HERE is no one, not even the most conservative housekeeper, who, if she has once spent a summer with a gas range, would ever again be without one.

However views may differ on the question of cost, as compared with coal, there is but one opinion as regards the convenience, comfort and coolness of gas for cooking purposes.

Great improvements have been made in gas ranges since their first general

in gas ranges since their first general introduction to public notice a decade of so ago. Each season brings added contrivances for lessening the consumption of gas and for making meal-gatting

Apart from the improved mechanism of the ranges themselves, their usefulness has been much increased by numerous appliances in the way of utensils. compound and single, specially

adapted to the gas stove.

For instance, some housekeepers, where space is limited, use only the gas plates, two or three in a row, that can be set on a table. This is all very well as far as it goes, but it quite precludes cake baking, roast beef, or even that old standby, potatoes in their jackets, from the family menu. Now, however a senarate ediustable oven comes

ever, a separate, adjustable oven comes that entirely remedies this difficulty.

These ovens are very light, very easily handled and kept clean and may be used for every purpose for which an ordinary attached oven is employed. They are also convenient to put on ton of an are also convenient to put on top of an oil stove. There are two shelves and a bottom to each, so it is perfectly possible to bake several pies or layers of cake at the same time.

The heating properties of such an oven are very satisfactory, but in cake-baking it will usually be found advisable to change the pans from the lower to the uppey shelf after the batter is well set. well set.

Ironing is another domestic art that is simplified by employing gas. There are no long, exasperating waits for the fire to come up, while the laundress sits with folded hands and work remains undone. All that is necessary is to turn on a flame, and in a minute the trong are hot.

To prevent any danger of smoking, and at the same time to utilize one flame as far as possible, a round iron plate a little raised on a perforated



Lond Handled Saucepans

border is set over the burner. This will heat four irons at a time.

In cooking utensils the saving of gas is equally considered. There are the steamers in three, four or five sections, in which several different vegetables may be cooked, and deliciously cooked, at once

A close tube running up through each

A close tube running up through each division allows the escape of steam and at the same time prevents the different articles being prepared from absorbing one another's flavor.

Then there are triangular agate pots, with handles and tin lids that fit together in such a way as to economize the utmost space. These come in two and three sections, and may also be used separately.

Make the Work Easier

Plate that Keeps Flat Irons Hot without Overheating

section and perforated sides. It is pro-vided with four rests, or racks, on which the slices of bread may be set upright.

An added advantage is that an iron

may be heated on the top of this toaster at the same time. To the woman who was usually deprived of her morning toast on Tuesday because, "the iron-Ing was set back" by opening the stove this reveals the inestimable luxury mod-ern inventions allow. In cake pans for the gas range al-

While such appliances make cooking by gas delightfully easy, they will not be found satisfactory if the range itself is allowed to become clogged with dirt and grease. The utmost cleanliness is essential in regard to every part. As these are all removable even to the burner, it should be no hard matter to keep a range in

no hard matter to keep a range in good condition.

Always wash broiler, pan and rack after using. Rub the outside of the range once a week with an oily cloth to prevent rust. Do this before it has entirely cooled off. Keep the burners and gas grates unclogged by dirt. It is easy to detect its presence whenever the flame burns yellow instead of blue. Occasionally boil all the detachable

parts in a strong solution of soda and water. After boiling about half an hour wipe thoroughly and put them in the oven for a time to get perfectly

KEEPING A SKILLET SHINY

and three sections, and may also be used separately.

The gas stove also requires a specially constructed waffle-from, one that is on a much higher frame than those for the ceal range. This enables the plate to be easily turned without removal from the fire. A DARK brown, greasy skillet is a trial to a neat housekeeper. Unfortunately, though, the cleansing process is so disagreeable that it is too often slighted.

It will be found comparatively easy to keep them in good condition, however, if they are first rubbed with a chain scraper, and, afterward, with brown paper before being washed.

