

WHEN ONE HAND IS TIRED

BEAT TO AM EMULSION

Mrs. Sterling was sympathetic, but not authoritative. "The manuals which assume to post inexperienced housewives upon minor as well as major points of domestic ethics and etiquette—below stairs as well as up—agree that the expert waitress should account it her duty to compound mayonnaise and other saled dressings. My cook other salad dressings. My cook prefers to make them herself, and the waitress graciously allows her the privilege."

The Queen of Salad Dressings

"Before we proceed to the discussion of the question before the house may I, as a humble learner ask how to pronounce the name of the queen of salad dressings?" interposed Mrs. Martin. "Am I to say 'may-onnaise' or 'my-onnaise'?" "My waitress, whom the cok permits to exercise her legitimate office, calls it 'my-en-nay,' chimed in Mrs. Gray, merrily. "That is, when she has but one to compound. She puts 'mayonnaise' in the plural number."

"Why not?" said the laughing nostess. "It is a historical fact that a certain Lord Mayor of London spoke in his post-bang t "Before we proceed to the dis-

hat a certain Lord Mayor of London spoke in his post-banq t speech, of 'the last claw of Parliament.' As to our mayonnaise—I had pronounced the first syllable 'my' ever since the delicacy came into fashion. It was unknown by name when I was young. But my daughter challenged this one of 'mother's ways' the other day, and we called in the testimony of such stable rocks of Philology as our biggest dictionaries. I was worsted, biggest dictionaries. I was worsted, and by my best ally, which says, unequivocally, 'ma-on-az'—'a as in fate.' Furthermore, it backs up the decision by a learned quotation showing that the word is a perversion of 'Bayonnaise,' the famous compound owning 'Bayonne' in France as its birthplace. Therefore, I say, henceforward, 'mayonnaise.' My pet vanity is my complacency in the fact that I am not too old to learn new tricks and other manuers."

"Yet 'French dressing' is not a clove of garlic, and measure into back to their first estate."

"EAT TO AN EMULSION

"What, then, do you call French dressing?" questioned Mrs. Bistre.

"I rub the inside of a bowl with a clove of garlic, and measure into back to their first estate."

my—I beg pardon, a may-on-naise!" objected Mrs. Brown.

Mayonnaise and French Dressing

"No: and the French prefer the simpler dressing for green salads, regarding the cream of beaten yolk, oil and lemon juice as too heavy for the crisp, tender leaves." "Lemon?" queried Mrs. Bistre, doubtfully.

doubtfully.

"I never use vinegar in mayonnaise, and I have but one way of
making it," was the reply. "No!" in
answer to a woman from the other
side of the room, "I certainly do

aide of the room, "I certainly do not object to giving the recipe."
"Into a chilled soup plate drop the yolk of an egg drained free of all the white; squeeze upon it a teaspoonful of lemon juice and stir in with a silver fork until well mixed. Now add gradually a few drops of saled oil, stirring steadily. As the dressing thickens, add the As the cressing thickens, and the oil more freely until you have used half a pint. Season with a dash of paprika, a half teaspoonful of salt, and a saltspoonful of mustard. "If you like a sour salad adding the control of the contro

sugar, a saltspoonful of white pepper and double this quantity of fuls of vinegar and rub the mixture until the salt, sugar and pepper are dissolved, using a silver fork to do this. Turning the contents of the tablespoon into the bowl, I add five teaspoonfuls of salad oil and beat to an 'emulsion.' I usually dress lettuce salad upon the table for a family dinner. Sometimes I

posite direction.

Every pencil stopped and every head was raised.

"Why!" uttered Mrs. Black.

"From my youth up I have been "Trg it, dear! I will make good"

"Try it!" said Mrs. Sterling, "My mother—a notable quietly. housewife-was ambidextrous, and Then I pour in two teaspoonof vinegar and rub the mixture cess I learned the fallacy of the
the salt, sugar and pepper old belief—'a superstition' I incline to call it. I forced myself to use the left hand in beating eggs until I could do it with ease. Before the invention of upright glass egg churns with whirligigs in the middle, I could whisk volks to a thick cream, and white to a standing froth, in half the time needed by substitute finely minced chives for the garlic. Oil and vinegar and the bowl should be very cold before mixing."

"In making this and mayonnaises spells' the other, as our grandmothyou always stir and beat in one diverse described alternate action."

