

As the nominal chaperon of a small granddaughter, I was permitted to attend a children's lawn party last summer. While the ba-bies of assorted sizes were regaled with sponge cake and ice cream upon the turf below us, we seniors, sitting

on the veranda, sipped "afternoon tea" and were served with cake adjudged to be too rich for young stomachs. It was as yellow as gold; it was tender, yet firm; it was as sweet as honey and yet so spicy that it was fragrant.

The Rapture of Reminiscence 'As the palate appreciated the ineffable deliciousness of the dainty, two of us uttered in delight not far semoved from ecstasy-

"Real poundcake!" Both of the speakers were grandmothers. Women of the second genoration shared our pleasure, but not the rapture of reminiscence. When one granddame sighed, "I do not think I have eaten genuine poundcake before in thirty years," the juniors confessed that they had

never tasted it before. It transpired, presently, that the mother of the hostess, a Southern woman, had compounded the delieacy, assisted by her colored maid.

Like the "venerable men" eulogized by Webster at the inauguration of Bunker Hill Monument, it had "come down to us from a former generation"-a generation that had time to take pains in whatever it undertook. A pound of loaf sugar, crushed and sifted through muslin; three quarters of a pound of washed butter; a pound of flour dried in the oven; a pound of eggs; one nutmeg, grated; a teaspoonful of mace, and a glass of pure old brandy went into that peerless loaf. The mixing was done as carefully as the weighing. Then came half an hour of steady beating (think of that, ye hustlers of the twentieth century!) that left it velvety in consistency and in color like molten

This sounds like bathos to our up-to-date cook. I forgive her, if she has never known real pound-

"Snowball" Sponge Cake

I spoke, just now, of the sponge cake served to the children. I did not see it or taste it. I am, nevertheless, as sure as if I had done both that it was as little like the "snowballs" that were the joy of my childhood as cup cake resembles the luscious pound loaf I have described but feebly. Sponge cake (the real thing) was guiltless of butter. So is the modern plagiarism. I could run over the original recipe backward-so familiar was it to my charmed ears:

charmed ears:

Twelve eggs; the weight of the eggs in sugar, half their weight in flour; one lemon—juice and rind. Beat yolks and whites separately and very light, the sugar into the yolks when they are perfectly smooth; next the juice and grated lemon peel, then the stiffened whites; lastly the sifted flour, very lightly and results.

As with the poundcake, the rest was skill.

The perfect product was never tough. It melted in the mouth like butter, never sticking to the teeth. and although most delicious when freshly baked, did not desiccate into sweetish dust when cold.

What might be called "the sponge cake of commerce"—most often sold in the shape of lady fingers (save the mark!) and jumbles—better befitting the name—is coaxed into lightness by ammonia and baking powders. It is always either tough

all the changes and chances, the lls and upheavals, in the cake-making, the queen m. Fruit cake has never ad by angel or by devil ountless varie-

serene indifference upon Lady Baltimore, while French, lady, marble, caramel, Washington, Lincoln and Lee "win no regard from her calm She is empress, and her dynasty is perpetual. Two hundred years ago fruit cake was an indispensable feature in every feast of note. The reveler of today holds it in equal esteem with his greatgreat-grandfather.

"Indigestible," say our diet dictators. "Horribly expensive!" cry frugal housewives. All the same, children cry for it, and the four-dollarsa-week housemother pinches in here and overruns there to have that on Christmas Day which will set the younglings to singing-

"Some gave them white bread, some gave them brown;
Some gave them plum cake and sent them out of town."

To the maker of the immemorial ballad "plum cake" stood for the most costly bribe in the gift of the harassed townspeople. Before coming to recipes for the royal loaf, let me remind the maker thereof of a few important preliminaries to the ceremony.

Ceremony.

Collect and weigh all the ingredients before you begin to mix the cake. Appropriate a table of fair size and settle yourself in a corner where you are not likely to be interrupted. Neglect not the least detail of spoon, or spice sifter, or grater. Pay especial attention to the fruit. The currants may be labeled "Cleaned." See that you wash them in three waters. The third may be clear. The first and second will justify my caution and your obedience. Drain and dry them when they are clean, drying in the open oven and in a heated colander lest they should sweat. Rinse the raisins in clear water, and dry them. Do not chop nuts if they are to go into the cake. Cut them small with a sharp knife, or shave them thin with the same. All must be perfectly dry when they are dredged or the fruit will make the cake heavy. Shred the citron fine with keen clean scissors.

