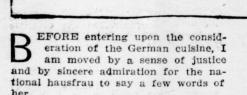
# Marion Harland's Page





Housewifery is an honorable profession in Germany. In all ranks it is studied by the women from childhood, and practiced at every age. The wonderful land owes more to the intelligent thrift of her women than can be appreciated in America, where kitchen duties are reckoned "menial" by rich parvenus who spend the rest of their lives in forgetting the steps by which they have climbed to the height which has turned their heads, and college girls glovy in their utter ignorance of girls glory in their utter ignorance of practical housewifery. Fathers, sons and husbands have more time and calmer thought for acquiring learning which has made them great because daughters, mothers and wives assume the care and conduct of domestic af-fairs and prove themselves competent fairs and prove themselves competent to the undertaking.

### KNOWS HOW TO MARKET

Our hausfrau does the marketing even after she drives to market in her own carriage, and is too shrewd in selection and bargaining to be outwit-ted by the merchant. The fine stock phrases that retain the custom of the phrases that retain the custom of the mechanic's and day laborer's wife in our country pass for sounding air with the Teutonic marketer. She knows the worth of meat, vegetables, groceries and fruits as well as if she had sold and fruits as well as if she had sold as well as bought them from babyhood. She keeps a sharp eye upon the scales; is rigid as to scraps and trimmings that belong to the purchaser; she is a judge of fish, and wide-awake to its dietetic and economic values; she knows how to utilize second-rate fruits, but she will repay full price for what is not excelled. The heart of her husband doth safely trust in her management of raw materials after she has bought them wisely. She rules larder and kitchen as efficiently as he controls shop, counting-room, office and class-room. For every pound of meat, every handful of herbs, sent home, she expects to receive an account. The crude ingredients are an investment, and she will demand her interest regularly. Wastefulness is a crime; the mistress who condones extravagance in

mistress who condones extravagance in cook, butler or housemaid is recreant to her trust.

to her trust.

To such a judge the "easy ways" of the traveling American are a continual marvel. She has heard tales that rival Grimm's stories of genii and fairy godmothers, of the mighty fortunes made and spent in the transatlantic "States." The rapid making of what grows slowly, if steadily, in her native land may be a mystery to her. what grows slowly, if steadily, in her native land may be a mystery to her. She is at no loss to comprehend on what swift wings riches fly away when once she has marked our works and ways in the household.

### UNPLEASANT CONTRASTS

In turn, the American resident for in turn, the American resident for one or more seasons in a German town is loftily disdainful of the appoint-ments of the apartment—usually paid ments of the spartment—usually paid for by the room—in which she bestows her family and portable belongings, with the fixed intention of living after the manner of the country for three, six or twelve months, while the children study German (the mother says "while they learn it"), and she visits galleries and gets bargains in lace and amber.

There is no furnace for warming the living rooms. The salon is disfigured

There is no furnace for warming the living rooms. The salon is disfigured by a huge porceiain stove, planted stubbornly in one corner. Mark Twain is not the only traveler who likens it to a family monument. After some weeks of dependence upon it for all the warmth that can be careed into to a family monument. After some weeks of dependence upon it for all the warmth that can be coaxed into the lofty room with its dreary outlook through case and windows upon sunless skies, the exile overcomes the sense of graveyard chill and gloom excited by the tall, hard, white construction she cannot screen or drape. The bedrooms are luxurious—almost to sinfulness, thinks the hausfrau—if they are supplied with

hausfrau—if they are supplied with smaller cenotaphs.

The kitchen is probably small, paved with stone or brick, furnished sparsely, and often destitute of hot and cold water. Most of the utensils are wooden.

Wooden.

Then, if you keep late hours, you will have to face a reproachful "hausmeister," or janitor, who religiously closes the outer door at 10 P. M. Wooke it to you if recorded. be it to you if you should forget the enormous key he gives you when you announce your intention of staying out until midnight! You will pay a fee to be allowed to enter your own deniells. domicile and grope your way up-stairs in inky blackness by the ghast-ly illumination of your sulphur

Nevertheless, housekeeping in Ger-





Place the Cabbage in a Bog to Keep it listact.

many has wonderful compensations in a comparatively unstrained servant Where two maids can be

Cabbage

question. Where two maids can be had from \$8 to \$10 a month, and the two of them do twice as much work as any two over here wou.d, with laundry included and plain sewing thrown in; when the police can compel them to stay with you up to the time for which they contracted, there, indeed, is a distracted American housekeeper's haven of rest.

