Blue Bags for

White Clothes

garments it is well to do also for

lighter clothing which is about to

be laid aside. A trunk may be filled

with thin wearing apparel which

will not be needed until hot weather

I have already spoken of the ten-

dency of wash goods to rot if they

SAVING FUTURE WORK

well to have the more delicate fab-

rics rinsed out and the garments

put away rough-dry. A stitch will

be required here and there with

these also, and if the work seem

burdensome, the housemother may

console herself with the thought

that labor now spells immunity in

This, too, is the time to begin

planning for the fall dressmaker.

Account of stock must be taken, as

it were. Last year's garments must

be inspected to see if there is mak-

ing over to be done and to ascer-

Have a pad of paper at hand and

begin your memorandum, adding to

tain what supplies will be needed.

With this thought in mind, it is

are laid away with starch in them.

comes around again.

the spring days.



of getting out furs, and yet, if these

they should be overhauled now.

later.

were not put up in perfect order,

Repairing and alteration will be

done at the shops in September

more promptly and reasonably than

snow flies before she makes sure

that her last winter's fur collar or

The woman who waits until

EFORE the first suggestion of frost is in the air the housekeeper begins planning for winter.

In one way she may be said to have begun with the first appearance of early summer fruits and vegetables, for all her canning and pickling and preserving are in reality laying up stores against the day when fresh fruits and vegetables will not be within reach.

But as the season wears on there is more method in her work. She is able, by the time September comes, to take account of stock and see what she has on hand and what she will have to do to supplement short supplies.

September, "season of mists and mellow fruitfulness," gives a chance to gather together goodies that are better even than those of the

younger season. Peaches, apples, pears, grapes, quinces, tomatoes, in greater profusion than ever before, make up well for the berries that are past and gone, and are far more satisfactory as winter dainties than the small fruit. Directions have been given recently for pickles, catsups, and in former times I have supplied instructions for preserving and canning both fruits and vegetables.

This part of getting ready for winter should not find the housekeeper unequipped for intelligent effort.

All is not done when the cupboards are filled. The contents have to undergo a periodical inspection lest the fruit that was put up with pride may be spoiled by a defect in a rubber band, a neglect in sealing, which means fermentation and destruction.

When the housekeeper is getting ready for winter she should take all the preserves and pickles from her pantry, go over them carefully, one by one, to see that all are keeping perfectly, wipe off any stickiness which may have gathered on the glasses, and scour the shelves before returning the conserves to their

TO PAVE THE WAY

If this is done promptly it will be one tedious item out of the way be-

fore the fall housecleaning. A similar inspection should be given to other closets. The spring is the season when the moth-miller is generally supposed to get in his deadly work, but the moths hatched in the spring will lay eggs wherever they find a tempting opportunity, and their traces should be carefully removed before the winter sets in if one would avoid the risk of eggs er and hatching in the spring small creatures who will work havoc among the woolens.

Clothes that have been hung away in closets or laid in boxes or drawers during the summer should have an airing in the autumn breeze and a vigorous brushing, and the places from which they were taken should be swept and scoured before the

woolens go back into them. In most homes there is the habit of taking down heavy draperies during the summer, when they would gather dust, and putting up lighter hangings in their place, or leaving the doors and windows bare of curtains during the dust-gathering season.

Some forehanded housekeepers go over their hangings when they spised one day may be gratefully fect order before they were packed come down and see that they are in perfect condition to be put back in

place before they are laid away for the summer.

Others are so overwhelmed by the pressure of spring duties that they put the curtains away as they took them down.

Many feel that it rots wash fabrics to be laid aside with starch in them, and so have the dirt rinsed out of white draperies and leave bea is in order will probably have them unstarched and unironed un-

This sort of work must be done now, and the housekeeper is wise if she undertakes it before the autumn dressmaking begins and while affairs are still in the informal state which accompanies summer and early fall days.

EASIER THAN OF OLD

The prevalence of rugs and bare floors has done away with one large amount of work. In the old times it was taken for granted that the carpets must come up and be beaten in the fall.

