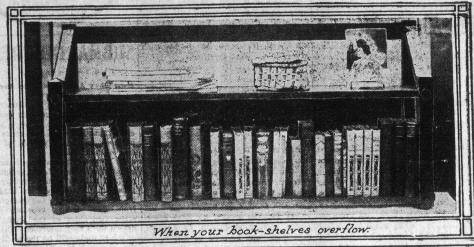
rugs wear better than cheap wool

# Decorative shelves

y Marion Harland

Housewives



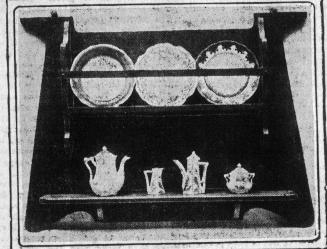
EXTRA shelf or two does a great deal by way of relieving congestion where book-case or china closet is small. Those, by the way, are comparatively

CURIO SHELVES FOR THE DEN

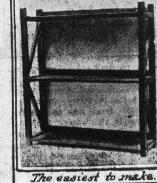
They are as satisfactory for dens as for dining-rooms, used, perhaps, in a den, for the displaying of the treasures in the shape of curios, which almost everybody has a few of. For dens, too, the closed shelves are good—a glass, or wooden, door closing in the contents which are apt to be all sorts of good things, placed "ready to hand" for impromptin lunches and midnight feasts.

A separate shelf can be finished so as to be set upon the top of a bookcase which is overflowing its shelves. Or a short one, made to go on the top of a large, high desk, brings your books of reference conveniently near you as you work. And that top is just the place for holding work basket and magazines and the resort the little things you must be set upon the top of a large, high desk, brings your must be set upon the top of a large, high desk, brings you must be set of the little things you must be set upon the top of a large, high desk, brings your must be set of the little things you must be set of the little things you must be set of the little things you must be made and the resort the little things you must be made with the large to the large high and work and work and the resort of the way to handle them. But those made of straight boards are easy enough to put together with a few strong nails, the places where they are driven in hidden away by flat knobs of the wood, which look like extensions of the boards themselves.

Stains are easy to apply, the most troublesome of them only requiring rapid work, so that the endings and overlappings of brushfuls may not be marked. But staining and all ought not to make a long evening's work; and the results servery gratifying, indeed.



For a "Mission" dining-room



### Marion Harland's Weekly Chat With Housemothers

are especially gifted in the epistolary line—another proof of the general intelligence that pervades the fine old State like a subtle atmosphere.

I could ask a question or two relative to the barefoot theory. Such, for example, ss:

1. Why put "barbarous" shoes upon bables, when there are shoemakers who can—and who do—make comfortable footgear?

And 2. Will the shoes cramp the feet less cruelly at 14 than at 4? Is there a fixed period at which "artificial civilization" demands, that they shall be assumed?

I prefer, however, to leave the discussion to other mothers.

White Spots on Furniture
My little girl covered her head with hair

S. E. S. (Somerton, Pa.).

Get a bottle of camphorated oil, such as is used upon children's sore throats; dip a bit of soft flannel in it and rub the white spots hard and long with this, and, an hour later, with olive oil, leaving the latter on for a couple of hours. Finally, rub with chamois skin.

Your "hints" are sensible and acceptable. I can confirm your conclusions in both instances, from my personal experience.

For Lovers of Mushrooms I live in a Bohemian neighborhood. They are great people for mushrooms, and I caught the fever to the extent of "going mushrooming" last year. I will tell you their method of preserving them other than "drying" them. Wash and boil. Always place an onlon or a plece of bright silver in

Can you tell me why it is so hot and dry during the summer months in and about Passdena, Cal., although it is so near the coast?
 Will you please explain the process of brings psinted less than the process of the coast of the coast

"Illinoirement of the wine in the was illinoirement of the wine was illinoirement of the wine was in the wine was in the wine was a contained wine wine was a contained wine wine was a contained wine wine wine was a contained wine wine was a was a

#### THREE EGGLESS RECIPES

Spider Cake. One pint of sour cream; one-half cup of butter, one-half teaspoonful of soda and as much control of the control

One cup of sugar; one-half cup of butter; one-half cup of sour milk; two tablespoonfuls of clear, strong coffee; one teaspoonful of soda; one-half teaspoonful each cloves, ginger and nutme; one table the source of the source o

Delicious Cake.

Delicious Cake.

Cream together one cup of sugar and one-half cup of butter, or other shorten-ling of the sugar one cup of sugar and one-half cup of sugar one cup of cloves, a little nutness and one cupful of chopped raisins. Dissolve one teaspoonful of sods in a little warm water, and then stir it in one cup of sour applessuce, letting it foam over the ingredient, and add one and three-quarters cups of flour sifted three times. Bake in a loaf tin forty-five minutes.

