by the hostess, the person at her right hand gets the first helping. When you lay the soup spoon down in the plate, that is the signal for her to take it away and, after she has removed the soup tureen, bring on the next course.

She should place the plate first, then bring and hold the hot plate with her hand under it while you appear to put a slice of the roast on the plate. Immediately before setting it down before you she should take up the cold plate—making the exchange so deftly that you will not be one moment without a plate of some sort, hot or cold, before you. This order obtains throughout the entire service of a well-ordered dinner.

### Chocolate Fudge.

One-pound cake of chocolate.  
Two pounds of granulated sugar.  
One cup of cream or rich milk.  
One-half cup of vanilla.  
A large-sized piece of butter, about an ounce.  
A good-sized pinch of salt.  
Dissolve the chocolate over the tea kettle, then mix with it the sugar and cream and return to the stove. After it comes to a boil, stir in the butter and salt. Pour the mixture into a shallow tin. Beat vigorously with a spoon. It should be just consistency enough not to go to pieces when picked up. Beat vigorously, stirring in the vanilla when the candy has cooled slightly. Pour into buttered pans and when almost set mark in squares with a knife.

This is also an excellent icing for chocolate cake.



WHEN WILLIAM MORRIS made public his creed of furnishing, that part of the world which was sufficiently interested to notice him at all fairly gasped at his radical ideas. That nothing should be tolerated except something which had a definite, practical use, and that every one of those "something" should be made of beautiful, on absolutely simple lines, was the burden of his creed. And, as a time when all sorts of elaborate monstrosities were introduced under the title of house decoration.

But William Morris lived to see his theories accepted as worthy of practical demonstration. More and more houses are being furnished each year—even built-in accordance with them, resulting in an arrangement which suggests taste rather than a lavish expenditure of wealth, and which proves satisfying both from a standpoint of artistic beauty and from that of usefulness.

The first point to make is that paper

and floor coverings and the furniture which is to go with them are all in harmony. Many a room which cannot be done over for a while can be made infinitely more attractive by being rid of part of its furniture and fully half of its pictures and bric-a-brac. Strip it down to first principles and see what you have to work from and with. Perhaps the various chairs in your house need only when they need nothing but readjusting. Let your rugs be few and as good as you can afford, avoiding striking effects and strong colors, for these are good as a photograph—you don't want rug or frame to be conspicuous; they are only part of a setting.

Don't get any furniture except something that there is a positive need for, and test everything you get to see if it fulfills that purpose perfectly. Make a point of having every chair comfortable; there's nothing more astonishing than the number of uncomfortable chairs which are made every year, so that ordering chairs home at random is a mistake.

Watch the grouping of furniture as carefully as you watch the choice of it—keep chairs of the same general character together instead of mixing fancy rockers with big mission chairs and perhaps adding a little gold parlor chair to the group.

Let your ornaments be as simple as possible and don't crowd them. A pretty candlestick and a vase of flowers are enough for the average table. Colonial furniture, with its beauty of simple line, lends itself particularly well to the simple, almost bare treatments of rooms, for then every piece has room in which to show its own beauty off.

When not dishonest they are wasteful," said another. And a third—"Wastefulness is dishonesty when one handles another's property."

The tea-pouring is over, and Mrs. Sterling is sipping thoughtfully the last cup served. We are silently expectant of a solution of the problem. When she puts on what Mrs. Martin calls her "charitable-reminiscent look," we know that help is not far off.

"Thirty years ago"—is the promising beginning—"when I was forty years old and had been keeping my own house for twenty years, and supposed myself tolerably proficient in ways and means—my cook was one Margaret Daly; industrious, respectful, and willing to work, or to oblige. She never gadded, she was sober, pleasant of temper and manner. A model maid, you will say, and that I would think, not twice, but many times, before I exchanged her for any other. Yet, I had about made up my mind to make the change. Margaret had a drunken brother-in-law, and his wife, her sister, had six children, and a chronic whine. Mar arden, as I knew, divided her lawful wages with her. Whether or not she contributed of my abundance to relieve the necessities of her suffering flesh-and-blood, I could not say. Certain it was that the said abundance was unreasonably depleted in some way. I must call a halt. Should I tell the woman that she wasted my substance wantonly, or accuse her directly of theft?"

"I am, as some of you know, a firm believer in what people call—for the lack of a better name—special providences." As if every providence were not of special appointment, and expressly labeled for the recipient!

"So, when my eye caught the advertisement of a popular brand of soap, I turned at once to the page of a magazine lying on my desk. I had named to that particular soap factory, once upon a time, and the pretty village in which lived the proprietors, each of whom was a stockholder in the mighty business—when, I say, my mind laid hold of the central principle of the firm, as explained to me by one of the partners, I detected significance in the happening. 'We have never had a strike among our hands,' the partner had said. 'Men don't strike against themselves.'"

