

The Housekeeper's Page



ONE of the pleasant duties of the hostess in summer is to keep her rooms beautified with flowers, from field or garden. In Japan, girls are taught how to arrange flowers, as a part of their domestic education. We leave this to the taste of the individual, sometimes with good results, sometimes otherwise. At least one lesson we may learn from the Japanese, that is, to make the flower in the vase look as much like the flower in the garden as possible. They would never dream of massing blooms together, but arrange each flowering spray so that it will show to full advantage.

There are special dishes for holding pansies, violets, and such short-stemmed flowers, having covers with small holes through which the stalks are inserted into the water, but any low, wide-mouthed bowl or dish may be used, and a piece of wire mesh can be fitted into the top. Quite pretty effects have been achieved in the case of pansies by using an ordinary soup plate of white china with green and gold border, and a piece of wire-netting cut to fit just over the deep part of the plate, to keep the flowers out of the water. Long-stemmed flowers should be put in the vase loosely, so that they will spray about gracefully and not look stiff and bunched. A deep vase is necessary, of course, but not so deep that the stems will be almost entirely submerged, else the flower clusters are sure to mass together and look stiff.

Ornate vases should not be used for flowers, as the holder must not be obtrusive or call attention away from the blooms. Clear glass is always safe. Dull greens, grayish greens, and soft browns in pottery make excellent holders for most kinds of flowers. Roses and carnations look lovely in silver. Wide-mouthed vases of pottery are suitable for tulips. Sweet peas are lovely in white Dresden vases, and nasturtiums and some other varieties of garden flowers are set off by brass bowls.

□ □

Many Kinds of Sandwiches

Whoever first began to develop the possibilities of the sandwich conferred a favor on all housewives. For afternoon teas and simple suppers, for picnics and outdoor feasts, sandwiches are an interesting asset, capable of endless variety. The making of the sandwich is, or should be, a dainty bit of work. The bread must be well-baked and old enough to cut evenly, for which purpose the knife used should be one with a thin, sharp blade. It is very nice to have the butter creamed—that is, worked with a spoon until it is of a creamy consistency—and then flavored, if the sandwiches are for serving with tea. At all events the butter should be softened enough to spread easily. It is advisable to spread before cutting the slices, as they are more liable to crumble or break if it is done afterward. The slices must be thin, and the crust should all be trimmed off neatly. Care should be taken to spread the filling evenly; it is disappointing to have a sandwich that is bare in spots. For serving at table or with tea, the double slices are cut into small triangles or oblongs, but for picnic lunches cutting in half will leave them not too big. For these outdoor lunches, the sandwiches should be wrapped separately in paraffin paper and packed in boxes. If made some time before they are required, sandwiches can be kept fresh and moist by covering them with a damp napkin and keeping them in a cool place.

Ham sandwiches are about the most popular of those with a meat filling. A good way of making the filling is to put some cold cooked ham through the meat chopper, season with pepper, a very little salt, and made mustard, then mix all smooth with butter. A cucumber pickle cut into very small bits is an appetizing addition. Tongue sandwich filling can be prepared in similar fashion, but leave out the cucumber, and instead marinate with a little lemon juice. Yolk of hard-boiled egg may be added to the tongue.

Cucumber, tomato, and lettuce, separately or any two together, make refreshing sandwiches. Select small cucumbers, peel and slice them thin, discarding any obtrusive seeds. Leave in ice water for ten minutes or so, then drain quite dry. Spread the bread with mayonnaise dressing, and lay the cucumber on evenly. For lettuce sandwiches, use only the crisp tender leaves, wash, and dry them between cloths. Butter the lower slice of bread, place on it the lettuce, spread a thin layer of salad dressing on the upper slice, and press together.

Baked bean sandwiches are substantial and, made properly, palatable. Mash a cupful of baked beans, put with it a large

tablespoonful of minced roast or boiled ham, season with pepper and mustard. Rub smooth with softened butter. Butter thin slices of either white or brown bread. On one place a lettuce leaf, spread on the filling, lay over it another lettuce leaf, cover with the second slice of bread, and press lightly together.

Nut meats, which contain a good deal of nourishment, enter into the composition of a variety of sandwich fillings. English walnuts are used principally, chopped very fine. One very likable combination is jelly or marmalade and nuts. Spread the bread, buttered or otherwise as preferred, first with the preserve and sprinkle over it the chopped nuts. Nuts are also mixed with chopped apple or celery, moistened with cream or mayonnaise. Raisins, stoned and cooked in a very little water until they are tender, are mixed when cold with an equal quantity of finely chopped peanuts, and used for a sandwich filling, moistened with lemon juice.

Cheese is another nourishing constituent. Mix equal parts of grated cheese and English walnuts ground or pounded fine. Season with salt and moisten with rich thick sweet cream. Spread between thin slices of buttered bread. Peanut butter may be used instead of nuts. Rub some cottage cheese to a paste with a little cream, and season with salt and a dash of nutmeg. Moisten half as much peanut butter with lemon juice, mix the two together, and spread on thin slices of brown bread.