Thirty odd years ago I italicized a sentence in a paper upon this subject which I shall now set up in

"THERE IS NO ROYAL ROAD TO SUCCESS IN CAKE-MAK-

Every step must be as carefully taken as if upon it depended the fate of the undertaking.

Pound Fruit Cake.

Pound Fruit Cake.

One pound of butter; one pound of powdered sugar; one pound of flour; one pound of seeded raisins; one pound of currants; half a pound of shredded citron; twelve eggs; one even teaspoonful of cinnamon; two teaspoonfuls of nutmeg; one teaspoonful of cloves; one wineglass of best brandy. (Cooking brandy will not do.)

Rub the butter and sugar to a smooth cream; beat in the whipped eggs and stir hard for two whole minutes before adding half of the flour. Beat the flour in with long, even strokes; add the spices, and when these are well incorporated with the other ingredients "fold in" the whites, i. e., with long, almost horizontal, sweeps of the spoon, alternately with the reserved flour. The

brandy goes in last, and this must be with as few strokes as will suffice to blend it completely with the batter.

This is a large quantity. For a family of ordinary size half as much of each ingredient will do.

The whole will make two large loaves. Cover with thick paper when you put it into a steady oven, and do not remove the paper under an hour. It will require nearly, if not quite, two hours' baking.

The novice would best commit the

The novice would best commit the baking to an experienced cook.

A Cup Fruit Cake.

A Cup Fruit Cake.

One cupful of washed butter; two cupfuls of powdered sugar; two and a half cupfuls of sifted flour; half a pound each of currants and seeded raisins; a quarter of a pound of shredded citron; a teaspoonful each of cinnamon and grated nutmeg; six eggs.

Cream butter and sugar, add the beaten yolks of the eggs, next the flour and the well-dredged fruit and citron, the spices, and whip upward for one minute before adding the whites of the eggs whipped to a standing froth. Fold them in lightly and quickly.

Half-Pound Christmas Cake.

Half-Pound Christmas Cake. Half a pound of butter and the same of sugar; half a pound each of currants, raisins and shredded nuts; a quarter pound of clipped citron; one teaspoonful each of powdered nutmeg, mace and cinnamon; one heaping cupful of flour; seven eggs, whites and yolks whipped separately. separately.

Mix as directed in the preceding recipe, being careful to dredge the fruit well. A pleasant flavor is imparted to the cake by mixing a tablespoonful of rosewater with the nuts while mincing them.

Raised Fruit Cake. Set aside on baking day a cupful of dough that has had the second rising. Work it into a cream made by stirring together a cupful of butter with one of brown sugar. Have at hand half a cupful of raisins and currants dredged with flour and an equal quantity of shredded citron. Mix through the half cupful of fruit half a teaspoonful of cinnamon

WHY do so many women seem to lose their artistic sense when it comes to furnishing a kitchen or a maid's bedroom? Too often these rooms are absolutely shabby, in comparison to the rest of the house, and usually have not the least dainty touch to relieve their ugliness.

The folly is the greater in that real beauty can be achieved almost at the cost of this hideousness.

In these days of cheap furniture, when a neat and pretty set for a bedroom can be bought for \$10 or less, there is no excuse for makeshifts in the maid's room. Or what is more desirable than one of the spotless white iron bedsteads that are as pretty as they are inexpensive? The ease with which they are kept clean is an added recommendation. With this should go a bureau, washstand and rocking chair in some of the imitation hardwoods. Painted furniture prepared with a soft tint of blue or pink is also suitable.

As to the mattress—let it be the most comfortable one you can afford.

It is also well to have either a table or, better yet, a cheap desk where an occasional letter may be written.

As for the kitchen, it may be made the pleasantest spot in the house. It is not enough to just have it spotlessly clean, it should be pretty, yes, even dainty, as well.

even dainty, as well.

