

# How to select inexpensive rugs.

## How to select inexpensive rugs.

From Smyrna.

Firm cotton rugs wear better than cheap wool.

Effective in true Oriental way.

THE economy of Oriental rugs is one of the chief excuses of what might otherwise seem an extravagance. At \$25 money is four times better invested in a proper Oriental than the same sum spent for a domestic rug.

The small domestic at \$25, whether Brussels or velvet, is made of less good wool, of course, but a rug that is presentable. And when you've got it, you have a rug made of better wool, dyed with vegetable dyes, a rug that will outlast your \$25 domestic rug four times.

There are several kinds of Oriental rugs that are better, at \$25 or thereabouts, than others. The Shirvan is a very good rug, and can often be picked up in good colors and designs at \$20 to \$40. It is a lightweight rug, which often has been woven through it some peculiar

history, indicated by the design; a comb, indicating that it was woven for a woman; horses, indicating a journey; the walls of a city—or even birds. These are particularly interesting rugs for those who are just starting a collection, and they are the easiest of all rugs to keep in good condition.

Anatolian rugs, which can be bought almost anywhere for \$20 to \$40, are good, too; and though the general impression that an Anatolian rug is not a valuable weave is abroad, nothing could be further from the truth. Some of the finest antique rugs possessed by Americans were woven in Anatolia. They have a fine, soft nap, rather long, the very fine wool in the specimens—and when sufficiently old, gilt and glisten like silk.

Bohara rugs, Kayak and Kirmanshah rugs are always possible to find at \$25 to \$40—and when you've got them, you've got something that is always worth at least what you've put into it, and year by year grows more valuable.

For there are fewer good rugs coming from the Orient every year, the result of a trachery practiced in the East by American traders—the introduction by them of aniline dyes, and the hurry they have inspired in the collectors for more and more rugs.

But you can test the dyes yourself, before buying the rug, by examining the white next to the colored borders. If the white bears the least hint of the color of the border, the dyes are aniline, and you are getting nothing better than if you bought a domestic rug.

As to the designs, they are endless. Prayer rugs all have designs that come to a point at one end—sometimes at both ends—inside the border. These may be single designs or broken designs—so long as they are pointed, they are prayer rugs—and generally these are found among the smaller rugs, for they are carried about by the Easterner, who kneels twelve times a day, with the

point toward Mecca, and pray. The thing to avoid particularly is orange. Where blues are used, be sure they are turquoise; or, if darker blue, be sure to test it with the damp or wet rag—for green is often treated with acids to make darker blues. Borders inside of borders are good; wine reds are serviceable, but are not considered fine—the fine red of the Oriental rug being a soft, rather light, old rose.

The sheet that is counted so rare and fine can be more quickly got by using the rug as a couch cover than in any other way. It is not good to have an Oriental rug near the outside door, where mud or the grime of the street can get into it. Clean them by turning them upside down on the grass or snow, beat them gently, and if they need washing afterward, use water with a bit of alcohol in it.

For summer or for places where you want the furnishing a rug gives, but something very inexpensive, a cotton rug is far better than a flimsy wool rug of domestic make. It will last longer, and look better while it lasts.

# Housewives by Marion Harland

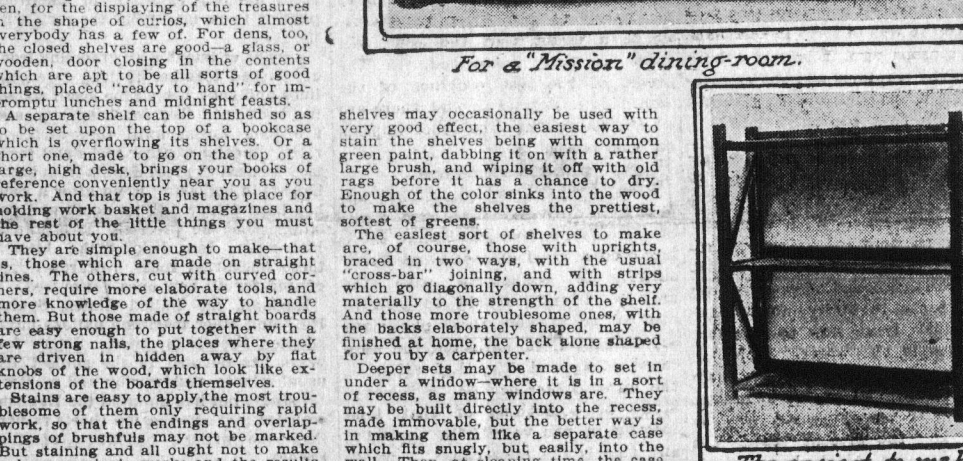
## Decorative shelves



When your book-shelves overflow.