Very delicate and dainty are flower sandwiches. Flavor the butter by putting it, covered with very thin muslin, in a bowl, and laying over it a thick layer of rose petals or any fragrant flower preferred. Cover the bowl closely, and let it stand for several hours. That butter will absorb odors is known to all housewives, who take care to keep it away from fish or anything else that emits an odor. Spread thin slices of white bread with

the fragrant butter, and press them together, or roll the slices. They are attractive with a petal or two of the flowers strewn on the butter so that it will just show at the edge. Wrap the sandwiches in the muslin and put them back in the bowl with the flowers until wanted. If handed round, lay a spray of flowers on the plate. Nasturtiums are often the flower chosen.

□ □

Notes for the Laundry

For stiffening embroidered muslin collars, blouses trimmed with fine lace, and the like, gum water is to be preferred to starch, as it does not give the fibres of the material the same harsh appearance. To prepare the gum water, put an ounce of the best gum arabic, broken in small bits, into a pitcher and pour over it a cupful of boiling water. Set the pitcher in a warm place and stir the contents frequently with a piece of smooth stick until the gum is entirely dissolved. Strain through fine muslin and bottle for use. If a quantity is made to last for some weeks, it will keep better if prepared with cold water, but it takes rather a long time to dissolve. An average proportion to use for stiffening is a tablespoonful of the solution to a cupful of water.

A safe bleaching agent for cuffs and collars, handkerchiefs, etc., is pure borax. Dissolve a spoonful of the borax in boiling water, and strain it through muslin into the water in which the articles are to be trace of the chemical is removed.

Dark blue cotton dresses should have the final rinsing in water that has a good deal of clothes bluing in it, enough to make the water a deep blue. This will also help to keep black satens from turning brown. For light blues, a smaller amount of bluing is used in the rinsing water.

Blouses, corset covers, and underwear that have become stained by perspiration should be soaked for from thirty minutes to an hour in warm water to which ammonia is added, before being washed. If the stains have not disappeared, rub the places over with lemon juice, then rinse thoroughly in cold water.

Fruit and other stains should always be removed before the linen is washed, as many of them would be fixed indelibly by the action of the alkali in the hot suds.



8744.—COSTUME FOR MISSES AND SMALL WOMEN.

Striped gingham in white and lavender, with facings of lavender, is here illustrated. The sailor collar forms a most effective finish for this charming waist. The fronts are cut with a side closing, and the skirt front corresponds. The pattern is cut in 5 sizes: 14, 15, 16, 17, and 18 years. It requires 5 yards of 44 inch material for the 16 year size.

OUR PATTERN SERVICE.

In ordering patterns give number of pattern, name of garment, and size required. The pattern should reach you in a week or ten days from date of ordering. Price of each pattern ten cents in cash, postal note, or stamps. Sign name and address perfectly legible and in full. Address: Pattern Department, "Canadian Pictorial," 142 St. Peter Street, Montreal.



8926.—LITTLE GIRL'S FROCK.

For dimity, lawn, batiste, dotted Swiss, silk, chambray or challis, this model will be found very suitable. The pointed yoke portions may be finished with high or Dutch neck edge, and the sleeve made in full or short length. The dress may be made in French style, or with loose skirt portions. The pattern is cut in 4 sizes: 6 months, 1, 2, and 4 years. It requires 2½ yards of 36 inch material for the 4 year size.

Mentholated Vaseline

Allays Neuralgic Pains,
Nervous Headache,
Cold in Head.

12 Vaseline Remedies in Tubes.

Camphor Ice, Borated,
Carbolated, Camphorated,
White, Oxide of Zinc, etc.
Each for special purposes.

Write for Free Vaseline Book to

CHESEBROUGH MFG. CO. (Canada) 1880 Chabot Ave. MONTREAL



should be in
every camper's
outfit. The
best emergen-
cy ration.

Concentrated
and compact.

4 Cubes, 10c.

51

Queen's University

Kingston, Ontario.

ARTS, EDUCATION
THEOLOGY, MEDICINE
SCIENCE, including
ENGINEERING.

The Arts course may be taken by
correspondence, but students desiring
to graduate must attend one session.

ARTS SUMMER SESSION

July 3rd to August 11th.

For Calendars write the Registrar,
17 G. Y. CHOWN, Kingston, Ontario

AGENTS WANTED

in every district and particu-
larly in YOUR District
to increase the circulation
of the

"Canadian Pictorial"

Salary and Commission
allowed to suitable
persons
having good references.
NOW'S the time to act

Drop a post card at once
addressed to the PROMO-
TION MANAGER, Pic-
torial Publishing Co., 142
St. Peter Street, Montreal