

Women and The Home



A DISTINCTIVE COAT

Of natural musquash. The skins are worked in a very original manner, the scheme completed by a natural skunk collar. The large pillow motif harmonizes with the coat.

"FRIED" BY NEW METHOD

As our family does not care for chicken unless fried, I have evolved a way in which a young chicken, weighing four or five pounds, may be successfully "fried." After the chicken is jointed dip in a batter of flour and water of the consistency of thick cream to which a little more than a half teaspoonful of soda has been added (it will require about four rounding table-spoonfuls of flour for the batter), then roll in fine cracker or bread crumbs (the latter preferred). Have ready a good-sized baking pan, in which place the chicken in plenty of hot fat, season and cook in a slow oven at least one hour, longer if the chicken is large. When done each piece should be coated with a delicious brown crust, adding to its size. Few cooks know that the rib, if broken next to the back, may be easily removed with the fingers thus making a fairly good piece of chicken. The fat not used in the gravy is superior to butter for seasoning vegetables. Pork chops cooked in this way are much better than when fried.

SAVE THE FAUCETS

Poise applied to plumbing was a "new one" to me when the friendly plumber who was replacing the worn-out faucets read me a letter on it. "Never turn your faucets on with a jerk," he enjoined. "Turn slowly and gently when turning the water on or off. The faucets will wear twice as long if you do. Nothing will wear out packing especially on double spindle adjusted bathtub faucets so much as the habit of turning them on with sudden, sharp jerks."

BISCUIT FILLING

Chopped pecan meats mixed with honey make a delicious filling for tiny baking powder biscuit sandwiches. Honey mixed with cream cheese is another tasty and unusual combination for the biscuit filling.

FROSTING CAKES

It is well before frosting a cake which is made with batter to sprinkle the top with flour; then the frosting will hold better. If the underside of any cake is frosted instead of the top, take care to brush off all crumbs, lest they mar the beauty of the frosting. The frosting for the side of the cake should be a trifle stiffer than that on the top. A fruit cake should be spread with almond paste before putting on the frosting. This gives a better foundation and will help to keep the cake moist.

HOME HELPS

When making cake, save a little of your cake mixture and fill it with raisins and currants or nuts. Then bake in patty pans for the children.

To keep celery fresh and crisp, prepare it for the table, then wet an old piece of clean linen in ice cold water and place the celery on the ice. It will keep a week.

Use salt water to clean straw matting, wiping it very dry. It will not turn yellow, as is the case when washed with soapy water.

To prevent paint and varnish from washing off around doorknobs and cupboards, where greasy and dirty finger marks show, use baking soda in water instead of soap. Wipe quite dry and do not let any dampness remain on surrounding paint.

PAPER BAGS HANDY

Paper bags are useful and should never be wasted. Put a bag on the hand which holds the blacking brush, whether for shoes or the stove, and prevent soiling the hand.

Use bags to put over the cleaned lamp chimneys; then when the lamp is wanted the chimney will be bright and shining. Slip a bag over a bowl or pitcher of milk when setting away. A paper bag slipped over a small bowl when beating cream, with a place cut at the bottom for the handle of the beater to come through, will save spattering yourself, and the table.

NEW WORKBAGS

Pretty—and easy—to make is the shadow workbag, so called because it is made of accordion-plaited shaded silk in blue, green, yellow, pink, mauve or whatever color seems desirable. It is merely a yard long strip, doubled lengthwise and shirred on two round rods of wood finished at both ends with big balls of darning cotton covered with the plain silk. These stiff rods hold the bags in the desired oblong shape and make the mouth appear to be very narrow and hard to spread. But the accordion plaitings at the extreme ends conceal rubber bands which stretch the silk sufficiently to permit quite large pieces of fancy work to be put into or taken from the receptacle. Of course the bags may be made of plain velvet or satin or of any other firm material, but as they are not embroidered or otherwise trimmed, they are prettiest in the sombre silks.

RINSE OUT STARCH

Starch cracks and rots linen and for this reason do not put wearing apparel away starched. Rinse the articles free from starch, dry and fold away in blue paper. This will prevent their coming forth in the spring yellow and the fabric broken.

LOW NECKS DEFTY COLD BREEZES



Winter has no influence on the low necks, and, while muffs are universally carried, not as many neck pieces are worn as usual. A great many square openings are seen with white not drawn across in chemise fashion. Since the doctors have decided that low neck dressing is healthful, one may be as fashionable as one chooses.

RECIPES

CORNSTARCH BLANC MANGE

Scald one pint of milk in a double boiler. Mix together three almost level table-spoonfuls of cornstarch, three table-spoonfuls of granulated sugar and one quarter of a teaspoonful of salt. Mix to a cream with cold milk; turn quickly into the hot milk and stir until smoothly thickened. Whip the whites of three eggs to a stiff, dry froth, turn into cornstarch, stir and mix lightly for three minutes, add any desired flavoring and take from the fire. Turn into wetted molds and set aside until cold, then turn out and serve with custard sauce or cream and sugar. This dessert may be varied by adding the yolks of eggs three minutes before stirring in the beaten whites.