This police surveillance of servants is curious. Each maid must register at the nearest station when taking a place, and the policeman can arbitrate in case of a dispute. He also inspects the maids' rooms to see that they are in proper condition.

Every German servant must give a two weeks' warning or a month before leaving a place. Her mistress, at her departure, will write her character in a book, which she must show at her next place.

If, in pondering upon these items which differentiate the servant problem of the German housewife from that which wears her American sister into an untimely grave, we are moved to amusement by the recollection of the high and mightiness of imported Anna, Martha, Gretchen and Dorothea when they inquire on this side of the ocean into our recommendations to their confidence, their society and putative services for a consideration that grows bigger every month—if, I say, we be moved to mosideration that grows bigger every month—if, I say, we be moved to momentary mirth, our mood soon changes. For, why should we, the most imitative and progressive nation upon earth, lag so far behind the conservative tons in what lays the corner-stone of domestic comfort?

### HOME LAUNDERING

It is a relief to scarified national complacency to pass on to the home laundry system of our hausfrau and compare it with ours. Lavish as we account ourselves to be in the matter of household plenishing, few families outside of the millionaire belt can boast of keeping in store twelve dozen of each kind of bed, table and hody linen. The myles of trelevision dozen of each kind of bed, table and body linen. The rule of twelve is imperative in the German household. Washing is done but once a month; sometimes but once in six weeks in some families; respectable and well-to-do quarterly! As garments, bed-clothes and napery are soiled by wear and use they are carried off to "die Boden," a big upper chamber furnished with clotheslines, there to hang until the next washday. The furnished with clotheslines, there to hang until the next washday. The foreigner who fecoils from the idea of festering perspiration and bacteria and begs for the privilege of paying handsomely for a weekly washday is regarded with wondering suspicion. "Yours must be a dirty people!" was the comment of a blunt hausfrau when I told her that we sent our clothes to the laundry every Monday, and that washing was done every clothes to the laundry every Mon-day, and that washing was done every day in some wealthy families, laun-dresses being engaged to do nothing

The unconscious humor of the remark was ample compensation for the rudeness to one who had that day nanced to pass the open door of "die They undoubtedly have the advantage of us in respect to family mending—the bugbear of our house-mother. Her German sister, as a rule, employs a visiting seamstress, who once a week does the mending

### for the absurd salary of from \$1.50 TWO BREAKFASTS

Being safely domiciled, if you are goo be really German you will rise clock for the "Erstes Fruhstuck," or first breakfast, consisting of coffee

or first breakfast, consisting of coffee or tea and rolls.

At 10 o'clock comes the "Zweites Fruhstuck," or second breakfast, when one's fainting spirit is sustained with sandwiches, fresh or stewed fruit, cold sausage and beer. In the season, pears, apples and cherries are plentiful and good; the peaches, while as fine as ours, are rarer and expensive; and the berries, particularly blackberries and wild strawberries, are very nice.

Except among the higher classes, "Mittagsessen," or dinner, is eaten in the middle of the day, from 12 to 2. Business is suspended for this function and the children come home from school, where they have been since 7 o'clock if it happens to be summer, or since 8 in winter. After dinner most

of the men rest for an hour. Another un-American custom. A truly German dinner always has soup; perhaps a lentil soup, with soaked

and boiled lentils and small pieces of sausage added to a rich beef stock; or, even more characteristic, the much-loved "Biersuppe," or beer soup, made

The German Bed is Without Ornamey.

with a pint, each, of milk and water, one-half pint of light beer, three ounces of currants, three ounces of flour, three ounces of sugar, two spoonfuls of salt,

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### The Housemothers' Exchange

NE more true-hearted woman asks leave to answer the letter of the business woman who shrinks from stepping into the ranks of housewives and homemakers:

As I read the long story told by "E. R. T." with its undertone of selfishness, I could heartly sympathize with the stepmother who was sensible enough to see that the girl was naturally fitted for office work. Accarding to "E. R. T.'s" own confession, she "detests kitchen drudgery." For my part, I think she should be profoundly grateful to her stepmother for her patience and the influence that got her husband's child into a good position.

That young lover would be wise if he were to look elsewhere for a helpmeet.

The "longing for a real home" is the noblest inspiration of a true man—the only feeling that holds him to loyalty to his wife. She who depreciates that feeling in her betrothed, and who is willing to pass her married life in a "nice boarding house," is not a fitting mate for such a man. She is best suited for office work, and should be thankful to get her "\$20 per."

