

## FROM A SOUTH WINDOW IN CANADA

"Love, Laughter and Life"

### GRANDEST THING IN THE WORLD

Things cannot always go on at the same level, says the Family Journal. A day is bound to come when an upward turn in our luck is arrived at. It is a long lane that has no turning. Every cloud has a silver lining. We can usually find some little peg on which to tether our hopes for better days. "Folks make out that it's foolish to be an optimist," said a village philosopher one day. "They say that you hope so much that you're bound to be disappointed. To which I just say, that there's such a lot of real pleasure in hoping, and you get so much fun out of it, that you don't feel the disappointment so much." There is a lot of pleasure in hoping. It is a sign that we have not given in yet, that we're still making a fight. He who continues to hope can never be wholly conquered. Hope—real hope—is the grandest thing in the world. Keep your hope, whatever else you lose. Have hope. Wait and hope. Remember that the tide sinks but rises again, that never a night comes but has its morning to follow it, and, combining hope with endeavor, you will win through.



BLACK AND WHITE

An odd, but smart suit of white serge, braided as shown in above cut with black silk soutache braid. Note the unique cut of skirt and also of bodice, the latter made in peplum style and laced on both sides. The lacing idea is also carried out on sleeves, and the braided collar has tiny revers of white taffeta, opening over a chemise and stock of Valenciennes lace. A heavy white cord and tassels serve as additional decoration in front of bodice.

### A NOVEL IRON

Held Upright on Table Edge and Goods Passed Over It

A novel type of iron has been devised by an Illinois man for use particularly on ruffles, garters, sleeves, flounces, baby clothes, etc. Pieces of this nature are difficult to get around with the old-style iron so that every wrinkle is smoothed out. The implement shown in the illustration has a holder which clamps to the edge of the kitchen table. The iron



Smooths Out Every Wrinkle

properly resembles nothing so much as a door knob, having a round head and a stem which fits into the holder and is held in an upright position. The

## Kitchen Wrinkles

Useful Information That Will Straighten Out Many a Kink

Turpentine is excellent for washing sinks which have become dull and dirty.

The Juice of a Tomato is said to be excellent to remove ink, wine, and fruit stains.

When Mixing Starch, the addition of a few drops of turpentine will give a fine gloss to collars and cuffs.

All Traces of Mud can easily be removed from black cloths by rubbing the spots with a raw potato cut in half.

Hot Lemonade is one of the best remedies in the world for a cold. It acts promptly and effectively, and has no unpleasant after effects.

For the Destruction of ants, spiders, cockroaches, a strong solution of alum in boiling water, poured over the infested parts, will be found excellent.

Directly Tea is Spilt on a tablecloth cover the stain with common salt. Leave for a little while, and when the cloth is washed all stains will have disappeared.

A Little Turpentine dissolved in warm water is the best thing to wash window glass, mirrors, or glass globes. A little alcohol will also work wonders in brightening glass.

Burns Often Occur in the Kitchen, so it is well to remember that a raw potato is a good remedy. Scrape or grate the potato, and apply it like a poultice to the injured surface; it will be found most soothing.

Lemon is not only good for whitening clothes, but it also removes stains from handkerchiefs. Cut a lemon into slices, rind and all, put it into the boiler with the clothes, and let it remain till they are ready to come out.

The Dripping from roast mutton, when used for making pastry, sometimes gives it a tallowy taste. If a few drops of vinegar and a very little good salad-oil be beaten up with the dripping, it will be found as good as beef dripping for cakes.

When an Egg has been boiled too long, it can be softened again by instantly lifting the pan off the fire and quickly placing under the tap, allowing a good stream of cold water to pour into it. The sudden shock from hot to cold has the curious effect of softening the egg.

When Boiling New Milk, to prevent a skin from forming on the top as it cools, add two tablespoonfuls of cold milk to every pint when at boiling point, and stir for a minute. The so-called "skin" will then be reabsorbed, and the milk will not be impoverished.

Boots and Shoes to be kept in good order ought often to be cleaned, whether they are worn or not, care also being taken that they are not left in a damp place or put too near the fire to dry. In cleaning take care to brush and not scrape the dirt away from the seams.