In some homes of which I have known, notably at the South, mattings were laid down in summer, or the polished floors were left bare for the sake of coolness. This habit is still followed, in a measure, in some parts of the country, and when such is the case carpets and rugs have to be looked over and

Looking over the Preserves virgins who have neglected these precautions, but many are the households in which work of this sort has been crowded out by other more immediate tasks. The thick stockings for the children, the heavy-weight nightdresses for their mother, the woolen underwear of all the family, must be seen to now. Patches must be set. breaks darned, buttons sewed on. One never guesses how much there is to do until the garments are inspected What is to be done for the heavy

Adjusting Weather Strips

lying hidden during the cold weath- needed repairs made before they to shiver for weeks ere she has it

are laid again. The same course must be followed with winter bedcoverings. The heavy blankets and comfortables to the left-over coat or cloak. In that were put away in camphor at the beginning of the hot weather should be inspected before the first rubbed-out lining, the shabby but-

cold snap. As a matter of course, they should have been washed or cleansed in the spring, but if this care was omitted then, it must be

pererogation when the hot days of early fall still linger with us to pull out thick spreads and fleecy blankcome swiftly, and the coverings dewelcomed the next.

September is a bit early to think

restored to her after alterations. Especially should one see to the little things which have to be done the time that has elapsed since it was last worn the frayed cuff, the tons have been forgotten.

Now, when the garment is taken out these defects are glaringly apparent, and there is mortification ahead for the wearer who has not had sufficient foresight to look aft-Don't put it off until later. It er her heavy clothing until a change does seem a little like a work of su- in the weather obliges her to wear

it as it is or to go cold. What applies to outer clothing is as true of heavy underwear. In the ets. But in our climate changes well-kept household all such articles have been repaired and put in peraway in the spring.

But not only are there unwise it as items occur to you. It will

of linings, bindings, bones and sewing materials. In addition to all this, there are things to be done about the house. Weather strips do not seem a pressing need at present, perhaps, but it

> tle in advance than to wait until the winds whistle and a cold in the head or a crick in the neck admonishes the unready ones that chill drafts are upon them. The housekeeper should go all over her domain, looking for the small things to be done-the bit of mortar to be put in here, the board to be nailed on there, the loose wallpaper, the obstinate door. Later on,

is better to have them put on a lit-

save time and annoyance later on if you know just what you will be obliged to have on hand in the line

If it is put in hand now, it will be cut of the way when tardy housekeepers wake up to their need, and the woman who has made ready in advance will have complacency as well as comfort to cheer her on her

when the rush of fall repairing is

under way, it will be next to impos-

sible to secure any one to do such

way with the winter work. Maria Harland

FAMILY MEALS FOR A WEEK &

BREAKFAST. Fruit, cereal, broiled liver, corn bread, TUNCHEON Sliced cold meat with aspic dice, salad of beets and lettuce, rusk, cake and baked apples, tea. DINNER. Cream of squash soup, roast lamb, potato rissoles, green pea pancakes, stuffed tomatoes, velvet cream, lemon cake, coffee.

> MONDAY BREAKFAST.

Cold oatmeal, stewed pears and cream, bacon, toast, tea, coffee. LUNCHEON. Mince of liver (left over), boiled potatoes, brown bread, apple sauce, crackers, tea.

DINNER. Black bean soup, lamb done over in cas-serole with mushrooms, corn pudding; browned potatoes, cold slaw, grapes and pears, coffee.

THESDAY BREAKFAST.

Fruit, cereal, mince of lamb (left over), ea. coffee, biscuit. LUNCHEON. Hamburg steak, hashed browned potatoes, currant buns, lettuce and crackers, tea. DINNER. Pea and rice soup, fillet of yeal with ham, potato balls, string beans, fried eggplant, lemon bread pudding, coffee.

WEDNESDAY BREAKFAST. Grapes, cereal, hash of hamburg steak left over) and potatoes, rice muffins, tea,

LUNCHEON. Stuffed calf's heart, fried mush, quick DINNER. Vegetable soup (left over), tomato sauce, cannelon of veal, duchesse potatoes, baked cabbage, rice croquets, apple dumplings, coffee.

> THURSDAY BREAKFAST.

Fruit, cereal, fried apples and bacon, fried nominy, tea, coffee. LUNCHEON. Mince of veal (left over), baked onlons, baked potatoes, apple fritters, tea, coffee. DINNER. Soupe a la bonne femme, broiled steak, stewed tomatoes, lima beans, hominy croquets, tapioca pudding, coffee.

