

Hints for the Kitchen

A teaspoon of pulverized alum, mixed with common stove blacking, will give an excellent polish to your stove and with half the trouble. Wipe off the stove thoroughly with brown paper before polishing. Keep the stove passages free from soot, for if the air passages are clogged, the oven will not do its work properly.

Make a practice of saving all the clean paper bags that come from the store, as well as the heavier wrapping papers, that are not soiled. The empty bags are valuable for putting over the lamp chimneys on the lamps, as they sit on the shelf during the day time. They keep off the dust from the clean chimneys, and the chimneys are always bright at night. Only clean, untorn pieces of paper should be laid aside. You will be surprised at always having a piece of clean wrapping paper, then, for any occasion that may arise.

Baking soda is much better to take stains from teacups than salt, and it will not scratch. Saltsoda is also handy to have for sweetening jars, cans, dairy utensils, etc. Cleanliness is next to godliness.

Keep a pin cushion packed with pins, hanging in the kitchen. It will save running into the other rooms many times, when a pin is needed in a hurry. We know women who have kept house for fifteen years and who are still trotting into the sitting-room many times a day for one little pin.

A pair of scissors should also have a place in every housekeeper's kitchen. Not any old, dull, discarded pair, but a good sharp pair. Also don't rob the sewing basket of its pair, but have one pair of good sharp scissors for the kitchen, and keep them there.

When cake or bread burns upon the bottom, look inside the stove and see if the ashes have not accumulated over the oven. After you remove them, you will not be troubled. —Elizabeth.

Our Cooking Corner

PORK CAKE.

One cup finely minced salt pork, 1 cup molasses, 1-2 cup sugar, 1 cup chopped seeded raisins, 1 egg, 1 teaspoon soda dissolved in scant 1-2 cup cool water, 2 even cups flour. Dredge the raisins in the flour, already measured out. Add small teaspoon allspice, ginger, cloves, and cinnamon. Bake about 1 hour in a moderate oven.

DREAM COOKIES.

Dissolve 1-2 teaspoon soda in 1 teacup thick, sour cream, add 1 teacup sugar, 1 level teaspoon salt, and flavor with nutmeg. Stir in sifted flour, a little at a time, to make a dough just hard enough to roll and cut nicely. Cut into fancy shapes if desired.

CUSTARD CORN CAKE.

Take 1-2 cup sour milk, filled to the brim with sweet milk. Add 1 teacup sweet milk, 1-2 teaspoon soda, 1 teacup each melted butter, and sugar. Thicken with 4 handfuls Indian meal and bake at least 20 minutes in a quick oven.

ORANGE CAKE.

Two cups sugar, 1-2 cup butter, 1 cup sweet milk, 3 eggs, 4 cups flour, 1-2 teaspoon baking powder, and stir well together and bake in layers.

For the filling, take the whites of 3 eggs, beat to a stiff froth, add sugar and the juice and grated rind of 1 large orange and spread between the layers.

GOOD RECIPE FOR FROSTING.

Stir 1 cup granulated sugar into 1-4 cup sweet milk, over a slow fire until it boils. Boil it five minutes, with out stirring. Take from the fire, set in saucpan on ice or in cold water, while you stir it to a cream.

BAKED APPLES AND CREAM.

Core large juicy apples, and put in shallow pan to bake, with considerable water. Wipe the apples over with a cut lemon, before baking. It adds greatly to their flavor. After apples are baked, thicken juice in pan with sugar, adding a little lemon juice. Fill openings in apples with whipped cream, adding a little apple jelly on top. Serve on large dish as shown in illustration. Pour juice over apples before putting on cream and jelly.



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Our Best Health

While we do not want to be classed as "cranks" in the matter of advocating good health, still we want to make sure we are keeping it. Carlyle wasn't so far from wrong when he said, "Health is a thing to be attended to continually. There is no achievement in life that is equal to perfect health."

For very sick people, toast water is a nourishing and palatable drink. Put several pieces of cold, crisp toast in a thick pitcher and pour boiling water over it. Cover the pitcher to keep in the steam and after the toast has soaked for fifteen minutes, strain off the hot water, which contains the nourishing essence of the bread. It can be kept in a cool place until needed to reheat again.

Salt and pepper may be added to taste.