A livable kitchen is comparatively easy to secure in a new house, for the modern architect has actually deigned to devote time and thought to its construction. There are generally several windows, convenient shelves

and half as much powdered mace, and work it well into the dough. This done, beat two eggs very light, yolks and whites together, and knead them into the mass until it is very light. Five minutes should be enough. Finally, mould into two loaves, throw a cloth over them and set in a rather warm place for twenty minutes before baking. This is a popular cake with Eng-

lish children, and is sometimes called "Twelfth Night Cake." White Fruit Cake. The following formula for an ex-

cellent white fruit cake was contributed by a member of the Exchange:
Put three-quarters of a pound of fresh butter into a basin, and beat until white and creamy. Add by degrees three-quarters of a pound of sifted powdered sugar and beat this mixture for a few minutes. Separate the yolks from the whites of eight eggs; add yolks to butter and sugar and beat again ten minutes. Then stir in half a pound of sultanas, half a pound of raisins seeded and cut into halves; six ounces of glace cherries and candied pineapple, also cut in pleces; a quarter of a pound of almonds (sweet), blanched and baked to a golden brown; the grated rind of a lemon; a saltspoonful of cinnamon (ground) or a wineglassful of brandy.

Whisk the whites of the eight eggs to a stiff froth and mix lightly with the other ingredients. Have ready a pound of flour, sifted, and two teaspoonfuls of baking powder added to it. Scatter it in by degrees, stirring in one handful before the next is added. Bake in a paperlined, buttered tin from two and a half to three hours. Cover the cake with boiled icing. It may be made quite fanciful by pipings of colored icing, glace cherries or other fruit to correspond with the colors used.

T. V. (Lockport, N. Y.). uted by a member of the Exchange:

T. V. (Lockport, N. Y.).
We are indebted to another—a Massachusetts housemother-for a tested family recipe for what may

A HAPPY SOLUTION OF A HARD PROBLEM

always looked dirty whether it was or not—and light woodwork and

To this add a comfortable rocking

For making pleasant the kitchen of

an old house is quite a different mat-

ter. Ofter the room is so dark, the paint and walls so dingy, and the sink so hopelessly discolored, that the mistress who really wishes to improve the appearance is often at a loss, especially when every added expense counts.

counts.

The way one woman who, after a succession of trials in her domestic arrangements, had her eyes suddenly opened to her own faultiness in the matter, managed to transform completely a dark, dreary kitchen that could not fail to dishearten any cook, may prove a help to others similarly situated.

This kitchen, though possessed of two windows, by its northern exposure and a nearby wall was painfully dark—so dark, in fact, that cooking was done with difficulty. Pajnt, woodwork and sink were hopelessly shabby, and the only pleasing feature of the room was a wonderful array of new tinware of every description presented by a friend in the

scription presented by a friend in the business.

business.

This women, who had as much energy as she had little money, invested in white and yellow paint and a bucket of enamel. These she had mixed for her at

chair besides the usual furniture.

gayly tinted walls.

and closets, a porcelain lined sink— a little painter's in an alley, who did rather than the old zinc affair that not have to charge fancy prices.

be ranked as a cousin-german of our empress—to wit, PLUM PUDDING. Christmas Plum Pudding.

One pound of butter; one pound of suet freed from string and chopped fine; one pound of sugar; two and a half pounds of flour; two pounds of currants, picked of flour; two pounds of currants, picked over carefully after they are washed; two pounds of raisins seeded, chopped and dredged with flour; one quarter of a pound of citron shredded fine; twelve eggs, whites and yolks beaten separately; one pint of milk; one cup of brandy; one quince of cloves, one-half ounce of mace; two grated nutmegs. Cream butter and sugar, beat in the yolks when you have whipped them smooth and light; next, put in the milk, then the flour, alternately with the beaten whites; then the brandy and spices; lastly the fruit well dredged with flour.

Mix all thoroughly, wring out your pudding cloth in hot water, flour well inside, pour in the mixture and boil five hours.

hours. MRS. J. O. D. (Hyde Park, Mass.). After a long vacation the Private Secretary is heard from again, and with a baker's dozen of practical household hints. Although he persists in calling himself "a mere man," it is obvious that he has sowed beside all waters to which housemothers do resort.