- FRIDAY BREAKFAST. Stewed prunes, cereal, fish balls, whole wheat gems, tea, coffee. LUNCHEON.

Spanish omelet, French fried potatoes, souffie bread, nuts and raisins, tea. DINNER. Clam soup, baked halibut, mashed pota-

SATURDAY

BREAKFAST. Fruit, cereal, baked eggs, broiled ham, soft toast, tea, coffee. LUNCHEON. Creamed fish, potato cakes, quick Sally Lunn, cookies, apple sauce, tea. DINNER.

Potato soup, lamb chops, baked squash, stuffed potatoes cauliflower, poor man's rice pudding, coffee

THE HOUSEMOTHERS' EXCHANGE

Putting Away Summer Clothes Properly

VENERABLE housemother awarded the first place in today's conference. I have held her letter back longer than my heart dictated for

sheer lack of room. Dear Children: ear Children:
Especially you who are trying so hard to
t your tables on \$3 a week:
Don't be discouraged if there are some Don't be discouraged if there are some who say harsh and impatient things.

These critics have probably always had an abundance of money, and have missed the lessons of self-denial and patience to be learned only by such as have not the means to do as they would.

The young wives who are striving to help their respective "Johns" to get a footing in the financial world.

I am sure John never leaves his table bungry, though the fare be plainer than thungry, though the fare be plainer than you would like to set before him.

And I don't think he is thin or sad, for the face at the other end of the table is happy and loveful and the plain fare is well reached. cooked.

As to the strictures of our more prog-perous, but maybe less capable, members, be more charitable to them than they are be more charitable to them than they are to you.

If the truth were known, they have their trials, and the trials of the rich are often more grevious, as they are more complex, than the trials of the poor.

As to the apparently prosperous, I know people who live sumptuously every day and have not a roof they can call their own, and every cent they earn is lived up to week after week.

They are poor in spirits, not in spirit, and poor in purse, in spite of good fare and fine clothes.

Be honest all through.

And don't be ashamed of the economies you have to practice in order to keep honest.

est.

If you can set a table that feeds John with food convenient for him and not spend

nith food convenient for him and not spend over \$3 a week in doing it, do it without the fear of Mrs. Grundy before your eyes. Your life is your own. Let others do and talk as they will. GRANDMA (Chicago). A Defender of Potatoes

We have noticed, and not without surprise, for we usually agree with you, that you have a way of speaking disrespectfully of what is the staple vegetable to half of the civilized world—the potato.

If I mistake not, you once wrote an essay upon "The Tyrant Potato." say upon "The Tyrant Potato."

In talking over this antipathy of yours last night at the dinner table we came to the conclusion that your prejudice has hindered you from trying certain recipes for cooking the "tyrant" which we think delious.
I grant that potatoes are more frequentbadly cooked than any other of our veg-I gram by badly cooked than any other. It badly cooked than any other table standbys.

Don't think me very presumptuous in sending those few recipes. You need not print them unless you have plenty of room, or if you do not care to say a good word for the abused tuber.

M. M. J. (Nashville, Tenn.).

As I have already intimated, I never have plenty of room. But I am willing to testify to our kindly natured member my freedom

from unfounded prejudice. Likewise, to give the "tyrant" every possible chance to acquit himself of any obloquy I may have been the means of casting upon his repu-

tation. I freely confess that he is more tolerable under such forms as she offers to us than as he is usually forced

upon us. Now for the recipes inclosed in the Tennessee housemother's letter. Potato Souffle.

Mash six fine boiled potatoes while hot, and whip into them a tablespoonful of butter, pepper and salt to taste, a half cupful of rich milk (if you can make it half cream, all the better), and when you have beaten these ingredients to a cream, add the whites of three eggs whipped to a stiff froth.

Turn into a buttered deep dish and bake in a quick oven until puffy and lightly browned. Send to table at once, as it soon falls.

Potato Souffle With Cheese. Make as in last recipe, but whip in at the last two great spoonfuls of dry cheese, grated fine.

Sift cheese over the top when it has been in the oven ten minutes.

If you can get Parmesan cheese, it is best for this dish. Serve immediately.

Cold Potatoes Scalloped. Cold Potatoes Scalloped.