I was a teacher before my marriage. I loved my profession, and I did not love "kitchen drudgery." Yet I have found my sweetest pleasure in keeping my house in the best possible order, and in having my kitchen clean and cozy. It must be an attractive place, for the whole family, including son-in-law and grandson, congregate about the kitchen range every morning, sometimes before breakfast is ready.

Girls like "E. R. T." (and the number is increasing) rob themselves of the dearest joys that come into a woman's life. God wills us to be homemakers, and when we fulfil our duties as He expects us to do, as nearly as we can—each standing in her lot and doing her best—He blesses us with "joy unspeakable."

Mrs. J. B. R. (Nashville, Tenn.).

Our correspondent speaks the words of truth and wisdom when she says sol-

Our correspondent speaks the words of truth and wisdom when she says sol-emnly that God has willed women to be homemakers. Men may establish States and govern empires. The man has not yet been born who could make and keep a home.

yet been born who could make and keep a home.

Oh, I know what I am saying. Men are better cooks than women when they give their minds to the profession. They invent our household implements and labor-saving machines. They make our clothes and tell us how to wear them. As housemothers and homemakers they are dismal failures. It must be acknowledged that they show their good sense by seldom attempting this banch

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of the impossible. They build the house. It is the wife and mother who brings into it the genius of the home, as the Creator breathed into the perfect form He had framed the breath of life, and it became a living soul. Our Tennessee woman does not exaggerate the glorious truth in calling the mission of the homemaker "the dearest joy of life." The lover of home and country may well consider with grave uneasiness the increase in the number of young women who are trying to satisfy hearts and minds with what they falsely rate as higher ambitions. higher ambitions.

## Recipe for Nut Bread. Recipe for Nut Bread. I am about to commit a very reprehensible act, for which I humbly sue for pardon. Some one (and herein lies my sin for not putting that some one's initials on paper at once) asked for the recipe for nut bread. I did not think I had saved the recipe, although I remembered seeing it in your paper. In rummaging through my library table drawer today, I came across said recipe, and hasten to send you a copy: Nutbread. — Four cups entire wheat flour; four teaspoonfuls of baking powder; one teaspoonful of salt; three teaspoonfuls of sugar; one cup of nuts, broken not too fine; sweet milk to make stiff dough that can be managed with a spoon. Let it rise from twenty minutes to one-half hour in brick loaf pan, covered with same kind of pan. Bake, covered, for about an hour. Two or more of our members have

Two or more of our members have asked for the same recipe.

A Budget of "Helps and Hints." A perplexed would-be home dress-maker wrote a while ago for directions how to make the skirt of a gown hang smoothly and straight. I replied, upon the authority of a "professional," that one may buy an apparatus invented for the purpose at any shop where dressmakers' supplies are kept. Our helper and hinter tells of another way:

Take the skirt on to the body, book and and hinter tells of another way:

Tack the skirt on to the body; hook and
eye it; stand a yardstick up in front of
the skirt as it is held up; stick a pin or
make a chalk mark at the top of the yardstick, and move the latter around the waist,
keeping the stick exactly perpendicular, and
placing the pins at the top of the stick.
This done, lay the skirt flat on the table.
Regin at the front, placing the top of the

sticks at pins or chalk line. Move gradually around the skirt as before, and either pin or chalk a second row at bottom of the skirt, following the stick.

If you wish to hem the skirt, allow two or three inches below the bottom row of pins or marks. If you wish the skirt to clear the foor by one inch, put the lower row of "markers" thirty-five inches below the upper row.

For a young girl's skirt that clears the ground by ten inches, chalk a line twenty-six inches from the top or hip chalk line.

This may sound difficult, but it is really simple. If done right all you have to do is to cut off the skirt at the lower line, or turn your bem there.

The difference in the length of a skirt is in the hips, and this difference is below the yardstick. For hanging waists or children's frocks For hanging waists or children's frocks in a small closet, suspend woolen skirt braid in lengths of a yard and a-half from the shelves. At Intervals of six inches fasten stout safety pins, and fasten the garments by the neck bands to these pins. To clean stains from the bowls of bathrooms and closets:

Use a few drops of muriatic acid. Let out the surplus water, and apply the acid with a swao; then flush the bowl well. The acid is a poison, and should not be used by careless persons or children. Hang the swab up to dry where it will not touch anything.