Very sich, moist, delicious and cheap.
Compassionately dedicated to "B. B., of Minnesota." by

Three cups of four, three cups or mis, three cups or five the case sparately and very light; three teaspoonfuls of nelted butter, one saltopoonful of releted butter, one saltopoonful or four three control of the cont

## Familiar Talks With Housewives - - Fireless Stove Again

PARAMOUNT among editorial duties stands the obligation to please his (or her) Public. In the case of this particular correspondent informs us that "the corr it is a dear Public-a wellbeloved Constituency, a large, and as I like to believe, a united Fam-

ily, that is to be catered to accord-ing to the will of the majority.

Therefore, although it is not ily, that is to be catered to according to the will of the majority.

Therefore, although it is not many weeks since, under the caption of "Light Housekeeping," I gave a fairly comprehensive description of the much-discussed Fireless Stove—alias The Hay-box Stove—I am at the present writing snowed under by a fast fall of letters, inquiring more or less vehemently into the nature, form and working of the nature, form and working of the labor, fuel and temper-saver lately presented to the notice of the American Housemother.

The two letters herewith pre-

sented are representative specimens and pleasant reading:

sented are representative specimens and pleasant reading:

Six miles from town.

Says Mrs. N. to Mrs. C.: "What is a hay stove?" "Give it up," says Mrs. C.—but she carries the question a quarter of a mile up the road and asks Mrs. A. (supposed to know everything): "What is a hay stove?" and Mrs. A. says she is 33 years old; she has seen Thackeray and the "bearded lady" and Chang and Eng, and crossed the "frog pond," and seen the sun rise—but she never, never saw or heard of a "hay stove." More than that, she does not believe there is such a thing—so there!

I respect Mrs. A.'s opinion mostly, and her age I shall keep a profound secret—but I am not satisfied! If you were able to read between the lines of the conversation as I have related it, the story, simply told, would be this:

Two or three weeks ago an old, torn half sheet of "our paper" escaped the stove one morning. As the sheet was picked up to go the way of a bundle of others, I read something about "the steam from the hay stove dampening the hay," an English cook, a box, some hay, a pot of chicken—I believe—or a roast of some sort—came out of the hay "done to a turn," fit dish for the gods and men of mighty mould. Now, even our Joe and our Dan are interested, but ignorant. They promise, however, to supply the box and the hay if we'll do the rest. Hence this letter to you. If there was a description at any time, it missed us, or we missed it. Would it be too much of an imposition to ask you to tell, once more, just what the hay "tove is?" Mrs. J. C. and Mrs. D. D. X.

correspondent informs us that "the hay stove has been used in Denmark for 500 years." This later story gives hers quite a modern cast:

gives hers quite a modern cast:

In looking over your "Corner" I was greatly interested in regard to the fireless stoves. Since then I have been reading, and I find that automatic cooking boxes, or fireless stoves, were in general use among the Hebrews nearly 2000 years ago. Greek and Roman writers frequently refer to them. In his edition of Juvenal, Friedlander cites a commentator who refers to the Jews, who, aday before the Sabbath, put their viands, hot, into the cooking put the pots being covered with nappkins and wrapped about with hay on that they may have warn food on the Sabbath." I find these boxes are manufactured in the States,
I hope this will help those interested.

Those canny Hebrews! lovers,

Those canny Hebrews! lovers, ever, of the Law and of luxury! They obeyed the Fourth Commandment to the letter, yet kept their fleshpots to the letter, yet kept their neshpots hot. This generation owes them an incalculable number of debts, and now, it seems, we add our fireless stove to the list. But to business! Let Joe bring

But to business! Let Joe bring into the kitchen a box about four feet long, two feet deep and perhaps eighteen inches wide, with a whole top. Let Dan follow with a big armful of dry hay, or excelsior, or of shredded paper, such as chinapackers use. This is the stove. A correspondent who sent in the account of her experiments with it, a month ago, shall describe the next steps:

Take a pot without a handle, as easier to pack. Put about three inches of packing in bottom, then set in the pot you intend to use, exactly in the middle, and proceed to pack tightly hay about it, up to the top of pof. Take out pot, put whatever in it is to be cooked, left it come to a boil on range, and boil furiously five minutes. Quickly put into hay box, so water is still bubbling when packeds. Cover everything with cheese cloth bag, filled with hay, and, prestoithers is your dinner, perfectly cooked.

I have two hay boxes, and yesterday. 3 P. M., put one cup of washed rice in a pint of boiling water and boiled five minutes, popped in the hay box and cowered up. Then I went out, returning at 5, to find my rice, perfectly contains the contains and the contai

dry and very hot. Time, two hours: refuting the theory that the rice must be rapidly boiled.

Today I put two pounds of lamb, some potatoes, onlons and carrots in a pot with one quart of cold water (wanted a stronger broth), boiled five minutes, put in hay box at \$ A. M. Had it for luncheon at 1 o'clock, hot and savory.

Last week I made a soup, putting in two pounds of shin in two pieces, two cups of water, a cuptul of dried lima beans, just from the grocers, and ried split peas, and all elserted lima dried split peas, and all elserted lima at 1 P. M., and meant for supper, but I went out and forgot it. When I remembered it, next morning, I found everything perfectly cooked.