CHEESE IN PEPPER SHELLS

Scorch sweet red pepper shells slightly in a quick oven or on a broiler and remove the skins. Split with one careful knife and remove the seeds. Insert in each pepper a little ball of rather dry cottage cheese. Fasten the openings closely with toothpicks. Dip the peppers in egg and fine crumbs and fry in deep fat.

TOSSED SHRIMPS—Put one table-spoonful of butter into a frying pan, add two table-spoonfuls of finely chopped parsley. Take a half a pint of shelled shrimp dip them into flour with which white pepper, salt and a dash of cayenne should previously have been mixed; then throw the shrimps into the frying pan, shake them about till they have absorbed all the butter and serve very hot with buttered toast.

POTATO CROQUETTES—Beat the yolks of two eggs until light and add them to two cupfuls of mashed potatoes; then add two table-spoonfuls of cream, one table-spoonful of onion juice, one table-spoonful of salt, a grating of nutmeg, a dash of cayenne, one table-spoonful of chopped parsley and a piece of butter the size of a walnut. Mix these ingredients well and turn into a small saucepan, stir over the fire until the mixture leaves the sides of the pan, take from the fire and when cool form into cylinders. Roll first in egg and then in breadcrumbs and fry in boiling fat.

BEAN CROQUETTES—For bean croquettes cut the beans into pieces an inch long and lay them in clear, cold water for 30 minutes. Drain them, put into a saucepan, cover with boiling water and boil one hour. Drain and press the beans through a colander; then add one table-spoonful of vinegar, one table-spoonful of butter and salt and cayenne pepper to taste. Mix well and stand away to cool. When cold form into small balls, dip first in egg and then in breadcrumbs and fry in boiling fat.

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FOOD DRAINER

A handy utensil is the vegetable boiler of heavy block tin or aluminum containing a removable drainer. This can be raised and hooked on to the edge of the boiler until all the fluid has been drained off and the vegetables then slipped off into a dish. These drainers make a colander unnecessary and they are far nicer to handle.

SINK STRAINER

An economical and exceedingly useful "sink strainer" may be made by punching holes with a nail and hammer in the bottom of a large pail. Stand this in the corner of your sink to receive potato-skins and all sorts of debris which may be put into the stove or garbage pail, as preferred, at the end of each meal. Wash the pail with hot suds when washing the other dishes.

GOOD WINDOW MATERIALS

The simpler portieres of today are very different in texture from the heavy velours or massive brocades of a decade ago. Light materials, often entirely without patterns, are having a marked popularity. Art canvas, art linen, monk's cloth, Russia crash, Singapore lattice and figured colored madras are all fairly inexpensive fabrics lending themselves well to doorway drapery.

With our perfected heating apparatus and our vacuum cleaning, we are gradually giving up many of the curtains that used to be hung outside of every door to keep out drafts. If we tolerate the wide arched doorways at all, we generally have sliding panels in them instead of curtains or else a convenient and artistic portable screen. Nevertheless there are places in every home where a door drapery adds charm or completes a decorative effect, and where there is an absolute demand for over-drapery or a second curtain of pronounced color at the windows.

There are lovely fabrics obtainable now for these uses. These new materials are made on a cotton base but are so treated as to resemble silk. A recently discovered process of dyeing gives them colors that are said to resemble in variety, beauty and fadelessness the Gobelin tapestries of Paris.

They come in every shade, both with and without all-over designs. While the rich tones of bronze, old gold, garnet or dark blue that are shown night seem more suited to over-curtains or door-hangings, there are many tints among these materials sufficiently light and translucent to use directly against the window panes in a room where the light is purposely subdued.

No window treatment is more effective than a simple straight curtain hanging in even folds or gathers from its rod, the exact length of the window frame. In a bungalow dining room with plain boarded walls a stucco or burlap finish, a rich design at the windows lends just the necessary amount of ornamentation and shuts out just the right amount of the noontide glare.

As in the case of wall coverings, however, the character of the house and its rooms determines to a large extent the sort of curtains you will put at the windows. An expert in one of New York's exclusive decorating shops said to me most emphatically: "My advice on curtains for a suburban detached house is to curtain every window in the house alike, as it shows from the street." Her counsel includes even the kitchen, as she depends on interior over-draperies to vary the colors and effects.

Serims at 25 cents, marquisettes at 35, fllet net, which though 75 cents a yard is double width, are all good to carry out this idea. A hand hemstitched

hem, rapidly and easily made is absolutely all the trimming these curtains require to give them individuality and charm. Lawns and swisses cost still less, but do not launder as well. Chene cloth at eight cents a yard is the very best cheap material I have ever used. It should not be starched when it is laundered but allowed to hand in natural, soft, straight folds. Thin unbleached muslin at about four cents a yard is durable and slightly, and will take a stencil nicely.

Casement cloth, which is very wide, jasper cloth, mohair cloth and bird's eye casement are all suited to simple straight hangings anywhere in the house. Embroidered damask is a craftsman material with a small and effective colored figure for the living room, dining room, library or den, silk curtains—India tussah or pongee—though apparently expensive, prove a good investment.