For a "Mission" dining-room.



The easiest to make.

## Marion Harland's Weekly Chat With Housemothers

I AM a self-made housekeeper, and while I am not proud of my job, I know that most of the credit is due to such helpful advice as yours.

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## 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 Editor it is a dear Public—a well-beloved Constituency, a large, and as I like to believe, a united Family, 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 labor, fuel and temper-saver lately presented to the notice of the American Housemother.

The two letters herewith presented 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 53 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—no 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 sheet of "our paper" escaped the stove one morning. As the sheet was picked up to go to 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." It 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, if 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 "stove" is?

Mrs. J. C. and Mrs. D. D. E.

## System in the Kitchen, Pantry and Dining Room

By Mary E. Carter

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HOWEVER 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 vexatious 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 and annoyance of changing, on 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.

MENU.

Oysters on the Half Shell.

Soup.

Roast and Vegetables.

Salad.

Dessert.

Fruit.

Coffee.

The table set in due season, the sideboard and side table all in readiness, the pantry should also be prepared before

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 silver'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 what is in taking in, or removing the courses. Have two large, strong pitchers filled with hot, soapy water standing ready to receive the small silver in one, and knives and cutlery 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 only they will. It is the art of taking care of white using, things. Many a scantily furnished house and many a poor-looking table result from carelessness in the use of water.

The writer knows a nice housekeeper who is still using the ivory-handled silver knives that she had when she began housekeeping over forty years ago.

In clearing a table plates should never be heaped one upon another in the dining 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-

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. I can confirm your conclusions in both instances, from my personal experience.

For Lovers of Mushrooms

I live in a Bohemian neighborhood. There are great people for mushrooms, and I have never seen a more devoted group of mushroomers. I will tell you their methods of preparing them, and they are worth trying. Wash and boil. Always place an onion or a piece of bright silver in the water.

White Spots on Furniture

My little girl covered her head with hair

Try Ether With the Alcohol

1. Can you tell me why it is so hot and dry during the summer months in and about Pasadena, Cal., although it is so near the ocean?

2. Will you please explain the process of burning when a candle is lit? The sea, Illinois canal, was built, or rather when was it completed?

3. Can you tell me why the water who do not already know it?

4. Let me ask my mite for those who do not already know it.

5. I clean my upholstered furniture with a clear, warm water. It is particularly good for tufted pieces. (Walska, Ill.)

6. The same fault is found with the climate of San Francisco and other places of the world. The reason is, of course, do not wholly overcome the heat of the inland deserts. Kins, according to rules learned by every one who has taken lessons in painting upon crockery or porcelain.

7. Refer to.

8. A mixture in equal parts of ether and alcohol is even better than pure alcohol.

THREE EGGLess RECIPES

Spider Cake.

One pint of sour cream; one-half cup of butter; one-half cup of sugar; one-half cup of flour; one-half cup of eggs; one-half cup of raisins; one-half cup of nuts; one-half cup of molasses; one-half cup of vanilla; one-half cup of baking powder; one-half cup of salt.

Cookies.

One cup of sugar; one-half cup of butter; one-half cup of flour; one-half cup of eggs; one-half cup of raisins; one-half cup of nuts; one-half cup of molasses; one-half cup of vanilla; one-half cup of baking powder; one-half cup of salt.

Delicious Cake.

One cup of sugar; one-half cup of butter; one-half cup of flour; one-half cup of eggs; one-half cup of raisins; one-half cup of nuts; one-half cup of molasses; one-half cup of vanilla; one-half cup of baking powder; one-half cup of salt.