For burns, not serious, but annoying, I always keep a small bottle of mucilage on the kitchen shelf. A little of this applied with a brush always kept in the bottle immediately dries over the burn, and keeping the air out, relieves that smarting and stinging sensation so painful, even in a little burn.

Do the Disagreeable Things First

Most girls are taught to do different kinds of work while they are still in the house of their childhood, but it is generally the mother who takes the brunt of the work, and especially takes it upon herself to do the most disagreeable part of such, as washing the pots and kettles, cleaning the lamps, taking out the ashes, darning the socks, patching the overalls and even washing the heaviest and most soiled garments, while the girls are expected to do only the lighter part of the general housework.

There comes a time to most of us, however, when we go to homes of our own. Then we have no one to relieve us of these unpleasant duties, and we must bravely muster our courage and do them ourselves. When I began housekeeping, these very duties looked like mountains before me, and the longer I thought of them the more formidable they seemed. After quite a struggle, I decided to begin the attack on the ironware and baking dishes, and when these were finished, the table dishes seemed like play. Later, I learned to take up the ashes before beginning on the kettles, then to clean and fill the lamps before making the beds and sweeping. I was soon surprised to see how the mountains had dwindled into molehills.—Mrs. A. M., Hastings County.

Pattern Department



6730 Boy's Under Drawers, 8 to 16 Years

BOYS' UNDER DRAWERS 5730.

PERFORATED FOR KNIE LENGTH

Comfortable and well fitted under drawers are essential to the boy's comfort and these are best obtained by making at home. White Jean, English twill and linen, all are appropriate materials and the labor involved in making is really very slight, while materials are in every way satisfactory.

The drawers are made with leg portions that are fitted by means of darts over the hips, and with the facings that are arranged over them. They are laced together at the back and closed with buttons and button-holes at the front. There are hems at the lower edges and the long drawers are held in place by means of tapes.

The quantity of material required for the medium size is 2 1/2 yards 27 or 1 1/2 yards 36 inches wide.

The pattern 5730 is cut in sizes for boys 8, 10, 12, 14 and 16 years of age and will be mailed to any address by the Fashion Department of this paper on receipt of ten cents. (If in haste send an additional two cent stamp for letter postage which insures prompt delivery.)



5577 Blouse or Skirt Waist, 32 to 42 Waist

BLOUSE OR SHIRT WAIST 5577

The tailored shirt waist is one of the standbys of the wardrobe always in demand. This one is among the latest and most desirable and is equally well adapted to linen, to cotton, to silk and to wool washings. The yoke is eminently attractive in effect and is very generally becoming, but as all the plaits extend to the shoulders it is optional.

There is a fitted lining, which can be used or omitted as liked, while the waist itself consists of the fronts and the back. The yoke portions are separate and are arranged over the whole and there are regulation shirt sleeves with a plain stock.

The quantity of material required for the medium size is 4 yards 21, 3 1/2 yards 27 or 2 yards 44 inches wide.

The pattern 5577 is cut in sizes for a 32, 34, 36, 38, 40 and 42 inch bust measure and will be mailed to any address by the Fashion Department of this paper on receipt of ten cents. (If in haste send an additional two cent stamp for letter postage which insures more prompt delivery.)



6639 Child's Yoke Apron, 4 to 10 Years

CHILD'S YOKE APRON 6639

The apron that really protects the frock is the one that is most needed for the active children. This can be worn either over the dress or can be made to take the place of it. As illustrated, it is made of white linen with lines of blue forming a plaid. It would be pretty in chambray or in gingham and in all the many lawns and dimities that are used for children's aprons.

The apron is made with a plain yoke portion to which the full fronts and backs are attached. It is supplied with convenient and altogether satisfactory patch pockets, and the fulness at the back is held in place by means of belt portions. The little roll-over collar finishes the neck, and the sleeves are just wide enough to be drawn on over those of the dress without rumpling them.

The quantity of material required for the medium size (6 years) is 4 yards 27 or 2 1/2 yards 36 inches wide.

The pattern 6639 is cut in sizes for children of 4, 6, 8 and 10 years of age, and will be mailed to any address by the Fashion Department of this paper on receipt of ten cents. (If in haste send an additional two cent stamp for letter postage which insures more prompt delivery.)

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