

IN THE KITCHEN

In House-Cleaning Time

Paint and putty can be taken off glass by wetting the glass several times with a strong solution of soda. Wet the glass often with it till the spots soften and can be washed off, and then polish with alcohol.

Ivory that has been spotted or has grown yellow can be made as clear and fresh as new by rubbing with fine sandpaper, and then polishing with finely powdered pumicestone.

When water is spilt on a good carpet and you do not wish it to leave a mark, dab the place well with dry cloths till all the moisture is absorbed, changing the surface of the cloth each time.

Oilcloth should never be scrubbed, but wiped over with a soft flannel cloth dipped in lukewarm water, or, better still, weak tea. Skimmed milk, too, that is warmed is a good wash, not only brightening and cleansing, but also preserving the cloth.

If at all possible, the house should be thoroughly cleaned once a year. The autumn is the proper time to do this, because our houses are so tightly closed during the winter, that they should be cleaned, not owing to the extra work of threshing and preparing for winter, it is almost impossible to do it then, so it must be done in the spring. Clean one room at a time and finish it, even to putting up the window curtains, before you commence another. If you leave some little thing undone, thinking you can do it "any time," it will likely remain undone, as a housekeeper's "any times" are usually few.

Cleaning Wall Paper

Before cleaning, fill any broken places there may be in the walls with this mixture: Take equal parts of plaster of Paris and silver sand and make in to a stiff paste with water. Fill the holes and smooth them over with a piece of wall paper, if you have it; if not, color as with paint of the same color as the ground of the paper. When you have finished the repairs, begin cleaning. Take half a loaf of dry bread and with it rub the wall gently downward, beginning with the ceiling and taking in the length of the arm at each stroke. In the second round commence the stroke slightly above where the first stroke ended. Be very careful not to rub up or across the paper. Ordinary paper cleaned in this way will look almost as good as new again. You will use a good deal of bread if the room is large, but if you intend doing the work yourself you will not find cleaning wall paper an expensive operation.

House-Cleaning Hints

1. If possible clean all cupboards, drawers and clothes closets before beginning the room itself.
2. Have any silver or china exposed cleaned and laid away; it is then out of the way and not in danger of being broken.
3. Wash all dishes, tidies, mats, etc., and lay them away.
4. The curtains may be taken down, washed and stretched. Very fine or very old curtains are better stretched on the carpet. First lay down a sheet or two and then pin the curtain to the carpet with common pins.

5. If there is time before beginning the spring cleaning, it is a good plan to wash and iron any summer clothes that may require laundering.

6. Any furniture requiring repairing should be attended to and set aside. There is nothing better or handier for this purpose than the liquid glue that may be bought for 10 cents a pot with small brush. The brush should be washed after each time of using, and the pot kept covered, so that the glue will not harden. I have used this glue and would like to recommend it to all housekeepers.

Save Steps

Train the family to save your steps. A too unselfish mother makes selfish children. One who habitually picks up after her household fritters away her energy and does a positive harm to those she would help. Each child should be required to keep his or her things put away in their proper place. Orderliness saves labor. The assistance of the father may well come in at this point to reinforce the mother's authority. When he says "Do this to save your mother" and practices what he preaches it begins to be the law of that household to be thoughtful of the overtaxed one.

But suppose the family are oblivious of the fact that she is overtaxed. Shall she still require at their hands, service that is unwillingly rendered? Certainly. Children are often selfish because they are thoughtless, and they can never be trained in thoughtfulness except by being led to do thoughtful things. And men are but children of a larger growth.

See that there is a just division of labor. Assign to each member of the family his tasks and then hold him to the performance of them. It should be no part of a woman's duty, when there are men and boys in the family, to bring in kindling, wood or water. If there are daughters they may be early trained to take some one part of the work, as the care of the bedrooms, the sweeping of the porches, the cleaning of lamps, and relieve the mother absolutely of any thought about it. This is about the only kind of help that really counts.

Sauce for Fig Pudding

One cup of brown sugar and one tablespoonful of butter. Place on the stove and melt gradually, stirring all the time, until almost scorched. Add gradually one cup and a half of boiling water and two tablespoonfuls of cornstarch, mix with a little milk. Flavor to taste. Sufficient for eight persons.

Don'ts for Hostesses

Don't forget that people like ices in the winter almost as much as in the summer.

Don't give too much of your attention to any one guest, but divide your favors among all and make every one welcome and at home.