Cut cold boiled or baked potatoes into dice until you have a large cupful. Have-ready an equally large cupful of rich drawn butter, into which you have beaten the yolks of two eggs and a heaping table-spoonful of finely grated cheese.

Put a layer of potato dice in the bottom of a buttered dish; pepper and salt to taste. Some think it is improved by a few drops of onion juice.

Cover with the sauce and go on in this order until the materials are used up. Sprinkle fine cracker crumbs and grate cheese on top; stick bits of butter in this crust, salt and pepper. Bake, covered, for half an hour, then brown.

A Useful Hint I am sending you a hint that may be useful to some one who has had the misfortune to have linen put away damp on a warm day or night.

To Remove Mildew From Linen. Bleach with chloride of lime. To make gallon of the "bleach" pour a pint of

Stir well, then add a scant gallon of hot water (minus the pint) and let all stand until settled and clear. Pour off the liquid without disturbing the sediment, and lay in the linen. Leave it for an hour. Take it out and rinse An clear water twice and thoroughly. This done, lay on the grass in the sun or hang lone. done, lay on the grass in the sun or in the sunshine. Rinsing removes the particles of that might adhere to the linen an holes in it. I have tried this, and it works fine, much better than the sour milk method. I did this to a white linen skirt that was badly mildewed ten years ago. I had worn it a little, but put it away, as it was an heirloom, having been part of my mother's wedding outfit and made by hand.

You may imagine how I felt when, some months later, I took it out of the chest and found it speckled all over with mildew. The process I have described took, all the specks out.

M. W. (Chicago).

I am glad the freckled heirloom was cleansed, but I have an unconquerable dread of chloride of lime, or should say of leaving linen or cotton in such a bath as you speak of for more than ten minutes before rinsing it repeatedly.

I have seen valuable napery destroved in this way, and on one occasion a handsome embroidered pique frock belonging to a child was fairly riddled, as with small shot. Since when, I have used sour milk, lemon juice and cream of tartar. They are slow, but safe.

Economical Living

I desire to be counted in with hundreds of other housewives who are weary of the clack over the possibility of feeding two healthy people with normal appetites upon healthy people with normal appetites upon food that costs in the American market but \$3.75 per week. It is all balderdash, and hurtful at that.

A little more common sense like that spoken by "Mrs. W M." in your Corner some time ago would have a tendency to bring peace into more than one family I wot of where these cheap chatterers have caused deep dissatisfaction.

"Blessed are the peacemakers!"

D. M. B. (North Tonawanda, N. Y.)

Amen! We will prove ourselves worthy of the

blessing by calling a truce upon the vexed subject until other themes give

ANENT THE WASHING OF CLOTHES

TO PREVENT bluing from spotting white clothes, shake some of the powder into a little cloth bag, tie it up tightly, and dip this into the water, squeezing the bag until the liquid is sufficiently colored. Again, the colored blouse or shirtwaist suit that has become faded from frequent launderings or from the sun may be bleached to a clear white. showing no lines or figures, by the

following method: Boil in cream of tartar water, using a teaspoonful of the cream of tartar to a quart of warm water. On drying the garment will be perfectly white. For simply cleaning, not bleaching, fine colored muslins, brap In all washing the first rinsing was

ter should be tepid, for the reason that there is still more or less soap on the clothes, and soap in uniting with hot water makes a dirty, gummy solution.

Most persons prefer to have blan professionals, but Most persons prefer to have blankets cleaned by professionals, but those who wash them at home should remember never to rub soap directly on the blankets, but to dissolve it in the water. When they are taken from the last clear water, they should be hung upon a strong line where a good breeze will strike them and purand stretched into shape. The of not rubbing soap directly on the applies to all woolen goods. The should, furthermore, not be rubbine at all, but drawn slowly back and forth between the hands.

CLEANING PEWTER

OME who dwn pewter prefer to keep it dull rather than light, but for those who are not admirers of the soft gray of unburnished pewter there is a simple method of keeping it bright.
Soak the pieces of pewter for a day or two, if very dull, in water in which a small quantity of potash has been dissolved, a bit the size of a hickory nut to each quart of water being the proper proportion.

After taking the pieces out rub them carefully with a court disposition. carefully with a cork dipped in oil.

Folish with chamois skin and whiting. When once pewter is well cleaned it can be kept bright by frequent washings with hot water and soap.