It is also well to fill the skillet with water, and let it boil on the stove while the rest of the dishes are being washed. There has always been more or less There has always been more or less dispute as to toast made over gas. Its advocates declare that it is possible to get it much crisper and of a more even tone than when done over coal. I must confess to a preference for the coal range, both for toasting and beefsteak broiling; but certainly when one of the separate gas stove toasters is This toaster is a square cage about eight inches high, with a hollow inner



An Individual Plank

is rubbed on both sides with a mixture

For a Large Fish or a Steak

of butter and lemon juice, and, when it has been in the oven ten minutes, we take it out just long enough to draw the tacks, turn the steak, and tack it again in place. It is very good."
"And a fashionable delicacy in certain restaurants," Mrs. Bistre offered the next suggestion. "We are fond of culinary experiments; and we are also fond of veal. You won't laugh when I tell you that I invented the dish I am going to describe now? I rub a veal cutlet—a large one—with butter and tomato catsup, tack it to the plank, and cook it as I would cook a steak, only basting it often with tomato sauce." cook it as I would cook a steak, only, basting it often with tomato sauce."

"We know it is good!" commented Mrs. Sterling, heartlly. "In my opinion no housekeeper is worthy of the name who is content to pace forever in the track worn deep and dusty by the feet, of others. Had all of us been satisfied with doing this, we should still be trudging slavishly in the rough roads trodden by our foremothers."

"Some of those same foremothers ways were pretty fine!" retorted the Virginian, a spark of something like defiance in her eyes. Virginian, a spark of something like difiance in her eyes.

"We talk of planking meat as modern invention! There never was and there never will be, this side of the Millennium, such johnny-cake as my or colored mammy—rest her dear, whit soul!—used to make in front of her open

wood fire.
"'Do I recollect how she did it?'
Haven't I watched her at it, five hundred times, my mouth watering all the while?
"She measured a generous quart of meal into her wooden tray, and sifted with it a teaspoonful, each, of salt and of soda. Then she wet it to a dough with a cupful of butternilk and one c sweet milk. Lastly, there went in tablespoonful—a big one—of melted but ter.

"The dough was rolled out half all inch thick, and spread smoothly upon a sweet, clean board, which stood in the sun most of the time when it was not in the red coals at such an angle that it got the glow of the fire, yet couldn't slide off, and basted with butter every other minute until it was brown and crisp, and fragrant, and altogether delicities. cious.

"She and her forebears had been do ing it for nobod; knows how many hundred years.

"Yet here we are talking of 'planked'

foods as of something bran new-one our ownty own inventions!" Marin Harland RECIPES

Creamed Cucumber Sauce

Creamed Cucumber Sauce.

(By request.)

Pare and mince with a keen two cucumbers of fair size. Draithe liquid without pressing it, ting it drip for two minutes, ready a chilled bowl, rubbed we clove of garlie. Put the mince is season with white pepper, salt, spoorful of onion juice, and a spoorful of lemon juice.

Mix lightly into it with a fork a cupful of whipped creat which has been beaten a pisoda. soda.
Serve very cold with fish.

A Delicious Graham Pudd One cup of sugar, one cup one egg, two cups of Graha one cup of chopped apples a sins or other fruit, two teasy of baking powder; sait and f of baking powder; sait and idesired.
Steam, loosely covered, for hours, without raising the callowing the fire to slacken at may be used as cake or be eat a hard sauce made of sugar an boiled until it begins to thick lowed to cool, then beater creamy and flavored.

Another but perhaps not me Another, but perhaps not mo atable, is made of one and o cups of sugar and one-half butter, beaten together; three spoonfuls of hot water and white of one egg. Flavor with and yellow rind of a lemon of thing you like thing you like. ONE OF THE HELPING-HAND

The Best of the Many Additions ~a Gas Oven

WAS much interested last summer in your articles advocating doing all fruit canning and preserving early in the morning. I can heartily second your plan. Ever since baby came I have arisen at 3 A. M. summer and winter to do my laundry work. By the time baby is awake I have all or most of my work done. I never have to take him into the laundry with me, and I am free to receive any chance caller. After luncheon, when baby naps, I, too, take "forty winks" and am fresh when "John" comes home.