E. M. S. (Cedar Rapids, Ia.).

### Poultice for Colds.

Will the kind mother who told us of her coultice for colds repeat it? I meant to save poultice for colds repeat it: I mean me. It, but it somehow got away from me. It recall only that it had in it camphorated oil and nutmeg. oil and nutmeg.

I get a great deal of help from our Exchange. I am the mother of three dear little children, and appreciate all the help I can get.

Mrs. B. (Union City, Tenn.). Not to keep you waiting too long while the "kind mother" sees and answers your request, let me tell you that an excellent application to children's throats and chests when these are affected is a piece of red flannel, folded several times, soaked in camphorated oil, besprinkled with allspice or cloves. warmed and laid on the sore or aching An old woman's remedy, but one that

is quite as good as the foregoing, is a thin slice of salt pork, plentifully strewed with black pepper. Baste to a strip of flannel and bind to the child's

and the yolk of an egg. Bring all these ingredients, save the egg and salt, to a boil, stirring constantly. Take quickly from the fire, stir for a minute or two longer, as it curdles readily, add the well-beaten volk, salt, and a little cinwell-beaten yolk, salt, and a little cinnamon, and dish at once. Zwiebach is always served with the soup.

I digress from the line of narrative at this point, to avow frankly my disrelish for certain distinctively German soups.

Aside from my exceptional aversion to chocolate in any form, I do not think a sweet, thin preparation of chocolate, served in soup-plates as the first course of a dinner, appetizing or wholesome. The custom sayors too much of the served in soup-plates as the first course of a dinner, appetizing or wholesome. The custom sayors too much of the ultra-economical expedient of the early housewives of New England, who served Indian meal pudding before the meat course, to blunt desire for the costlier food. Nor did I ever learn to like a queer broth based upon ripe rose-pips. They were pounded fine and cooked in weak stock, and a few whole pips, cooked tender, were left to float upon the surface of each plateful.

### THE MEAT COURSE

With meat courses are served potatoes and one other vegetable. and one other vegetable.

The meat may perhaps be a roast, sometimes seasoned with onions. Seedless raisins are roasted with beef or they are added to the gravy.

Then there is the much-loved "Hasenbratten," or wild hare, larded with bacon and roasted. Again it may be "Sauerbratten," or a pot roast laid down in spiced vinegar for several days beforehand, then roasted and dished with a gravy of the spiced vinegar and browned juices. a gravy of the spiced vinegar and browned juices.

Around the "Sauerbratten" are dished "Kloese," or potato balls, mashed potatoes moulded around small blocks of toast and fried in butter. "Pfeffer-kuchen," a sort of gingerbread, is also cut in pieces and used in the gravy to thicken it. thicken it.

A favorite dish for Sunday dinner is a large cabbage parboiled and cooled before the centre is removed and filled with a finely chopped raw meat. Then it is boiled in a cloth so that it keeps its shape. It is sliced into wedgeshaped pieces at the table.

In Scott's immortal lines beginning.

In Scott's immortal lines beginning: "At Christmas time the bells were rung, At Christmas time the mass was sung, We read:

"Nor fails old Scotland to produce At that glad time her savory goose." Substitute "Germany" for "Scotland," and you have the record of a culinary custom as invariable in the Kaiser's realm as the appearance of roast turkey at an English or American Christmas dinner. hristmas dinner. Dessert and black coffee are served Dessert and black coffee are served together. Cream puddings are extremely popular, always with a fruit sauce. Pies and tarts never have a top crust, and the shells are generally bought at a confectioner's and filled with whipped cream and fruit conserves. The ice cream is like our frozen custard flavored with fruits, and is helped in tiny portions. Whipped cream is served with almost all cream cakes and tarts.

### DELICIOUS COFFEE

At 4 o'clock comes the "Kaffee," which, when it becomes a formal function where women are invited to bring their work or to play whist, becomes the far-famed "Kaffee Klatsch." Here one has coffee which is delicious when served in the German way, in the little brass coffee pot in which it is made. A piece of white "coffee paper" (something like blotting paper) is usually placed over the holes of the perculator to cause slower dripping, and thus to gain the full strength of the coffee.

Here, also, one has the many delicious "Kuchen," or cakes, such as "Kaffee Kuchen," or coffee cake; "Nuss Kuchen," or nut cake; apple, peach and cheese kuchen, "Honigkuchen," or honey cakes. If it happens to be Lent, there will be the marvelous "Berliner Pfanne Kuchen," or so-called pancakes. In reality, they are more like our doughnuts, with jelly imbedded in them, fried in boiling fat. Often, too, there is smooth, rich German chocolate with whipped cream. is smooth, rich German chocolate with whipped cream.