Never Throw Away old pieces of soap. They can be used for making soap jelly for washing flannels, blouses, etc. Put by the pieces till you have a good collection, then pour on enough boiling water to just cover them, and still till dissolved. Keep in a jar and use as required.

When a Pipe from a Lavatory Basin or a bath becomes clogged with soap, mix a handful of soda and a handful of common salt together, and force it down into the pipe. Leave this for half an hour, then pour down a large quantity of boiling water, afterwards rinsing the pipe thoroughly with warm water.

What the Woman Says in Reformed Jewish Ceremony

When a very fastidious girl meets at last the man who fulfills her ideal, it is a wonderful thing to observe the completeness of her happiness. On the man's part, too, it is rarely that he could find so exalted a type of womanhood as our friend. She seems to have everything, and reminds me of Mrs. Barrett Browning's poem entitled "My Kate." Don't you hope they may be very happy? Let us fervently wish that he may not turn out a masochist, for she will be only too submissive. How many men have been ruined in character by that little word "obey" in our marriage service! It has turned them into tyrannical despots. But the Roman Church is almost alone in requiring this vow of obedience. In the beautiful pledge of the reformed Jewish Church there is nothing of the kind. The wife says, "I do solemnly enter into this holy and affectionate covenant to take thee to be my lawful wedded husband in the presence of God and in the presence of all who are here assembled; and to link my heart to thy heart, and my destiny to thy destiny, and to be called by thy name. I solemnly vow to be to thee a true, affectionate, and constant wife, and to stand faithfully by thy side, whether in health or sickness, whether in prosperity or adversity. Thy sorrow shall be my sorrow, and thy happiness and well-being shall be mine. So help me God."

In the Greek Church there is a mutual promise of fidelity, love, help, and kind treatment. The Society of Friends has a very brief marriage vow. The man first, the bride after him, address the meeting in these words: "Friends, I take this, my friend, to be my wife (husband), promising, through Divine assistance, to be unto her (him) a loving and faithful husband (wife) until it shall please the Lord by death to separate us." No vow of obedience is required from the wife.—"The Gentlewoman."



A FRENCH MODEL

One could tell at a glance that the above sketch was made from an imported model. It is truly Parisian in every detail and shows the popular fancy for the high-waisted line and the combination of plain and striped materials. It is exceedingly good-looking and worthy of consideration when planning a new autumn gown.



ONE OF THE FALL BLOUSES

Voile will be much used for fall and winter blouses, and a pretty design in this material is shown above. It is closely tucked and trimmed with scalloped bands of taffeta, embroidered in a contrasting color. This is a timely suggestion for the industrious girl, as it can be easily and quickly executed.

### WHAT SHALL I DO?

A Question Which is Troubling a Great Many Girls

The question, "What shall I do to earn my living?" is troubling great numbers of girls at this time of year. The majority have little money to invest on board and tuition, so that the less needy or better educated choose nursing, stenography or millinery, while those who need an immediate income take positions as saleswomen.

It is a mistake this choosing of work, not from any aptness for it, but because it happens to be most convenient. I knew a young woman who had spent two years as secretary to a country lawyer, then idled a year, and decided she would be a nurse. She was bright and quick, and had learned a great deal that she could not have learned in the larger office of a city lawyer, and could write with the type-writer as quickly as her employer wished to dictate. But she had not learned shorthand, and was going to live in the city where she must earn her living at once—those were her sole reasons for entering nursing.

"Like it?" No. I hadn't thought much about it except that I must do something," she said in answer to my question about nursing.

"Did you like office work?" I asked.

"Yes, I loved it. I don't know—I liked drawing up the deeds, and the business and responsibility of it. But I cannot afford to wait six months while learning stenography."

Naturally I advised her to make use of her two years' experience by continuing in business, and to take lessons in shorthand from a friend during the summer, so that she would require only a few weeks' training in the city before being able to earn money by her work.

