

Things to Interest Our Woman Readers

ALL KINDS OF CAKE FILLINGS

As many of the sisters ask me for various fillings for layer cakes, I will send a few that I have found very satisfactory. Many good cake recipes have already been published, any one of which, if baked in layers, will do for these fillings.

Lemon Cream Filling—Grated rind and juice of one lemon, one cup of sugar, half cup water, one heaping tablespoon flour, small piece of butter and a very small pinch of salt. Beat two eggs light and mix the flour into a batter; pour into the beaten eggs. As soon as the rest of the ingredients have come to a boil, set on the back part of the stove and stir into it very quickly; stir vigorously the eggs and continue to stir until the mixture comes to a boil and thickens to the consistency of jelly. Spread on the cakes when partially cool.

Minnehaha Filling—One cup sugar, half cup boiling water, white of one egg beaten dry and stiff, one cup raisins seeded and chopped. Boil sugar and water until it threads, stir it into the white of the egg and, lastly, add the chopped raisins. Season with a few drops of lemon extract and spread on cake.

Cocoanut Filling—One and a half cups granulated sugar, two-thirds cup water, beat the white of one egg to a stiff froth; boil sugar until it just begins to thread, stir it into the beaten froth and add a rounded cup of shredded cocoanut; add a tiny pinch of salt and a few drops of lemon or orange extract.

Nut Filling—One cup sugar, half cup water, white of one egg beaten to a stiff froth; boil sugar and water until it threads and stir it into the beaten egg; add half cup of chopped walnuts or almonds and half cup of chopped raisins. If more filling is required, use half a cup more of sugar, a little more water and part of another white of an egg.

Chocolate Filling—One cup sugar, half cup water, white of one egg beaten to a stiff froth, two-thirds cup, or more if desired, of grated unsweetened chocolate; boil sugar and water until it threads, and stir it into the beaten froth, then add the grated chocolate, a tiny pinch of salt and flavor with vanilla. Instead of using all chocolate, I sometimes vary by using half chocolate and half grated cocoanut.

Strawberry Cream—Half cup thick sweet cream beaten until stiff, two tablespoons sugar and one large cup of berries well sweetened.

Vienna Cream—One cup thick sour cream, one cup sugar, one cup hickory nut or walnut meats put through food chopper. Stir all together and boil five minutes, then spread on the layers.

Golden Cream—Yolks of two eggs, one cup sugar and two teaspoons of thick sweet cream; beat the yolks very light and add the sugar and cream; flavor with vanilla and spread on cake.

Cooked Cream—One large cup sweet milk, one cup sugar, one well beaten egg and one heaping tablespoon flour or cornstarch; boil milk and sugar, wet the cornstarch with a little milk, mix into the egg and stir quickly into the boiling milk; flavor to taste.

Banana Filling—Two-thirds cup sugar, four cups water and juice of one lemon, one beaten egg, one tablespoon flour mixed to a smooth batter with a little water and a tiny pinch of salt; boil sugar, water and lemon juice, add the beaten egg to batter, stirring briskly to prevent curdling. Should be a thick jelly when done. Crush three bananas and mix into it, or more if desired, and when cold spread on the layers.

Chocolate Filling—One cup sweet milk, one cup sugar, yolks of two eggs and half cake of sweet chocolate grated (it may require more chocolate if the cakes are very small) and one tablespoon vanilla; beat the milk and add the chocolate, sugar, vanilla and eggs; set in a double boiler and stir until a thick jelly.

Caramel Filling—Two scant cups sugar, two-thirds cup milk and butter the size of an egg; boil about 10 minutes and beat until nearly cold. Spread on the hot cakes. This is rather difficult to handle, as it hardens so quickly.

Any kind of jelly makes a good filling and all kinds of nuts may be used as well as dates, figs and raisins in the fillings.

Heart and Home Talks by Barbara Boyd

One Girl's Way of Managing a Lover.