Don't overdo the sweet things for the tea. A certain number of cakes are good and decorative, but the majority of people eat more sandwiches and dry biscuits.

A Love Comedy

Scene I.

Sweet Ruth and Jack,
(Oh, what bliss!)
Sat in the porch
Closelykethis.

Scene II.

Then pa came in,
(One quick kiss)
Found them sitting
Like this.

Potato Puffs

Put two cupfuls of mashed potatoes into a frying pan, with the yolks of three eggs beaten light, three tablespoonfuls of cream, salt and pepper to taste, and one tablespoonful of butter; stir until well mixed. Take from the fire, and add the whites of the eggs beaten to a stiff froth. Put in gem pans, or heat on well-greased tins, and bake in a quick oven until brown.

Fig Pudding

One pound of figs chopped, half-pound of suet chopped fine, one cup of sweet milk, half a cup of brown sugar, one egg. Mix well. Add a teaspoonful of baking powder to the flour and mix into a firm loaf. Place in a pudding dish and steam two hours and a half. Sufficient for eight persons.



MADAM!

You may visit every shop in your district, & they may give you a pound for your coffee, & you may employ a special servant to prepare it for you, but in spite of all you will find you can't beat

'CAMP'
COFFEE

Don't believe it? Just try a bottle
Your Grocery sells it.