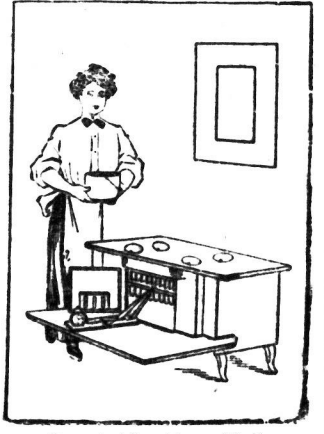
There is scarcely a profession more stunted against than nursing. Of all kinds of work, it most requires a love of it to make it successful. Life and death are often balanced in this profession, and the mechanical nurse is not a safe one. The nurse who is one because she loves it, who is so enthusiastic that she would not trade work with anyone, is the only good kind of a nurse.

Ordinarily, one's liking for a certain kind of work is the test of one's ability to do it, and the rule is pretty good that people are lazy only when they are at the wrong kind of labor. There are endless varieties of work to be done, but the criterion for choosing should be "do I like it?"—Rose Rambler.

### STARTS KITCHEN FIRE

Automatic Device Ignites Kindling at Hour Desired

An automatic device for lighting the fire in the kitchen range before any one comes downstairs has been invented by an Indiana man. On a support running out from the bottom of the stove an arm, holding a bunch of matches in one end, is set up so that the matches are held close to the paper under the kindling, the door of the stove being open. A trigger arrangement sets the matches afire and they in turn ignite the kindling and by that time the apparatus has run down, so that the match-holding arm is sprung back out of the way and the fire is burning merrily.



Operated by Alarm Clock

stove door closes automatically. This leaves the fire burning merrily with the proper draught on, so that by the time the cook or housewife arrives in the kitchen the range will be ready for use, thereby saving so much time. The whole device is operated by means of an alarm clock, which can be set to start the fire at any hour desired.

### USEFUL IDEAS

Pastry that is to be eaten cold should be mixed with milk. It keeps short and crisp longer than if mixed with water.

Jelly moulds should be rinsed in hot water, then steeped in cold water for ten minutes before being filled with jelly.

An old fowl should be skinned before cooking, as the skin sometimes gives a bitter taste to the water the fowl is boiled in.

### What Housekeepers Should Remember

That cold rain water and soap will remove machine grease from washable fabrics.

That fish may be scalded much easier by first dipping them into boiling water for a minute.

That fresh meat beginning to sour, will sweeten if placed out of doors in the cool air over night.

That milk which has changed may be sweetened or rendered fit for use again by stirring in a little soda.

That boiling starch is much improved by the addition of sperm or salt, or both, or a little gum arabic dissolved.

That thoroughly wetting the hair once or twice with a solution of salt and water will keep it from falling out.

That salt fish are quickest and best freshened by soaking in sour milk.

That one teaspoonful of ammonia to a tepid of water applied with a rag will clean silver or gold jewellery perfectly.

That salt will curdle new milk, hence in preparing porridge, gravies, etc., salt should not be added until the dish is prepared.

That paint stains that are dry and old may be removed from cotton or woollen goods with chloroform. It is a good plan to first cover the spot with olive oil or butter.

That clear boiling water will remove tea stains; pour the water through the stain and thus prevent it spreading over the fabric.

That charcoal is recommended as an absorbent of gases in the milk room where foul gases are present. It should be freshly powdered and kept there continually, especially in hot weather when unwholesome odors are most liable to infect the milk.

Apply kerosene with a rag when you are about to put your stove away for the summer, and it will prevent them from rusting. Gas heaters treated in this manner will possibly smoke a little when first lighted in the fall.

### Cookery Hints

#### A Tasty Supper Dish

Three-quarters of a pound of finely-chopped onions, season with pepper and salt, and add a little beef dripping. Put them into a frying-pan with half a pint of water; cover the pan, and cook the onions till soft. Then place six ounces of grated cheese on the top, cover the pan again, and set it by the side of the fire till the cheese is melted. Serve with toast or new rolls. This makes a cheap and very appetizing supper for three people.