"My resolution was formed within five minutes. Margaret should be a stockholder in my company! I rang the bell for her to come to my room."

(Concluded next week.)  
Marion Harland

## The False Idea of Handsome Pieces

### EVERYTHING FOR SHOW

SO MANY otherwise pretty rooms are spoiled by being overloaded that it seems strange that more people do not wake up to the fact that it is too much rather than too little that is the matter with many modern rooms.

Elaborately carved bookcases are loaded down with useless bric-a-brac, the kinds hopelessly confused. A plaster cupid may share honors with a bronzed (not bronze, save the mark!) Bacchante, the space between littered perhaps with useless trinkets with no value at all, even from a curio collector's standpoint, and with no excuse certainly for breaking the beauty of the straight, simple lines.

A bookcase isn't the sort of thing to be heaped with bric-a-brac. One or two things are all very well, but it is pre-eminently a thing with a use to it—that of holding your books—and when it divides that honor with the question of one of acting as a shelf to pile things upon, it is made anything but artistic.

Into some houses, filled to overflowing with so-called "handsome" pieces, you have to be careful where you walk—there are fussy little chairs here, and absurd little cabinets there—not cabinets bought to hold treasured curios, but got to look effective by virtue of their gold paint and pink plush linings, their curious—afterthought—pouf to fill them up as elaborately as the overcrowded room they echo.

Sofa pillows—not piled in a comfortable confusion, but set importantly one by one—white or pink or yellow satin, unbrothered or painted in a way that is a relic of the (fortunately) lost art of making ties.

Hangings share the same general fate. One pair of curtains apparently last's enough for anywhere, and the simple straight hanging a thing never by any possibility included in the selection.

Carpets and paper and furniture clash inharmoniously—as as though everything had a voice and as though everything made itself heard, high above the rest. The worst of it all is that there is absolutely no excuse for that sort of thing—not even the excuse of economy. For those frills and elaborate carvings and upholstery and the other details of the confusions are costly. Bad taste is made to pay!

And, on the other side, there are no two minds, when one the question is fairly looked into. The simpler types wear well in the sense that you don't get tired of them as well as in actual hard wear. The others, you develop, grow tiresome and uninteresting—they were bought for show and the show has bored you.

A Laundry Hint  
The first step in pressing blankets after the tedious process of washing, is to fold them evenly when they are perfectly dry, pulling them into shape if one side or corner has become stretched.

Then cover with a clean sheet, place a board on top and pile weights upon it, leaving the blankets for a day or two to "iron" themselves.

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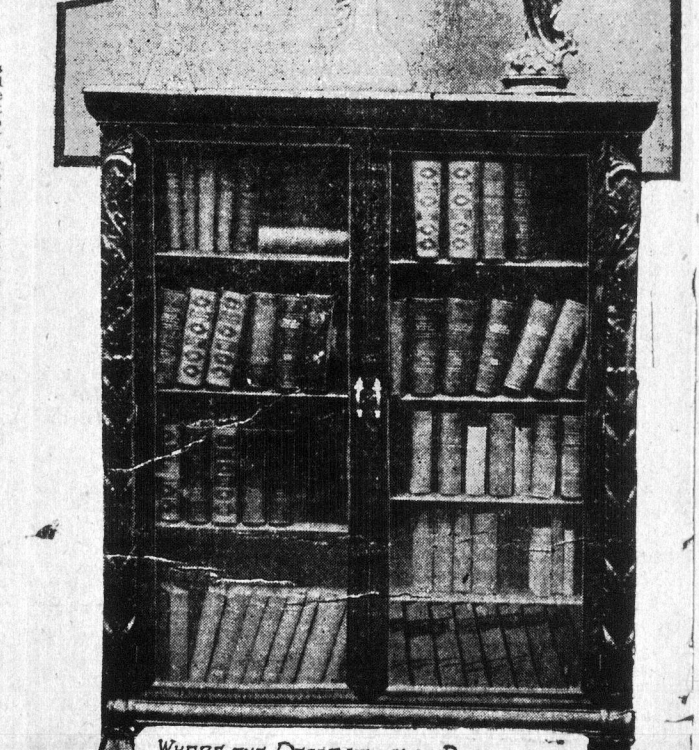
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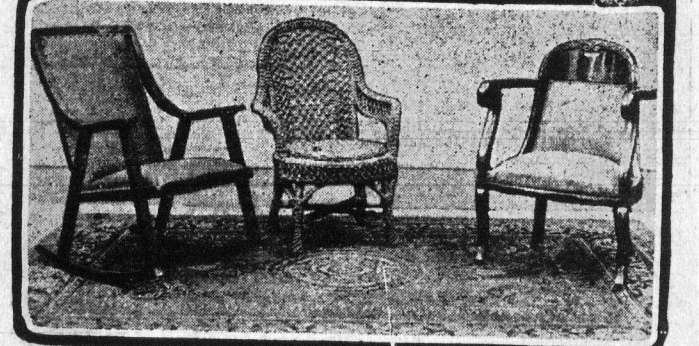
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WHERE THE DECORATION IS DISTURBED



A GROUP OF STYLES THAT CLASH

## The Housemothers' Weekly Conference

I WOULD like to tell "Inexperience," whose inquiry regarding recipes appeared in "our paper," how I look at the most satisfactory.