If the busy wife and mother who is nurse, cook, housemaid, laundress and wants to be graceful mistress and hostess all in one would only try the early rising plan!

(Not a pseudonym, but a real plain Jane.)

(Not a pseudonym, but a real plain Jane.) While 3 A. M. sounds startling even to me, I cannot withhold my cordial in-forsement of early rising for busy women who recognize the bounden duty of being something better than unsalaried drudges in the home. Society women cannot retire early, consequently, they must lie in bed until the world is not merely well aired, but overheated. The domestic mother, with few evening engagements, may be in bed by halfpast 9, get a fair quantum of "beauty sleep" before midnight, and be up and in her bath before 5, serene in the consciousness that no healthy adult requires more than seven hours' slumber

quires more than seven hours' slumber out of twenty-four. Having paid her lawful toll to poppy-crowned Morpheus, sest of the day is hers, rightfully. The seven known for yourselves, lovers of morning does, the sweet-mess and beauty of the world at 6 c'clock of a summer morning, before the tender blue of the sky is defiled by smaller and the owne is burned out of amoke and the osone is burned out of the air? The two hours that separate my pillow from the breakfast table are, to me, the lovellest and best of all the lay. For years it has been my practice to have a tray containing a light break-tast-bread and butter, glass of milk or the apparatus of tea-making-set in my study. After gentle gymnastic ex-Irink before going to my desk. (Never

work-especially with brain and eyestefore the stomach has broken the Try "Jane's" plan-and mine!

"Pully" Caramels

fou helped me once before about baby clothes, for which I thank you, and now I want something quite different—to know how to make chocolate caramels—the "pully" kind, such as one buys wrapped in squares of oiled paper.

I can make "fudge," but each time I do it my husband "wishes I could make caramels."

INQUIRER. I append a recipe for chocolate caramels. If you would have the "pully kind," do not stir while it is cooking. Heat together over a slow fire two cupfuls of brown sugar, half a cupful of molasses, half a cupful of cream, four table-spoonfuls of butter and half a cake of unsweetened chocolate, grated. Cook until it is brittle when dropped into cold water; flavor with a teaspoonful of vanilla, turn into a greased pan, and when cool cut into squares with a knife.

Lumps in Cornmeal Mush Lumps in Cornincal Mush

If you think it would help young housekeepers, tell them:

1. If, in spite of care, lumps have formed
in the mush as the meal was stirred in, try
the eggbeater.

2. If you are trying to avoid all wasta,
surplus cornbread—and Boston brown bread
—can be made into a very good Indian pudding. Follow the usual rule, but less sugar
and shorter time for cooking are needed, of
course.

course.

I am grateful for questions answered and help given by you and your constituents.

Can you sometime reprint "E. J. G.'s" ginger cake?

B. S. C. (Maywood, Ill.). I have not room for "reprints." But if "E. J. G." will send her recipe to me, I will freely forward it to you. Were I to obey all the demands I get for repetitions of recipes, there would be no space left within our inclosure for anything else.

To "C. H."

I want to advise "C. H." to buy a breadmixer of some kind as soon as possible. I
wish every housekeeper in the land could
can one. We have had ours since last
chrisimas, and think it the most wonder-

The Housemothers' Weekly Conference

ful of all household inventions. It makes perfect bread, with little more labor than beating an egg. Full directions come with it, and they cannot be improved; but I will inclose the recipe for making bread with it. There are, I am told, several patents for bread-mixers in the market.

Scald a pint of milk; dissolve in it one heaping teaspoonful of sale, one tablespoonful of sugar, one level tablespoonful of lard. Pour into a quart measure, and fill up with water. Let it cool until lukewarm; then add one cake of compressed yeast, dissolved in a little of the liquid. Pour all into the bread-mixer, stir in, all at once, three quarts of flour, and turn from three to five minutes. Replace the lid and let it rise over night. In the morning turn for a minute or two be-In the morning turn for a minute or two before putting into the pans to rise again. The general rule is to have three times as much flour as liquid. Shortening, seasoning, etc., may be varied to suit the taste.

M. B. T. (Evanston, Ill.),

used the results are very satisfactory.

