The Western Home Monthly

Household Suggestions

He Was Glad

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There was a man who smiled Because the day was bright; cause he slept at night; Because God gave him sight To gaze upon his child! Because his little one Could leap and laugh and run; Because the distant sun Smiled on the earth, he smiled.

He toiled and still was glad Because the air was free; Because he loved, and she That claimed his love, and he Shared all the joys they had; Because the grasses grew; Because the sweet wind blew; Because that he could hew-And hammer he was glad. -Ladies' Home Journal.

Scotch Eggs .- Take one cup of cookd lean ham, chopped very fine, onethird of a cup of stale bread crumbs, one-third of a cup of milk, half a teaspoonful mixed mustard, cayenne to suit the taste, one raw egg and six hard boiled. Cook the bread and milk together until a smooth paste. Add the cooked ham, the seasoning and raw egg. Mix thoroughly. Take the shells from the hard-boiled eggs and cover with the mixture. Lay in a frying basket and plunge into deep hot fat for about two minutes

Smothered Beef .- Broil quickly over a hot fire two pounds of steak cut two inches thick and trimmed of bone and fat. Place on a hot platter and spread both sides with the following mixture: A tablespoonful of melted butter, half a teaspoonful of salt, quarter of a teaspoonful of white pepper. On top of the steak lay three plantains or red bananas cut in two lengthwise and fried a little in butter. Sprinkle over with a table-spoonful of grated horse-radish.

French Dressing—Four tablespoonfuls of olive oil, two tablespoonfuls of vine-gar, half a teaspoon of salt, quarter of a teaspoon of pepper. Stir until well blended and add, if desired, a few drops of onion juice.

Mayonnaise Dressing-Mix one teaspoon of mustard, one teaspoon salt, one teaspoon powdered sugar, and a few grains of cayenne; add to this the yolks of two eggs, and when well mixed add one half teaspoon of vinegar. Add oil gradually at first drop by drop, and stir constantly. As mixture thickens to time of vinegar or lemon juice. Add oil and lemon juice or vinegar alternately, beating or stirring constantly until you have used in all one and a half cups of olive oil, two tablespoons of lemon juice and two tablespoons of vinegar. If the oil is scalded too rapidly it will curdle. In which case take the yolk of another egg and add the curdled mixture very slowly to it. Keep the bowl you are mixing in cold, setting it if necessary in a dish of cracked ice or ice water. Have your olive oil thoroughly chilled. One-third of a cup of thick cream beaten until stiff and added makes a delicious mayonnaise, but it must be used the same day. Potato Mayonnaise-The inside of one small baked potato mashed with one teaspoonful of mustard, one teaspoonful salt, and one teaspoonful of powdered sugar; add a tablespoonful of vinegar. and rub all through a fine sieve. Add slowly oil and vinegar as for the mayonnaise until you have used in all two tablespoonfuls of vinegar and threequarters of a cup of oil. Thick cream or oiled butter may be used instead of olive oil. Boiled Dressing-Mix in a double boiler one tablespoon of mustard with one tablespoon of salt, one tablespoon of sugar and one tablespoon of flour. When smooth add three eggs and beat well. Add one and a half cups of milk and one and a half cups of water and set over hot water, stirring constantly until cooked, then add one cup of vin-

egar and set off. Care must be taken not to overcook this, or, like any boiled custard, it will curdle. This may be put into bottles or gem jars, and will keep for months in a cool place.

Lemon salad dressing to serve with fruit salads-Separate the whites and yolks of two eggs. Beat the yolks thoroughly and mix them with half a cupful of sugar, a pinch of salt and the juice of a lemon. Fold the whites, whipped till stiff, throughout the mixture, and serve at once. Salads in which tart fruit is used are best dressed only with salt and oil.

blankets of a generous size. The bed should be so placed that the light from a window will not shine directly in the sleeper's face, and the sleeping-room should be well ventilated.

Nothing that cannot be washed should be used about a bed. The housekeeper who does her own work, or who has only a limited amount of help, should be careful not to increase her burdens by fancy and complicated dressings for her beds. Life is too short to waste in this manner. To my mind the simple spread that is made long and wide enough to cover the bed and pillows, and to reach well down the sides and foot, is the most sensible. However, as the demand is for other things, I will give some of the styles which are now use.

Household Suggestions--Western Home **Monthly Recipes**

Carefully selected recipes will be published each month. Our readers are requested to cut these out and paste in scrap book for future reference.

ORANGEADE

6 oranges

2 ozs. citric acid

4 lbs. granulated sugar 3 pts. boiling water

Grate the rinds of oranges, then squeeze oranges; add water, acid and sugar. Bottle and when serving dilute with water to taste.

SULTANA SALAD

Wash and core several tart, juicy apples and slice in rings; dip the apple in lemon juice to prevent discoloring; arrange 2 slices on each salad plate. Have ready some broken walnut meats and seeded raisins which have been mixed with French dressing. Fill centres of apples with this and serve at once.

DUTCH APPLE CAKE

 $\frac{1}{2}$ cupful sugar ¹/₄ cupful butter 1 egg

1 pt. flour 1/2 teaspoonful salt 4 teaspoonfuls baking powder 6 tablespoonfuls milk

Cream the butter and add the sugar gradually, then the beaten egg; beat until light and add milk and solid ingredients alternately; turn into a greased baking pan and spread with a knife; cut pared apples into quarters and slices; set in the dough in rows, pressing wedge end down; dust with sugar and cinnamon (2 teaspoonfuls cinnamon to 1 cupful sugar) and bake.