Quere: Does his wife prompt

1. That if you will make a strong suds of silicon and very hot water, and wash your silver in it, then pass through another pan of boiling water, and wipe piece by piece, you need never scrub it with powders, that/will, eventually, wear it thin? 2. That if the inside of a silver teapot is darkened by much brewing of mixed tea (it's the green that does the

not have to charge fancy prices.

Arousing the interest of the latest ad-

mischief), you may clean it by putting a teaspoonful of baking soda into it, filling it with boiling water, and setting it over the fire in a pan of boiling water for five or ten minutes—you may wipe it out clean and bright?

3. That you may clean the pewterware bequeathed to you by your great-grandaunt by washing it in boiling wa-ter, covering it with a thick paste of woodashes, sifted through mosquito-netting, then mixed with kerosene, and after six or eight hours polishing it with old, soft fiannel?

4. That delicate stomachs that can-not digest ham, much less fresh pork, can assimilate thin slices of breakfast

5. That while creamed coffee is rank poison to some dyspeptics, nearly every-body is the better for a small cup of black coffee taken after the heaviest meal of the day? 6. That this same black coffee, drunk

as hot as one can swallow it, is a prime remedy for nausea, from whatever 7. That matches should never be left in closed houses in paper boxes, since mice are passionately fond of the tips, and often play the incendiary uninten-

8. That bananas, peeled, dipped in egg, then rolled in cracker-dust and baked in the oven, are more palatable and far more wholesome than when they are fried in the usual way?

9. That the same may be said of croquettes? 10. That if, in putting away papers and books which are not to be used for some months, you will put camphor balls or gum camphor among them, the mice will not touch them?

11. That silver may be protected from tarnish in like manner? 12. That almost any scorch may be removed from cloths (linen or cotton) by simply washing and boiling in the usual way, and hanging in the hot sun while wet?

13. That, when the fat takes fire on the stove, it is better to sacrifice a kitchen rug by throwing it upon the flame than to try to put it out by throwing water on it? The burning grease will float farther, and blaze more fiercely from the water.

THE PRIVATE SECRETARY, Camden, N. J. Maria Harland

Caring for Oilcloth THE careful housewife avoids the

Arousing the interest of the latest addition in the cook line, a strong young Irish girl, the two of them painted that kitchen themselves with the aid of tables, two stepladders and a long board. The woodwork was made a glistening white, with three coats, the last a finish of the enamel, while the walls were painted a warm canary yellow, to reflect every particle of sunlight.

The sink unfortunately could not be replaced with a new one of porcelain lining; but nothing daunted. maid and mistress treated it to numerous coats of white paint and enamel.

The kitchen cupboard, which naturally use of either soap or ammonia in white paint and enamel.

The kitchen cupboard, which naturally was made white with the rest of the woodwork—had its shelves neatly covered with shelf-paper, on which the new tinware made a splendid display.

The question of china was somewhat troublesome until an unexpected rummage sale in a big department store supplied for \$3 an entire set of earthenware artistically decorated in big yellow roses. the water with which her oilcloth will injure the material and render the colors dull and lifeless. She also avoids a brush unless she owns a very soft one. and relies upon clear, clean water and soft flannel cloths for her cleaning work. When the oilcloth has been washed artistically decorated in big yellow roses.

The legs of the long kitchen table were painted a dark, rich blue; also several kitchen chairs. An old-fash-ioned high-backed wooden rocker was made a shining white, with the flow-ered design on the headboard picked out in blue and gilt.

The renovating of the kitchen, which cost altogether but \$3, was, fortunately, done during the absence of the master of the house, as neither Bridget nor her mistress had much time at their disposal for seven long days. clean, she rubs it dry with a fresh dry flannel cloth and then polishes the entire surface with a rag upon which there is a very little linseed cil, or some skim-med milk. The milk does very satisfactory work, but should be avoided in summer time, as it will bring flies. Some housekeepers think that oilcloth keeps its freshness and gives far better service if treated in to a coat of varnish

CLOSET door is apt to be a glaring A thing, and sometimes spons the harmony of an otherwise attractis made to tell in the furnishing of a house, women are racking their brains to devise some method of improving these necessary but by no means orna-

When the closet is in the dining room and is to be used for china the way is easy. If your china is all pretty and you do not think the glass too expensive, take the wooden door away and replace it with a glass one. Or, what is much cheaper and almost as effective in its way, get a curtain of flowered cretonne and suspend it from the second shelf of the closet. The top shelf is left open, and upon it may be shown the finer pieces of china, while the more ordinary ware is hidden from view by the curtain.

tain.