Darned fllet work or drawn serim and rope marquisette are in excellent taste for the living room curtains where something just a little decorative is desired.

For extremely formal over-curtains heavy silk velours, loosely woven linens, moire silk linens, velours, silk damask, and a long list of rich and expensive fabrics may be selected. For bedroom over-curtains printed lawns are pretty even at 10 and 12 cents a yard; cretonnes range from 15 cents upward, chintzes somewhat higher.

Another very serviceable material for curtains in a room which warrants strong coloring is a Japanese cotton print. This defies both the sun and the washtub.

DON'T PRESS FUR

Never press a fur-lined coat. It will ruin the skins. Take a very wet sponge and go over the garment thoroughly if it has become very wrinkled. Then hang on a form in the open air. It will look like a new coat when dry.

LET THE MEN HELP

Do not form the habit of "picking up" after the men folks, writes a California woman. The men can aid by putting away tools when through with them, leaving their overcoats and hats in the proper place, hanging up their coats and hats and in many other little ways. Any man who loves a neat home will not fail to do this, even if it is necessary to make the need apparent to him.

GLUE FOR FERNS

Get a nickel's worth of stick glue and put three or four small pieces, at intervals, in the soil around your fern. Put this in the soil two or three times a year and you will see a marked improvement in your ferns.

FANCY BASKETS

A departure from the simple willow, or wooden basket, with one or more partitions, so that knives, spoons and forks may be kept in an orderly fashion, if the basket painted white and enameled, its beauty being further enhanced by touches of gilt and by the handles of wonderfully polished brass. Others are painted in the soft French gray, which is today so popular, with, perhaps, a touch of decoration in emerald green or white. Prussian blue and white make another combination. Still others have color schemes in oriental effects.

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TO DRY LACE

The most satisfactory way to dry lace is to press it smoothly upon a pane of glass or piece of marble. Place every joint and scallop as it was intended to be and leave it until dry. Do not iron as the ironing takes away the fresh effect.

THIN DISHCLOTH

Our supply of thin dishcloths giving out when we were at an isolated summer cottage, a friend recommended ordinary white mosquito netting. It sounded absurdly inadequate, but proved more satisfactory in every way than the cloths woven for the purpose. It was thin enough to go easily into pitchers and small cups; it was pleasant to handle; it sealed and dried easily and quickly; and it was so cheap there was no temptation to keep it after it began to grow dingy. It was necessary to make the cloths double and large—say 12 by 24 inches.

HUSBAND'S LUNCH

I prepare daily lunches for my husband, who works in a bank and doesn't care for a hearty meal at noon. With a rosette iron I make little pastry cups—a dozen or more can be made at a time; as they will keep crisp for days. These I fill with meat chopped up in a little gravy, chicken in cream sauce or any variations which I can devise. Then the whole thing can be beaten up, cup and all. I have found this a very good plan, and it enables me to provide a much greater variety than in any other way.

Stockings will wear longer if they are shrunk before wearing. Simply soak your stockings in very warm water, as in shrinking any other material. Even silk or very fine hosiery may be worn longer if treated in this manner before wearing.

AT THE THEATRE

Starland

Besides "Who Killed George Lambert?" the great two part drama to be seen tonight and tomorrow, "The God of Tomorrow" is of little less importance. Tim Mallory strikes pay dirt, and the family goes east, where Dorothy is sent to a finishing school. But the whole-souled western girl cannot forget her sweetheart in Red Gulch. She writes him frank and wistful letters, all the while she is at school, and during the two years she is abroad, begging him to come east to see her when she "comes out" on her return to New York. Meanwhile, a penniless count comes upon the scene. Joe sees him attentive to Dorothy, and believing that she is destined for a far more brilliant future than he could ever give her, he releases her, and returns west. Misunderstanding his act as desertion, Dorothy, heartbroken, accepts the count. But of her wedding day she has a vision, brought to her by "the God of Tomorrow," a little Chinese good-luck image, an old keepsake which Joe left for her on going west. She cannot endure the future the god shows her with the count, and she runs away, back to Red Gulch, where she finds her real lover and lifelong happiness.

Sherman Holiday Program

Big crowds and a great big show were the order of the day at the Sherman yesterday. All the acts on the bill were above the average, and more than pleased the large audiences. De Monico and Fosto company presented a distinct novelty introducing their dancing dog, "Fuzzy." Chester and Grace have a dainty little offering in the way of singing and dancing. Gary O'Reilly, the Irish fiddler, pleased with a number of real Irish numbers. The hit of the evening was made by the Allen's Cowboy Minstrels; the singing and comedy of this troupe is all that could be desired and is put over with a swing which "caught" with everyone, their barnyard number being especially good. The act is staged with very effective scenery. The picture program is a revelation in the art of motion photography, the subjects being new, and away from the ordinary run of films and presented in a remarkably clear and steady manner. Oral Pabel's solo was, as usual, encores.

Plush auto hoods are trimmed with shirtings of satin, with a veil of harmonizing color attached.

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