A news item tells of a girl who jumped into a river because her fiance whom she was trying to persuade to grant a certain wish refused to do so. Of course, he promptly jumped in after her, and pulled her out. The news item ended by saying a reconciliation ensued between the two, and he consented to do as she wanted.

It is another version of the Lady and the Glove. And this man would have been wise, if after he had obeyed his lady's behest, he had definitely, like the knight of old, broken off the engagement. For he was on the road to becoming a hen-pecked husband, or else the home will become the scene of continual domestic quarrels. Married life that starts out with this scheme of coercion between the two is not going to be a very happy existence.

This girl is of the type of woman who cries when she can't get what she wants. But men are becoming somewhat weather-wise to the feminine rainy season, and they simply hoist an umbrella of resignation and so serenely on their way. So it seems something more strenuous is necessary, and realizing it, this girl jumped into the river. Of course, she knew he would rescue her, and of course she knew likewise, that as a result of her action, he would give in.

But such a method is unworthy of any true woman. It shows not love, but selfishness. And wise is the man who reads the true meaning of it, and refuses to put his head into any such noose. A marriage under such conditions would be no true marriage; for love, pure, deep, disinterested love, all of which and more love is, is the only reason for marriage. And if it is lacking on one side or the

other, better no marriage.

If, on the other hand, to give the girl the benefit of a doubt, she did not do it from the purely selfish desire to gain her point, but because he was so obstinate, there was no other way to make him yield, then it would have been better for her to break the engagement than to resort to any such methods. If she has any spirit whatever, marriage with a man as obstinate as this would indicate nothing but misery for her. She can't be jumping into rivers forever. It would get monotonous. Besides it would lose its force. Then, too, he might not always jump in after her, and it would be exceedingly humiliating to have to rescue one's self. But looking at it seriously, any woman with a spark of self-respect must despise herself for having to resort to this, or similar methods to obtain that which is rightfully hers. A marriage in which such methods are necessary can never be happy.

If such serious disagreements arise in courtship days that such high-handed measures are necessary to win one or the other over, the two had better take reason by the hand, and walk a little way with her before they proceed to the marrying altar. Saying a few words at the church chancel, and marching down the aisle to the tune of the wedding march are not going to change human nature. If love, which means the utmost consideration for each other, is not the basis of marriage, then trouble is ahead for both. For no condition in life opens the door quite so wide to the bitterest misery as an unhappy marriage. And it is more honorable for either party to break the engagement than to go forward to a marriage in which the one and only reason for it is absent—love.

FASHIONS AND FADS

We see fringes on skirts, tunics, sashes, collars, cuffs and hats.

Many jackets of serge, cheviot and corduroy show the belted effect.

Most of the skirts for evening have small trains.

Black velvet ribbons are much used for trimming.

Many large velvet hats with turned-up brims are seen.

Lace is much used on ruffles on skirts of evening frocks.

Dark blouses are trimmed with white mousseline de soie.

Many of the newest evening coats are made with a single seam.

The new horn buttons rimmed in contrasting color come in a variety of combinations.

Machine stitching is very popular on skirts and coat suits of cheviot and English suitings.

Fur is used more extensively than ever to trim dresses intended to wear without a wrap.

Charmeuse continues to be the fashionable fabric for afternoon wear. The favorite trimming is silk fringe.

Paris has elected the huge, flat, simply trimmed hat of black velvet as the reigning favorite of the season.

Tunics are longer at the back than the front, and elaborate embroidery and fringe are used to decorate them.

Muffs are huge affairs, and are often lined with satin and chiffon to harmonize with the color of the fur.

Girdles and sashes are often in bright colors on black and white gowns.

Persian silk veiled with marquisette is used for collars, revers and cuffs on a number of cloth and satin models.

Many of the new skirts are fitted with a seam over the right hip and a long straight drape over the left hip.

The new models show high-waisted effects on skirts and very slightly short-waisted effects on coats and cloaks.

A few cape collars are being shown on auto coats, but these will not be in the height of their fashion until later in the season.