#### Celery and Cabbage Pickle

To two quarts of chopped celery add the same quantity of white cabbage, chopped. Put all in a pan with three quarts of malt vinegar, half an ounce of crushed ginger root, four ounces of mustard seed, half an ounce of turmeric powder, two tablespoonfuls of salt, and five ounces of sugar. Simmer for four hours, or until the celery is quite tender. Put into jars, and the down, so as to exclude all air. This pickle can be used at once.

#### Cold Cooked Porridge

This need never be wasted. Put the porridge into a basin, and knead it into it as much flour as will enable it to be rolled out three-quarters of an inch thick. Cut this into three-cornered pieces, and bake for twenty minutes on a griddle or in a good oven. Serve buttered, as hot cakes.

#### Knuckle Broth

When your butcher cuts off the knuckle from the leg of mutton, do not throw it away. Wash it, put it in a saucepan with a small carrot, turnip, and onion, cover with water, and add a teaspoonful of baking powder, and a pint and a half of water. Season with pepper and salt, and stew gently for two hours. Just before serving add a little chopped parsley. This makes a good basin of mutton broth.

#### Melba Pudding

Stew some prunes with sugar and lemon till soft, then take out the stones and put the prunes in a greased pudding-basin. Make a batter with one cupful of flour, one tablespoonful of sugar, half a teaspoonful of baking powder, and one cupful of milk. Mix well till smooth, pour over the prunes, twist a piece of buttered paper over the top, and steam one hour.

#### Rhubarb Mould

Put a pint of rhubarb juice into a saucepan, bring it to the boil, then beat in smoothly any good make of prepared oats. Stir constantly over the fire until cooked, then dilute with more rhubarb juice, to the consistency of very thick cream, and sweeten to taste with powdered sugar. Add a few drops of cochineal, and pour into a wet mould. When quite cold and set, turn out into a glass dish, and the children will have a very nice and wholesome sweet.

#### Marrow Marmalade

Scoop out the seeds of a large marrow, peel, and divide it. For every pound of marrow allow one pound of sugar, half an ounce of ground ginger, and the juice and grated rind of a lemon. Cut up the marrow rather small. Make a syrup with one pound of coarse brown sugar and a little water, pour it over the marrow, and let it stand for a couple of days. Then pour off the syrup, and boil it up again with a quarter of a pint of water to each two pounds of sugar, the ginger and lemon juice. Boil for five minutes, then add the marrow, and simmer slowly till it is clear and soft. Pour into pots, and tie down in the usual way. This is a very economical jam.



LACE AND MESSALINE

A charming summer evening gown of Nile green satin, messaline, shirred, but beautifully, put together, with a white lace tunic, attractively shaped as shown above. Like the satin skirt the bodice is plain, but enriched with a feebule arrangement of lace matching that used for tunic. Short sleeves end with a frill of lace, and a high satin girde marks the shir waist line.

### CHEAP SHEETS

Take six yards of unbleached calico at 7c a yard. Cut it in two, sew the selvages together, and hem both ends. You will have a sheet equal in value to one bought ready-made at 26c a yard, at the cost of 15c a yard. Thus you save 10c per yard, and the sheet down the centre makes the sheet stronger.

### HOME HINTS

When buying a sirloin of beef avoid the end piece, for it has a large portion of bone on the upper side, and the meat is inferior to the centre cut.

A kettle-boiler to which is attached about a yard or two of tape is a most useful thing in a kitchen. Pin the tape to your belt, and you will always have at hand a holder.



QUAINT AND ARTISTIC

Frocks of this type bring to mind pictures of our great-grandmothers and when properly made and worn by a young and pretty girl are decidedly chic. The above illustration shows a gown of King's blue chiffon cloth over satin shade lighter; the deep shaded band around bottom is made from one of the new heavy corded silks; also blue, but a shade darker than the cloth. The deep buttons are velvet covered in same shade as foot band. A handsome Russian lace collar finishes the round neck of bodice, and a narrow ruffle of chiffon cloth, headed by blue ribbon velvet, covers the joining of skirt and bodice. Similar treatment is given sleeve ends, which finish with a frill of lace.