Between 6 and 8 o'clock comes supper, or "Abendessen," with a half-dozen or more kinds of cold meats; uncooked smoked "Liverwurst," or liver sausage; "Cervalatewurst," made of the best smoked pork, and that crowning delicacy, to the German taste, raw ham, out very thin and eaten with salt and

pepper. It is served on snowy white individual wooden plates. Yet the im-migrant German will hesitate long be-fore eating this in America even though the best Westphalian hams are said to be imported.

This habit of eating uncooked ham is undoubtedly the reason of the fearful distrust of American pork awakened in Germany by the tales of trichinae-poisoning in our country. The baleful germs may be killed by long boiling. They are rampant in raw meat.

Another favorite uncooked meat is Beef a la Tartare, simply raw Hamburger flavored with chopped onion, salt and pepper, and covered with a raw egg.

with the supper meats go a fish or other heavy salad, pumpernickel sandwiches, cut very thin, with cheese between, and some of the beautiful preserved fruits in which housekeepers take such pride. Sweet pumpernickel is often grated and served with whined often grated and served with whipped

ream.

No German woman would allow a caller to be in her home ten minutes without pressing upon her something to eat. This form of hospitality is not to eat. This form of hospitality is not so onerous as it sounds, for in addition to a well-stocked larder one can send out the maid with a little plate and get, freshly cut, a half-dozen varieties of beautifully sliced meat, every kind of cake and tart, and for 10 cents enough cream ready whipped for half a dozen people. If one is going to the opera, and most music-loving Germans go several times a week during the season, supper is earlier and afterward the cafes are frequented. German women, strange to say, while they drink their beer a symphony concerts, rarely take anything to drink at cafes, contenting themselves with an ice or tart.

#### selves with an ice or tart. German Recipes (Contributed) PFEFFERNUSSE.

Sugar, one pound. Cinnamon, two teaspoonfuls. Nutmeg, two teaspoonfuls. Four eggs. Flour, one pound. A little pepper

Beat the sugar with the yolks for a quarter of an hour. Put in the spices and flour, mould into little round cakes about the size of a soda biscuit. Bake slowly on iron sheets. Frost with plain

BERLINER PEANNKUCHEN.

Warm milk, one-half cup.
Butter, one-quarter pound,
Sugar, five tablespoonfuls,
Yolks of four eggs.
Peel of one lemon, grated.
One yeast cake.
Flour, one pound.
A few bitter almonds.

Dissolve the yeast in warm milk, stir with the salt into the flour till a soft dough is formed. Stand in a warm place over night to rise. In the morning, melt the butter, add the sugar, well-beaten yolks, lemon peel and grated almonds. Mix well and let it stand until very light. Roll into sheets about two inches thick, and cut round. On the top of each cake put currant jelly or jam, and fold over the corners, moistening with a little water to close the edges. Let them rise again. Drop in boiling lard to fry like doughnuts. Dust with powdered

SAUERBRATTEN (SOUR ROAST.) Soak five or six pounds of meat in a spiced vinegar, for three or four days spiced vinegar, for three or four days in summer, eight to ten days in winter. Spice the vinegar highly with mixed spices ground fine, three bay leaves and peppercorns, and boil. Put the meat in this in a deep bowl and cover with a weighted plate. Turn the meat every day, but do not insert a fork.

Take out the meat, lard with bacon, bake in a saucenan like a not roast. take out the meat, lard with bacon, bake in a saucepan like a pot roast, adding a few carrots and a little onion. Just before serving, remove the roast, pour off most of the fat, add a little browned flour and some of the spiced vinegar. Serve in a sauceboat or pour

around the roast. KAFFEEKUCHEN.

Butter, one pound.
Flour one and a quarter pounds.
Sixteen eggs.
Sugar, one and a quarter pounds.
Bitter almonds, one-eighth pound.
Peel of one lemon, grated.
One yeast cake.

Beat the eggs and sugar together, then add the flavoring, flour and yeast. Let it rise till very light. Then roll in sheets. Spread with melted butter, spread with melted butter, sprinkle with grated almonds and cinnamon, and bake in a moderate oven. This cake may be varied by the addition of raisins and currants. It may also be formed into a twist or plait, or for children is sometimes cut into little