Cleaning Rugs

As a matter of economy, I request you most kindly to advise me how to clean a wilton veivet rug, Persian pattern, much white. Mrs. T. W. H. (Danville, Ill.). First, beat out all the dust; spread upon the attic floor, and, with a clean brush, rub into the rug all the coarse cornmeal it will hold. Sweep this off and work in a second supply. Roll the rug up, inclosing the meal, and leave thus for two days. Then beat out the meal, lay the rug down again and strew thickly with fine, dry salt. Sweep the rug twice, after the salt goes upon it— once with the nap, once against it. The salt freshens the colors.

A Recipe of Old Virginia This is just the season for the far-famed dish, dear to the heart of every Southern sourmet, "Brunswick Stew," named, a century and a half ago, for the place of its nativity—Brunswick county, Virginia.

Will you make a place in your Column for a recipe taken from an Old Dominion cook-book?

and tomatoes chopped fine go in, with a half pound of butter. Before serving, add stale lightbread crumbs. Never add Irish potatoes or butter beans or any vegetable, save corn and tomatoes. Serve in a tureen. It should be the consistency of Scotch broth.

VIRGINIA.

Oh! D've Know-

Oh! D'ye Know—

1. That kerosene will remove stains from clothing without injuring the fabric, and will often remove cid ink and fruit stains by seaking in the kerosene and then washing in hot suds?

2. That it is economical, after using a bowl of cold-water starch, to let it settle? Then pour off the water and dry the starch in the oven at night or on the stove. It will be reduced to a cake and can be powdered and be used over again.

3. That it is a kind thing for a cook or housemother, for the sake of those who cannot eat pie-rust, in meking a custard or cocoanut pie to rub the plate thickly with butter and sprinkel it with Indian meal, then fill with the custard and bake?

4. That in laundering colored clothes, no matter what the color may be, they will come out brighter if a little bluing is added to the last rinsing water or to the starch?

5. That the leaves of potted palms should not be washed in pure water, but with milk and water? It has a wonderful way of preserving and nourishing them, and also prevents the appearance of the basin spots which are so disfiguring.

6. That one way of clearing your living rooms of files in hot weather is cold green the country strong, sweetened with sugar, and set around the room in saucers? Files suck it greedly and die. It is not immediately fatal to human beings, or there would be fewer gossiping "tabbies" allve.

A Starter in Breadmaking A Starter in Breadmaking

Boil three large potatoes, wash well and
add to the water in which they were boiled
one-half cup of sugar, one tablespoonful of
sait. Stir well, put into a quart fruit can
and fill with cold water. Put the cover on
without the rubber and keep in a warm
place until the mixture ferments. Always
keep a cup of this to regard. Start by
saving water potator we been boiled in,
adding two tablesy ontuis of sugar and the
cup of "startor." When cool enough not
to said, fill the can as at first, and you have
it always ready. Use all but one cup with
milk of water, according to number of
locuser and the ingredients
the sugar, shortening, flour
morning shape into loaves
You can have hot rolls
the breat out of the oven
Mrs. C. A. H.

ers-in-law!"
The annotation was Mrs. Greene's.
"I do not deny it. However, on this day I had no misgivings. My cook knew her business, and we had had the dish often before. As in Mrs. White's story, it was the face of my sister-in-law that gave me notice that all was not right."
"Trust one of them for scenting out a fault!" interposed Mrs. Greene, with savage emphasis.
"There was no need of a sleuth in the

fault!" interposed Mrs. Greene, with savage emphasis.

"There was no need of a sleuth in the present instance. The hars was so strongly flavored with turpentine that I smelled before I tasted it. I recollected instantly that I had bought a bottle of spirits of turpentine a few days before, and jumped to the couclusion that the cook had mistaken it for vinegar in preparing the sauce for the barbeoue. The girl declared, tearfully, that she had not touched the turpentine that day, and produced the vinegar jug in evidence of her assertion. Mr. Sterling came to her help with the theory that the hares had been shipped to the city in cases of new pine wood. In this belief, I descended upon the market man next day, and was disarmed by the intelligence that the whole invoice was a dead loss to him, although the packing boxes were of seasoned hemlock. The

game came from Canada, and, the win-ter being exceptionally severe, the hares had fed upon the tender shoots of resinous trees." "Pitch, tar and turpentine!" sang Mrs. Martin, merrily.