The primary cooked hay-box stove is and 'keep high best by close packing and 'keep high best by close packing and 'keep high sear'. Do not allow any water for evaporation, as it does not take place. I think the hay box is perfect for anything that demands slow cooking.

A potroast of beef, or lamb, or a

A potroast of beef, or lamb, or a tough fowl should be seared by turning it over several times in a deep pot, in which some good beef or veal dripping (never mutton) has been heated to bubbling. If you can afford butter, it is better still. Fry a sliced onion in the fat before the meat goes in. When all sides have been seared by the hissing fat, cover been seared by the hissing fat, cover closely and leave at the side of the range half an hour for a small roast, an hour for a larger. All that is necessary is to heat it through. This end gained, burrow a hole in the hay with which the box is filled, put in the pot, keeping the lid closed tightly, bury in the hay, fit the top in place on the box, lay a folded rug or old comforter over all and leave it for five, six, eight hours, as the case may be.

Cereals of all kinds may be cooked in our box. Oatmeal, always the

Cereals of all kinds may be cooked in our box. Oatmeal, always the better for long cooking, comes out a hot jelly that melts upon the tongue. Apples baked thus are tender and delicious. I put up tough pears in this way last summer, adding a little sugar. They retained flavor and shape, yet they could be cut easily with a teaspoon and had lost none of their juiciness.

The prophecy of Our Courteous Consulting Chemist—who intro-

mates.

I shall be glad to communicate further on this branch of our sub-ject with city housewives who can-not conveniently procure and air hay for "filling."

Marion Harland

### System in the Kitchen, Pantry and Dining Room

By Mary E. Carter

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OWEVER simple the dinner to be served, the menu should be written and posted in the pantry as well as in the kitchen. Then there can be no misunderstanding about it or about the dishes that will be required by the cook or in the dining room. By example as well as by precept a thoughtful, methodical mistress trains her maids in thoughtfulness and in methodical habits for all their work and thus makes everything, in the long run, easier for all concerned. The written menu prevents vexations blunders for which, without it, no one can be held accountable; it also preserves peace, avoids many useless words, after a dinner has gone agley, and may even spare both mistress and maid the trouble of parting and the consequent annoyance of changing, one her situation and the other her domestic.

During the instruction of a new maid it is well to take nothing for granted, so far as her previous experience may be concerned. Whatever she has already learned that is desirable to continue will be quickly manifested as you proceed. Suppose the menu be the same that we used in the article devoted to table-setting.

hand for receiving the plates, knives, forks and spoons, as the courses are changed in such an orderly way as to facilitate the dishwashing. At the same time it will be done in the best manner to preserve the sliver's brightness, protect ivory or pearl handles, and do the washing and putting away of the china and glass expeditiously, with the least risk of damaging anything.

Before the family is called to dinner the pantry should be free from whatever will in any way obstruct the mald in taking in or removing the courses. Have two large, strong pitchers filled with hot, soapy water standing ready to receive all the small sliver in one, and knives and cultery in the other. Care should be observed to avoid wetting the handles when they are of ivory or any material that can be defaced by remaining wet.

There is a fine art which is neglected by the majority of people, albeit one that all can cultivate if quit they will. It is the art of taking care of, while using, things. Many a scantily furnished house and many a poor-looking table result from carelessness in the use of household belongings.

As the maid removes plates and small silver for a change of courses she can quickly transfer the sliver to one pitcher and put all knives and cultery in the other—their handles up and entirely out of water. The writer knows a nice housekeeper who is still using the ivory-handled sliver knives that she had when she began housekeeping over forty year.

she began housekeeping over forty year.

ago.

In clearing a table plates should nev,
be heaped one upon another in the diring room. Even after they reach the
pantry they ought to be set down separately until there is time to free each
one of any leavings. By having a gar-

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bage pail under the basin, or a large, strong bowl beside it ready for receiving the scraps, the plates can be easily scraped, then piled in the basin with hot water drawn upon them. By following this method, when they have to remain unwashed while the maid is otherwise engaged, nothing will dry upon them while standing—the water prevents it—they will be easily and quickly cleansed with less risk of breaking. If familiarized with her duties, the maid will be neatly dressed and entirely ready when the moment for serving dinner arrives.

Where there are invited guests, all the diners assemble in the drawing room before the appointed dinner hour. It is customery the announce the dinner instead of rheing a bell.

The maid will be propriety. Let her instructions with propriety and the door entrance, say quietly. "Madam, dinner is served." At once return to the dinner noom; then follow, and, standing at the door entrance, say quietly. "Madam, dinner is served." At once return to the dinner noom and take a stand at the back of the hostess' chair. Request the maid to come and take a seat, that she may learn how to seat any one. As she approaches, draw the chair back just far enough for her to pass in between it and the table. As she sits down, move the chair gently forward under her, so that she will be seated easily without touching it herself. Then go yourself to the drawing room and let her announce the dinner to you—in precisely the samt way you did in giving her the lesson—and return, in akvance of you, to the dining room and seat you when you arrive. One practical lesson is of more value than many experiments with only verbal instructions.

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