Royal purple is decidedly modish.

Many of the new skirt models are in overskirt effect, some being edged with fringe. The drop skirt is usually of satin or velvet.

Many of the new street and auto coats have their collars and cuffs trimmed with velvet, corduroy, ratine, bengaline, braid or satin.

In spite of the fact that lace frills were so widely distributed last season, they are again featured to a surprising extent for fall and winter.

All kinds of laces appear in different parts of new dresses, and there is a tendency toward the biggest lace vogue known for some time.

Fringe will be seen on nearly all of the new costumes for afternoon and evening wear, on house gowns, negligees, parasols and even on hats.

The early fall tendency in tailored suits is strongly toward suits having trimming on the collars, cuffs and revers and occasionally on the skirts.

Readers and admirers of Mrs. Brown will remember that if there was one dish more than another that "Brown" was "partial to" it was a "veal and 'am pie." Now is Brown alone in this. His predilection for the said pastry dainty is shared by many Englishmen of hearty appetites.

Here is the rule for making it. A pound and a half of filet of veal cut into squares, a quarter pound of lean ham also in small pieces, with a tablespoonful of thyme and a dash of butter. Cover with water in a deep pie dish and stew well. When it is tender add two hard-boiled eggs cut in slices, a small quantity of minced parsley and a suspicion of thyme. Cover the dish with thin pastry and bake.

British Potato Soup.

English potato soup is both economical and savory. For it they boil marrow bones and strain off the stock. To this is added a plate of cut-up vegetables, consisting of the following mixture: Three onions cut fine, some potatoes sliced thin and one large carrot grated. Add seasoning as for any soup and simmer an hour or more. Strain and serve. Some add a stalk of celery and a bit of cooked lean ham to the original stock pot to give additional flavor.

For a breakfast dish a l'Anglaise try breaded sausages. Wipe the sausages very dry, dip in beaten egg and bread crumbs, put them in the frying basket and plunge into smoking hot fat. They require about ten minutes' cooking, the heat being reduced after the initial plunge. Serve with a garnish of little squares of toast and fresh sprays of watercress.

EXCESSIVE PERSPIRATION.

Few of the sufferers from this hateful and uncomfortable trouble know that it can be checked very considerably by washing or bathing in mustard-water every morning. The mustard should be in the proportion of an egg-cupful to a full-sized bath, or a dessertspoonful to a washing basin. It should color the water yellow, but not be strong enough to inflame or sting the skin. It has a most refresh-

ing yet tightening effect upon the skin and absolutely prevents those unbecoming beads of perspiration rolling down the face which are the woe of so many. A pad of linen, well soaked in mustard water and applied to any place where perspiration extends, as to the arm-pits or forehead, makes matters more sure. A dusting of oatmeal also helps to complete the cure.

CELERY SALAD.

For salads celery is well high in valuable. It is used in combination with chicken, veal, fish, apples, nuts, oysters, peppers, tomatoes, potatoes and beets.

The latter combination is especially popular in England, the uncooked celery cut in rings being added to an equal quantity of sliced

cooked beet root. This is always served on small plates, one to each individual.

A very pretty salad is made by covering crisped white celery cut in cubes with a white mayonnaise made by adding the whites of two eggs to the regular mayonnaise recipe and a half cup of whipped cream. Garnish with sliced tomatoes and sprigs of bleached celery leaves.

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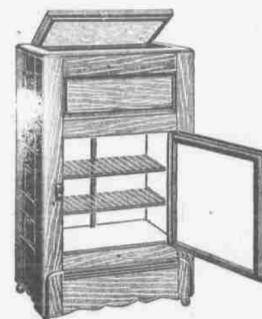
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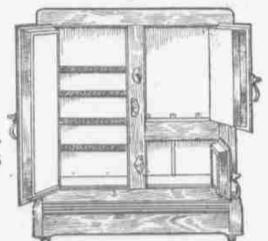
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