"Are reference any of my cooks to accomplish the same end. They used to say I had the lucky touch." The secret lay in my ability to use both hands. One spells' the other, as our grandmothyou always stir and beat in one diverse described alternate action."

rection, of course?"

Mrs. Black said it judicially, her pencil moving fast upon the last clause of the recipe just dictated.

"No; when one hand is tired, I kake the other and stir in the opposite direction."

"Are you sure—quite sure—that reversing the motion does not break the air cells—or empty them—or something else scientific?" persisted that at school."

Mrs. Sterling touched the flush "Are you sure—quite sure—that reversing the motion does not break taught that at school."

Mrs. Sterling touched the flush

night where no ice can be had may be kept cool by wrapping the vessel in a damp towel and standing it outside the window.

Pillows should be turned often. Never allow them to get hot and packed. They should be shaken in the open air at least twice a day. Avoid jarring patients in doing anything to promote their comfort. Do everything possible away from the bed.

To raise a sick person while changing the pillows or to draw him up in the bed, let him clasp his arms firmly around your neck, then place one hand with the other hand you silp out one pillow and put in another. If possible, have two sets of pillows, one set airing and sunning while the others are in use. Keep patients fresh and clean, if you would hasten convalescence and minimize their suffering.

When a patient is too weak to help himself, get assistance. With one person on each side of the bed, each clasping the other's wrists firmly under the patient's shoulders and back you can raise or draw him up in bed without any strain or fatigue.

This should be learned by practice with a well person before ou undertake it is not always to the patient's should be learned by practice with a well person before ou undertake in a new oursness on the part of the tyronurse. And here let it be said that nervous ansalous people should exclude themselves from a sick room. They do no good and often do serious harm. If very desirous to be of some service, they will find plenty to do outside of the sick room to help the nurse without ever crossing the threshold.

Never permit your patient to be analyed by files or any insects. A mosquito bar can be quickly made by having a hook in the ceiling with a largering hanging from it, through which a piece of mosquito fatting can be drawn and then arranged around the bed. Be suruld any testing can be accomplished, when the bed is a double one, by keeping one side for the day and the other for the night. If the patient is too weak to roll over alone, you can draw him over on a sheet. With two small beds, side by side, the change

ATTRACTIVE WAYS OF SERVING ICES



Flowers Are a Great Help

Moulds are too well known to need more than a word, but that should be about the serving of the little forms. Odd favors come of paper twisted and made in many forms. An iris, for instance, with its stem and leaves complete, fits in with an ice of the shape of the blossom; or strawberries, moulded of ice cream are served with real strawberries. Moulds to suit occasions are quickly

Moulds to suit occasions are quickly got up, and are particularly appropriate for celebrations given by little clubs, with their emblems making the cream a surprise. Beehives have tiny bees hovering over them—the fine wires upon which their bodies are balanced stuck into the cream, letting them flutter in realistic fashion; or tiny flower baskets hold little slik flowers. Japanese maidens may carry tiny folding parasols of fans, which are kept as favors.

And flowers prove a mint of suggestion for clever arranging. Those double cups, developed from grape fruit dishes, permit the introduction of little flowers between the two cups which carry out the flower scheme of the decoration charmingly. And around the stems of sherbet glasses may be dropped other blossoms, or an ice moulded in the shape of a flower served apparently in a bed of foldage.

Sunset glass has a rival in a glass

five minutes, adding, as you do so, a tablespoonful of powdered sugar, and a half teaspoonful of lemon juice. This dressing is delicious served with chilled cucumbers, slic-

"Borrowing our Oracle's wordsyou cannot guess how delicious until you have tried—that is, eaten it

Marin Harland

Some Hints for Home Nursing By Mary E. Carter

rong pin breaks it with little trouble. Where there is no little ice grinder the pantry and an ice bag or ice pi srequired, put the ice in a strong wel or bag and pound it with a hamer, but never do this within the hearg of the sick one. Water or milk that must be kept in the room should be covered all the me, when not being given to the panent. Broth or milk needed in the ght where no ice can be had may be epit cool by wrapping the vessel in a timp towel and standing it outside the indow,



In a Frame of Blossoms

The Housemothers' Exchange

66 HONEST confessi soul!" I was tical about as hay. Next day I refer the table of the home-made upholstered stocking box 10x10x 16 inches. In which I concluded to make my experiment.