Curtains, if they agree with the other furnishings of the rooms, may be employed in every part of the house, but you will show your wisdom if you use cotton material—cretonnes, pretty madras and the like—in the bedrooms rather than woolen materials, which won't wash and encourage stiffness.

A mirror sunk into a closet door is one of the most satisfactory decorations on record, for what woman has not pined for a full-length mirror? It is also one of the most expensive ways of decorating, but then expensive things are apt to be dear to the feminine heart.

to be dear to the remain a covering their Schoolgirls are fond of covering their doors with wire frames filled with photogors with wire frames filled with photogory and souvenir postal cards. This graphs and souvenir postal cards. This is rather a pretty idea, but is objectionable because of the amount of dust that will collect upon things of this sort.

Sink Knowledge

EVERAL times a year the average housewife finds herself confronted with a "stopped up" sink. Amateur efforts at opening the drain pipes are unavailing. Trained skill must be called in, and commotion and plumber's bills follow.

This is one of the many instances where an ounce of prevention is worth a pound of cure. There are kitchens to whom the plumber's visit is almost as rare as a blue moon, and with a fairing modern system of drainage and a little care their number might easily increase

and multiply.

Sink stoppage is usually caused by grease; sometimes by coffee grounds; and in ninety-nine cases out of a hundred control of the control of t dred by carelessness. dred by carelessness. See that your plates are scraped free from grease and plates are scraped free from grease and, scraps before they go into the dishpan. Insist that coffee grounds shall find their way into the garbage can rather, than the sink. Keep a small, stiff scrubing brush, an iron sinkscraper (with a rubber edge) near at hand, and enforce their use after each dishwashing time. If these few simple rules are obeyed If these few simple rules are obeyed, if none of the greasy water in which vegetables have been cooked, gravies, or other greasy liquids are poured into the sink (and it is not the place for them), if the pipes are scalded daily, with clean water and plenty of common washing soda, you run very little risk of stoppage.

of stoppage.

A plumber once said to me: "If women would use more soda in their sink pipes, there would be less work for us. Some of them use lye, which cuts the grease, but ruins the pipes. Soda is far better."

Recipes by Request

BEEF A LA MODE (By Request of M. K. H.)

(By Request of M. K. H.)

AVE a solid piece of beef cut from the round, and tie securely in a good shape with stout cords. Sprinkle with a little pepper, dredge well with flour and lay in a kettle or pot in which a little fat pork has been tried. Add a sliced onion, two stalks of celery, cut into bits; a minced carrot and a chopped turnip, a bay leaf and some chopped the sides of the meat. Cover closely and set at the side of the range, where it will simmer very, slowly. At the end of an hour remove the cover and add salt to the contents of the pot, re-cover and allow it to simmer for about an hour and a half longer. When tender, lift out the meat, set on a hot platter in the open oven, on a hot platter in the open oven, thicken the gravy left in the pot with browned flour and season with a little kitchen bouquet. Pour over the meat and send to the table.

SAUSAGE

(By Request of Mrs. E. A. W.) Mix six pounds of lean, fresh pork with half as much fat pork and grind well. Stir into this mass of meat six tablespoonfuls, each, of salt and black pepper, twelve teaspoonfuls of powdered sage; two teaspoonfuls, each, of powdered cloves and mace and one powdered putmer. grated nutmeg. Pack in a stone crock. Pour melted lard over the top of the

CHOCOLATE FILLING AND ICING (By Request of V. H. S.)

Break the whites of two eggs upon two cups of powdered sugar, and beat until white and smoot.. Stir in eight tablespoonfuls of grated chocolate, and, when smooth, spread between the cake layers and over the top and sides of the cake.