"Precisely! Mr. Sterling said he tasted and smelled varnish for a week af-

confessional spirit. "Armed with a recipe I had begged from Mrs. Sterlin after eating the delicacy at her table, had no fear as to my success. I studied it so faithfully that I can run it off now 'without book.'" To prove which she actually recited it in the tone of a child saying a well-conned task: "Clean the fish and split it down the ack. Next wash and wipe it dry. back. Next wash and wipe it dry. Have at hand a clean board of suitable size, about two inches thick, of hardwood. Set it in the oven until it is heated through. Rub the fish on both sides with butter and season to taste. Fasten it to the plant, back down, with small the tacks, one at each corner. Lay the plank upon the upper grating of the oven and baste the fish every three minutes until, when you test it with a fork, it goes in easily and you can see that the

slip the fish to a dish."
"Well done!" cried we all in concert, "As a rule, they are worse than moth-

Scoring the Plank to Hold the Juices Mrs. Sterling's Ways, No. XIX

RS. WHITE set the anecdotal ball in motion by telling how she had once mistaken salt for granulated sugar in the manufacture of green gooseberry tarts.
"I was so new to the business that I did not taste the filling of my tarts. I measured carefully and mixed punctiliously, as I had been drilled to do in the cooking school. This done, success was but a demonstration. The pies looked beautiful! The gooseberries were of a tender green that was a poem in itself; "After that I may dare tell of my first, last and only essay at planking shad," said Mrs. Gray, catching the the pastry was a dream of brown flakiness. There were three of my husband's relatives at the table, and the poor fellow looked so proudly at me! "My heart was as light as the pastry, my neart was as light as the pastry, until I saw a pale spasm contort the prim face of my spinster sister-in-law at her first taste of the HORROR!"
"Poor child!" said Mrs. Sterling, in warmest sympathy. "And, of course, you had sweetened the tarts the more plentifully because green gooseberries.

you had sweetened the tarts the more plentifully because green gooseberries take more than their weight—or their worth—in sugar. I had a companion experience early in my housewifely career. Mr. Sterling is very fond of barbecued hare. That is what it is called at the South, where we first ate it, and where I got my recipe. Here the native hare is a 'wild rabbit.'

"We had a pair one Sunday morning hare is a 'wild rabbit.'

"We had a pair one Sunday morning for breakfast, and, by one of Mr. Peter Magnus' 'coincidences,' a maiden sister-in-law was my guest on that occasion," smiling at Mrs. White. "She was inclined to be hypercritical, and she was a model housekeeper." in easily and you can see that the pink hue has disappeared. "You may send to table upon the plank, if the latter be presentable. If not, withdraw the tacks carefully and

and Mrs. Sterling nodded approval of and Mrs. Sterling housed application her pupil.

"Ah! but hear the sequel! The fish was a beauty! His appearance was greeted with unbounded satisfaction. The removal of the tacks and the carving were dignified ceremonies. But, alas! and alack-a-day! the board I had ordered, without specifying of what wood—only that it must be hard—was the greenest of green Georgia pine. "I need go no further. But I had observe that my what wood—only that it must be hard—was the greenest of green Georgia pine. "I need go no further. But I may be allowed to observe that my long-suffering husband paid \$1—good money—for that shad!"

"Is it possible that I omitted to say that the board should be of hickory or of oak and be well-seasoned!" Mrs. Sterling was positively aghast. "It is so nominated in my recipe book. Were it not that shad is now clean out of season, I should feel bound to send you one—and a board to cook it upon, with my regrets and my love. A thought strikes me! Bluefish—yes! and halibut—may be planked as successfully as shad. My dear, defrauded child! you shall have your board, if you will promise to think of me whenever it is used."

"And there is planked steak!" observed Mrs. White, when the little scene between the two friends was over. "We often have it for a 'hearty supper.' It