First, I placed a row of stockings all around the bottom edge of the box, then I lined the four sides of the box with particular than the four sides of the box with particular than the four sides of the box with particular than the four sides of the box with particular than the folial the centre. I put my ham and beans in that "nest" at 8 o'clock A. M., after boiling over the gas range for ten minutes. I covered it up well with paper, put down lid and placed a pillow on top. I could hardly wait until lunch time to open it—I we lunch at 1 P. M. When I opened the box I found the meat the most delicious I ever ate, but the beans not quite done, and as I had too much water on them, next day I put them back in the "paper atova" and had bean soup. I have cocker" that I have made one, and anticipate a great saving in gas this summer.

Now, may I offer, for the common good, a few practical suggestions?

I When cutting buttonholes, place a cork under the materiar into the cork, thereby saving your fingers from possible cuts.

2. Try darning with fine worsted instead of cotton, and see how much softer it is to the foot. To thread and ordinary sewing needle with worsted take a very fitter of the control of t

Scrape the Paint Off. Scrape the Paint Off.

1. When we moved into our new home we painted the ceilings of our rooms, but now we wash to pape "lem and can be surface. Will you please tell the painted surface. Will you please tell the painted second summer?

2. Also how to dress a baby during its second summer?

3. If had a like experience some years ago. The paper "crawled" from the painted walls over night and lay in heaps on the floor in the morning. We had the paint scraped off to make a rough surface to which the paper would cling.

2. Shorten the baby's frocks until they just clear the restiess little feet. Put on stockings that come to the knee and are there made fast with safety pins to the short drawers. The shoes must be large and soft.

Makes Helpers of Her Boys I would like to give just one "item" 12, you have room for it.

I have three little lads, 8, 7 and 3 years old, and as I do all my housework and my sewing, I am naturally obliged to press the two clider into service. They wash and

aprons. The selvage forms the top and bottom of the apron. They are most useful, and the boys really like to wear them. I wonder how many housekeepers know what a labor-saving device a chamols skin in the labor saving the saving that are-to-be will be your debtors. "A handy man" in the house is a well-spring of comfort. I have in my mind three fine fellows, ranging in age from 12 to 15, who, the other day, when the maid-of-all-work had left, and the weary mother, having gone to bed overnight with a sick head ache, slept later than usual, got themselves quietly out of bed at break of day and had breakfast ready before she awoke, setting the table neatly, cooking cerest, bacon and eggs, toasting bread and making, as the mother told me with happy moleture in her eyes. "the most delicious coffee she ever tasted."

There is neither sense nor kindness in bringing boys up in the belief that they are to do nothing at home except to be waited on, and ministered to by mothers and sisters.

For Cleansing Spots. I take this opportunity to ask you to give me, through your paper, the best formula you have for cleansing and taking spots out of clothes.

To equal parts of ether and alcohol, add household ammonia in the proportion of a tablespoonful to a quart of the mixture. Take is an excellent cleanser. For very dirky woolens and heavy cloth garments you may stir and shake into the above a quarter part of gasoline. gasoline.

In all cases, brush and beat out the dust before applying the cleanser. Unless this is done, mud is made and spread over the stuff.

To Clean Diamond Panes. We are just completing our home into which we will move very soon, and will you tell me how to clean the small diamond panes in my lattice windows? The woodwork is a suil weathered oak, and if I use water and plate powder this last would sift into the corners and discolor the control of the

All this is, as you say, troubiesome, but the woodwork need not be wet in

For Moths and Bedbugs.

Some Laundmy Problems Solved.

It will ever remain a mystery why some otherwise good cooks can never make light, sweet, toothsome bread. It is as great a puzzle why many 'competent' laundresses wash flannels into board-like stiffness. We welcome anything that promises a solution of the latter enigma.

1. I do not wish to boast, but I don't know what it is to have woolens shrink in washing. I am using blankets thirty-nine years end that have been washed every apring and which are still soft. Always take control of the well of the still soft of the well of the board. Make a good suds as hot as the hands can stand. To each pall of water add three tablespoonfuls of hartshorn (not laundry ammonia). Make the second suds lighter, add two spoonfuls of herison' make the suds still lighter; add two spoonfuls of hartshorn for coldy as that shrinks and hardens them.

2. To wash lace or other white curtains, dissolve a cale of soop, or cupful of turpentine, one-half cupful of hartshorn Put all in a boiler of cold soft water. Shake dust from the curtains and put from four to six curtains in. Then set over the fire, and first let all come to a boil. the wider can be hot for the second boiler. Rinse, starch and stretch, and you will have curtain equal to new with little where.