I pack the eggs—a few every day—as they are gathered. Use a box, large crock or pail, and pack them in layers. On the small end of the pail stand a brick or a stone, and so on until the receptacle is full. They can be taken from the salt as needed when put down.

I have used packed eggs the whites of which were thin and watery, and the yolks as hard and impossible to beat as those of boiled eggs. The reason is that the eggs were packed in the manner described above.

We have had no simpler process than this submitted to us, among the many that have been sent in. The reader will note the difference between this and the method prescribed by the member who uses the salt merely as a "foundation"—packing the eggs above it, and laying a cloth, covered with salt, above all.

To Cook Red Cabbage.  
I want to give you a good recipe for cooking red cabbage.

Take a good-sized head of cabbage, about five good sized apples and three or four slices of bacon with the rind and butter the cabbage as for stew and chop the apples, cut the bacon into small pieces and the red cabbage all together in a kettle with enough water to cover. Add about a tablespoonful of sugar. Cook until scarcely any water remains. Let the bacon do the sautéing. You will find it very good.

Some other time I will give you a recipe for Chutney and a recipe for "The Vampire." Would some one send me a copy of the song, "Rose underneath the Snow," sent to you by one who signs herself "Sally Lunn." I ask for a great deal and give little, but my mother always told me that I was worth a wagon load of gold.

Your red cabbage dish, R. B. G. D. M. Your red cabbage dish, R. B. G. D. M. Your red cabbage dish, R. B. G. D. M.

## RECIPES

### Spanish Stew.

ONE pound of fat salt pork cut fine. Put into a saucepan with one pint of water; stew down twenty minutes on a slow fire. Don't let it stick to the bottom.

Two young chickens, jointed, and two quarts of tomatoes strained through a colander, mixed with the pork. Season with salt and pepper. Every morning loosen the salt and pack it back on the ham again. Three weeks of this is enough for a twelve-pound ham. When salted sufficiently, wash all the salt off with water in three or four newspapers successively, covering all the ham three or four times with paper.

Stew until the chickens are tender. After it is cooked have ready four boiled potatoes, mashed, and one-quarter pound of butter. When done put on a dish with a can of French peas boiled and spread over the top. Drain the liquor from the peas.

To Cook Potatoes Virginian Style.  
(Contributed.)  
Pare and boil in as little water as possible. Drain and mix with butter, sugar, salt and pepper. Let them brown, then pour over them one in a buttered pudding dish. Let them boil and thicken slightly. Serve hot.

Honeycomb Pudding.  
(Contributed.)  
One cup of molasses, one cup of raisins, one cup of milk, three eggs, one-half cup of butter, one teaspoonful of soda, nutmeg and cinnamon. Mix together as stiff as gingerbread. Bake in three hours.

Sally Lunn.  
One quart of flour, four eggs; half cup of melted butter; one cup of warm milk; one cup of water; four tablespoonsful of yeast; one teaspoonful of salt; one-half cup of soda, dissolved in hot water.

Beat the eggs to a stiff froth, add the milk, butter, soda and salt, stir in the flour to a smooth batter and beat the yeast in well. Set to rise in a buttered pudding dish, in which it must be baked and sent to table hot. If you wish to turn it out, set to rise in a well-buttered mould, and steam three-quarters of an hour or until a straw thrust into it comes up clean. Eat while hot.

This is the genuine, old-fashioned "Sally Lunn," and will hardly give place even yet to the newer and faster compounds known under the same name.

### Recipe Asked For.

Will you publish a recipe for making candied violets?  
Mrs. C. W. K. (Philadelphia).  
Referred to candy makers.

### Spanish Stew

Is it too late to send a recipe for Spanish stew, asked for by a correspondent. This may not be the one desired by L. V. A. of Minneapolis, but is a very excellent dish. The "excellent dish" has an honorable place in the recipe column.

### A Simple Way of Curing Ham.

I saw in your department lately a recipe for curing hams. As I have a much better and simpler way, I send it to you.

After the ham is trimmed to the proper shape, lay it upon a table, skin side down, and put on the end of the hock and on all half inch in depth, the following mixture: Salt, 3 cups; granulated sugar, 1 cup; well stirred together. Every morning loosen the salt and pack it back on the ham again. Three weeks of this is enough for a twelve-pound ham. When salted sufficiently, wash all the salt off with water in three or four newspapers successively, covering all the ham three or four times with paper.

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