Winnipeg, October, 1913.

different kinds of lace may be purchased at any first-class dry-goods store. These are to be lined with silk or cambric to harmonize with the color scheme of the room. Dainty draperies may be made at home by employing any of the thin white or cream muslins or nets, and lining them with the desired color, Sheer muslin and dotted muslin, ruffled and lined, are pretty for country houses. The curtains should be made of the same material, but left unlined.

Fish-net and scrim make plainer but richer draperies. The lining may be in white, cream or bright colors. A pretty way to make up these materials is to join the breadths with heavy insertion and trim the borders with deep lace to match. The border of the bolster scarf should be trimmed with lace. If val-ances are used I think they look and hang much better when box-plaited than when gathered. They should, of course, be lined.

Canopied bedsteads. There are two kinds of canopied bedsteads: the oldfashioned high-poster with a canopy (tester) covering the entire top of the bed, and the new brass bedstead with an arched canopy over the head. The drapery for the arched canopy of the brass bedstead should be 'a light, soft material.

Ginger Cookies

A good recipe for ginger cookies is as follows: Take one cup of Orleans molasses, one-half cup of sugar, one cup melted lard, two eggs-the whites and yolks beaten separately-one tablespoonful of ginger, one teaspoonful of cinnamon, one-fourth teaspoonful of salt, and flour enough to roll. Put the soda in the molasses, add one-half cup of sour milk and beat till it foams, stir in lard, yolks of eggs and the spices; then the flour and white of eggs. Roll out rather thin and cut. Bake in moderate oven.

Veal Loaf.

Chop fine three pounds of lean veal and one-half pound of rather lean ham. Add three raw eggs, crumbs of three large soda crackers, one teaspoonful of salt, one-half teaspoonful of pepper and three tablespoonfuls of cream. Mix thoroughly and place one-half the mixture in a bread pan which has been lined with paraffin pa r. Have ready five hard-boiled eggs from which the shells have been removed, and place over the meat lengthwise of the pan. Then add the remainder of the meat mixture and cover the top with four or five strips of salt pork. Bake in a hot oven half an hour, then reduce the heat and bake for an hour longer. When cold, slice thin and serve on a bed of lettuce leaves.

Meat Pie.

STUFFED EGGS

1/4 teaspoonful salt 1 teaspoonful butter 1 teaspoonful vinegar

1/4 teaspoonful mustard Pepper

Cook 6 eggs 30 minutes; remove the shell and cut lengthwise; remove the yokes and mash them, then add butter, salt, pepper and mustard; when smooth, add the vinegar; fill the whites with the mixture; smooth the top. Arrange each half on a bed of lettuce leaves or fine parsley. Half the quantity of chopped ham or tongue may be added.

Some Suggestions For Draping Beds

6 eggs

Among my letters are many asking for the newest and daintiest styl.s for draping beds, but I regret to say that I have never had a letter asking for what is the best kind of a bed for a healthful sleep. I wish that women could realize that the bed is quite as important as the food. It is the duty of every housekeeper to make the tions for healthful sleep as nearly perevery housekeeper to make the condifect as her means will allow. she has done this she cannot, with a clear conscience, devote time and money to fancy draperies. The ideal conditions for the sleep that restores tired nature are a bed having a firm spring that does not sag; a mattress that is not

so hard as to be uncomfortable, nor so soft that the body sinks into it. The covering should be sheets and woolen

A great variety of fabrics are employed for bedroom draperies. Nearly all white wash goods are suitable for this purpose. English dimities and art tickings are attractive and are also suitable. These fabrics are very much alike. They are thick and firm, having an embossed appearance; they come in white and in white and colored stripes. Simple and elegant draperies can be made from the embroidered muslinscurtain materials which are sold by the yard. For the middle of the spread I use the material that is embroidered the same on both edges, and for the border a piece that is embroidered on one edge only. I put the border on perfectly straight, and take care not to have the joining show.

Thin materials lined with silk or cambric make dainty draperies for brass or enameled beds. Spreads and scarfs of

Chop cold roast beef or other meat, heat it with a cup of water in a frying pan. Season with pepper, salt and a bit of sage, savory or thyme; thicken with a spoonful of flour, and a little water. Pour this into a deep pan, and make a crust a trifle richer than biscuit dough, which spread over the top. Make several slits in the crust and bake. Cold potatoes may be added to the meat if desired.

Household Hints

If your window glass is lacking in brilliancy, clean it with liquid paste made of alcohol and whiting. A little of this mixture will remove specks and impart a high lustre to the glass.

An ever-ready glue pot is a most useful piece of property. It is easily pre-pared by putting naphtha in a widemouthed bottle and dissolving shellac in it.

Finger marks on varnished furniture are removed by rubbing them with a piece of rag dip; ed in sweet oil. Afterard polish with a dry cloth.

Keep a dozen or more sheets of newspaper on the kitchen table. Wrap the refuse up in the top paper and put it in the garbage pail. In no other war is the kitchen table so easi'- cleaned.

Countless have been the cures worked by Holloway's Corn Cure. It has a power of its own not found in other preparations.