R. Patterson & Sons, 1000-1001-1002-1003-1004-1005-1006-1007-1008-1009-1010-1011-1012-1013-1014-1015-1016-1017-1018-1019-1020-1021-1022-1023-1024-1025-1026-1027-1028-1029-1030-1031-1032-1033-1034-1035-1036-1037-1038-1039-1040-1041-1042-1043-1044-1045-1046-1047-1048-1049-1050-1051-1052-1053-1054-1055-1056-1057-1058-1059-1060-1061-1062-1063-1064-1065-1066-1067-1068-1069-1070-1071-1072-1073-1074-1075-1076-1077-1078-1079-1080-1081-1082-1083-1084-1085-1086-1087-1088-1089-1090-1091-1092-1093-1094-1095-1096-1097-1098-1099-1100-1101-1102-1103-1104-1105-1106-1107-1108-1109-1110-1111-1112-1113-1114-1115-1116-1117-1118-1119-1120-1121-1122-1123-1124-1125-1126-1127-1128-1129-1130-1131-1132-1133-1134-1135-1136-1137-1138-1139-1140-1141-1142-1143-1144-1145-1146-1147-1148-1149-1150-1151-1152-1153-1154-1155-1156-1157-1158-1159-1160-1161-1162-1163-1164-1165-1166-1167-1168-1169-1170-1171-1172-1173-1174-1175-1176-1177-1178-1179-1180-1181-1182-1183-1184-1185-1186-1187-1188-1189-1190-1191-1192-1193-1194-1195-1196-1197-1198-1199-1200-1201-1202-1203-1204-1205-1206-1207-1208-1209-1210-1211-1212-1213-1214-1215-1216-1217-1218-1219-1220-1221-1222-1223-1224-1225-1226-1227-1228-1229-1230-1231-1232-1233-1234-1235-1236-1237-1238-1239-1240-1241-1242-1243-1244-1245-1246-1247-1248-1249-1250-1251-1252-1253-1254-1255-1256-1257-1258-1259-1260-1261-1262-1263-1264-1265-1266-1267-1268-1269-1270-1271-1272-1273-1274-1275-1276-1277-1278-1279-1280-1281-1282-1283-1284-1285-1286-1287-1288-1289-1290-1291-1292-1293-1294-1295-1296-1297-1298-1299-1300-1301-1302-1303-1304-1305-1306-1307-1308-1309-1310-1311-1312-1313-1314-1315-1316-1317-1318-1319-1320-1321-1322-1323-1324-1325-1326-1327-1328-1329-1330-1331-1332-1333-1334-1335-1336-1337-1338-1339-1340-1341-1342-1343-1344-1345-1346-1347-1348-1349-1350-1351-1352-1353-1354-1355-1356-1357-1358-1359-1360-1361-1362-1363-1364-1365-1366-1367-1368-1369-1370-1371-1372-1373-1374-1375-1376-1377-1378-1379-1380-1381-1382-1383-1384-1385-1386-1387-1388-1389-1390-1391-1392-1393-1394-1395-1396-1397-1398-1399-1400-1401-1402-1403-1404-1405-1406-1407-1408-1409-1410-1411-1412-1413-1414-1415-1416-1417-1418-1419-1420-1421-1422-1423-1424-1425-1426-1427-1428-1429-1430-1431-1432-1433-1434-1435-1436-1437-1438-1439-1440-1441-1442-1443-1444-1445-1446-1447-1448-1449-1450-1451-1452-1453-1454-1455-1456-1457-1458-1459-1460-1461-1462-1463-1464-1465-1466-1467-1468-1469-1470-1471-1472-1473-1474-1475-1476-1477-1478-1479-1480-1481-1482-1483-1484-1485-1486-1487-1488-1489-1490-1491-1492-1493-1494-1495-1496-1497-1498-1499-1500-1501-1502-1503-1504-1505-1506-1507-1508-1509-1510-1511-1512-1513-1514-1515-1516-1517-1518-1519-1520-1521-1522-1523-1524-1525-1526-1527-1528-1529-1530-1531-1532-1533-1534-1535-1536-1537-1538-1539-1540-1541-1542-1543-1544-1545-1546-1547-1548-1549-1550-1551-1552-1553-1554-1555-1556-1557-1558-1559-1560-1561-1562-1563-1564-1565-1566-1567-1568-1569-1570-1571-1572-1573-1574-1575-1576-1577-1578-1579-1580-1581-1582-1583-1584-1585-1586-1587-1588-1589-1590-1591-1592-1593-1594-1595-1596-1597-1598-1599-1600-1601-1602-1603-1604-1605-1606-1607-1608-1609-1610-1611-1612-1613-1614-1615-1616-1617-1618-1619-1620-1621-1622-1623-1624-1625-1626-1627-1628-1629-1630-1631-1632-1633-1634-1635-1636-1637-1638-1639-1640-1641-1642-1643-1644-1645-1646-1647-1648-1649-1650-1651-1652-1653-1654-1655-1656-1657-1658-1659-1660-1661-1662-1663-1664-1665-1666-1667-1668-1669-1670-1671-1672-1673-1674-1675-1676-1677-1678-1679-1680-1681-1682-1683-1684-1685-1686-1687-1688-1689-1690-1691-1692-1693-1694-1695-1696-1697-1698-1699-1700-1701-1702-1703-1704-1705-1706-1707-1708-1709-1710-1711-1712-1713-1714-1715-1716-1717-1718-1719-1720-1721-1722-1723-1724-1725-1726-1727-1728-1729-1730-1731-1732-1733-1734-1735-1736-1737-1738-1739-1740-1741-1742-1743-1744-1745-1746-1747-1748-1749-1750-1751-1752-1753-1754-1755-1756-1757-1758-1759-1760-1761-1762-1763-1764-1765-1766-1767-1768-1769-1770-1771-1772-1773-1774-1775-1776-1777-1778-1779-1780-1781-1782-1783-1784-1785-1786-1787-1788-1789-1790-1791-1792-1793-1794-1795-1796-1797-1798-1799-1800-1801-1802-1803-1804-1805-1806-1807-1808-1809-1810-1811-1812-1813-1814-1815-1816-1817-1818-1819-1820-1821-1822-1823-1824-1825-1826-1827-1828-1829-1830-1831-1832-1833-1834-1835-1836-1837-1838-1839-1840-1841-1842-1843-1844-1845-1846-1847-1848-1849-1850-1851-1852-1853-1854-1855-1856-1857-1858-1859-1860-1861-1862-1863-1864-1865-1866-1867-1868-1869-1870-1871-1872-1873-1874-1875-1876-1877-1878-1879-1880-1881-1882-1883-1884-1885-1886-1887-1888-1889-1890-1891-1892-1893-1894-1895-1896-1897-1898-1899-1900-1901-1902-1903-1904-1905-1906-1907-1908-1909-1910-1911-1912-1913-1914-1915-1916-1917-1918-1919-1920-1921-1922-1923-1924-1925-1926-1927-1928-1929-1930-1931-1932-1933-1934-1935-1936-1937-1938-1939-1940-1941-1942-1943-1944-1945-1946-1947-1948-1949-1950-1951-1952-1953-1954-1955-1956-1957-1958-1959-1960-1961-1962-1963-1964-1965-1966-1967-1968-1969-1970-1971-1972-1973-1974-1975-1976-1977-1978-1979-1980-1981-1982-1983-1984-1985-1986-1987-1988-1989-1990-1991-1992-1993-1994-1995-1996-1997-1998-1999-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