WOMAN'S VARIED INTERESTS

THE WELL EQUIPPED KITCHEN

Brides Should Plan for It More Carefully Than for the Living Rooms, So That It Becomes an Efficient Laboratory for Housework.

THE average young woman feels that she knows well enough how to select furniture, rugs, china and the various other ornamental things that go to stamp her individuality and taste upon her home; she is less sure of herself when she reaches the point where kitchen furnishings and cooking utensils are to be selected. In the kitchen furnishing store, she is likely to become utterly bewildered at the multiplicity of objects offered for her selection.

No inflexible system of kitchen furnishing can be held out as being generally practicable in these days when so many young people start their housekeeping in apartments where the kitchen is laid out for them and the arrangement and position of range, sink, shelves and refrigerator fixed. Most apartment kitchens are so small as to prohibit the use of many extra pieces of furniture, so the best that one can do in making general suggestions is to name over the things that are indispensable and let the new housewife-to-be work out her own combinations to suit her particular apartment or house.

If the kitchen is dark, plan to lighten it as much as possible by buying utensils or furnishings in light colors. A linoleum having a pattern of bright yellow will help lighten the room; a kitchen cabinet bought for a dark room should be white, and the same rule holds for refrigerator, sauce pans and all other enameled utensils.

The first aid to cleanliness in a kitchen is a "hood" for the stove, while the first aid to the serving of meals on time is a clock, placed where it can easily be seen. No single article is of so great importance from a sanitary standpoint as the refrigerator and a special talk about the choice of a refrigerator will be given in a forthcoming issue.

For the Kitchen Sink and Range.

A list of supplies that will be needed for use around the kitchen sink includes the following articles: Soap dish, soap shaker, dish mop, a half dozen dish cloths, wire strainer, dish drainer, dishpan, rubber sink shovel, wooden towel rods for the dish linens and three polishes—one general soap powder, a silver polish and a good emery or knife polish, with board and with cork polisher.

The garbage can may also be counted as a part of the sink equipment, excepting where the house mistress can afford to buy and has room in which to install a garbage consumer.

Whatever sort of range there may be in the kitchen—unless it is one of white enamel or one of green or blue or gray porcelain, such as the hausfrau of Germany and Belgum so well like—there will be needed for it stove polish, brush and polishing mitten. A tea kettle of aluminum or agate ware will also be needed. If a gas range is supplied, it should have a broiler pan and several racks; if a coal range, there should be lifter, poker, shaker, coal scuttle and shovel and any other necessary accompaniments. These should be in the kitchen before the first meal for the new ménage is started.

The Kitchen Cabinet.

The woman who wants contented maids in her household and who is willing to supply them with every kitchen convenience will wish to purchase one of the new sanitary kitchen cabinets which provide room in a small space for nearly all the materials used in cooking and so save many steps for the cook. The newest of these cabinets are made entirely of steel and can be enamelled in any desired color. Containing no wood, they are so constructed that every section can be taken apart to be cleaned. They are as sanitary as any piece of furniture can be.

One of the newest models is a combination of fireless cooker and kitchen cabinet. It has all the equipment of the average cabinet and in addition two fireless "nests." This is, all in all, the most desirable kitchen cabinet to be had. The containers are of glass, the top is of aluminum and an aluminum pie board pulls out at one edge.

The young woman who buys such a cabinet will not need to duplicate in her other purchases such things as a flour sifter, containers for sugar, spice, etc., which form part of the cabinet outfit.

A table is needed for every kitchen. The newer models—either of long kitchen tables or for the square pastry tables—have marble slabs for the top or else a wooden top covered with aluminum. It is a very good plan to have one small kitchen table fitted with felt casters so that it can be easily moved from range to sink or from sink to pantry.

Cleaning Utensils.

No wide-awake housekeeper is satisfied to keep house without a vacuum cleaner. She does not feel that her house can be kept quite germ-less, by using the old-fashioned implements—brooms, carpet-sweepers and feather dusters. Hence, the vacuum cleaner should be put first on any list of necessary cleaning appliances, and if one were making a list of labor-saving appliances it should stand well at the head on that as well.

For the house with polished floors, there will be needed a good oil mop and a can of oil polish. It will also be desirable to have a "dustless" mop, that is, one treated chemically, but without oil, a bric-a-brac duster and half a dozen dusting cloths, all treated in the same manner. Other necessary cleaning appliances are a dust pan and brush, one agate scrubbing pail, a scrubbing brush and a corn broom for occasional use.

Rug beaters, a radiator brush, a special brush for upholstery and another for window cleaning are desirable things to have.

Laundry Equipment.

Laundry equipment is so frequently bought with kitchen furnishings that the list of necessary articles may be included in the kitchen list. Here again any list given must be merely suggestive not only because of the differing amounts of laundry work to be done in different households but because of the difference in space available and the possibility or impossibility of using motor power.

In the household equipped with electricity, the installation of a good electric washing machine will prove an ultimate economy of labor and time even though the first cost is comparatively high. A mangle for ironing flat pieces is scarcely less a household necessity and several styles are now made in household size.

A wash-boiler with copper bottom, a clothes stick, a rubbing board of wired glass and a standard-make clothes wringer should be supplied for laundry purposes. There should also be a self-heating iron—gas, electric and alcohol irons being offered in all good furnishing shops. These last are portable and can be used in a country house which has neither gas nor electricity. Two small flatirons will also be needed, one weighing four and the other five pounds, these for ironing small pieces, ruffles, etc.

If one buys a portable ironing board—of which there are several styles—it should not be forgotten that material for padding this must be purchased. "Silence cloth" is good for this purpose. There should be enough of it bought to make, also, an extra pad half or two-thirds the width of the ironing board and about thirty inches long. This will be useful when embroidery is being ironed. It should be covered with muslin and neatly stitched at the edges. With the ironing board there should be two or three ironing holders, an iron rest or standard, and wax.

One or two clothes baskets will be needed, depending on the size of the family (it is economy to buy a strong one), together with clothesline, pins and a clothes pin apron. A clothes sprinkler is a very convenient article to have, and there are several kinds of these. One in aluminum, about three inches in diameter, is especially good.

Odds and Ends.

A stepladder will be found of immediate use in any newly started home. Curtains cannot be hung or pictures put in place without its aid. In small apartments, where the ceilings are not high, the combination chair and stepladder is a desirable substitute for the long ladder necessary where rooms are high ceiled. A kitchen stool, such as can be bought for $1, is liked by many housekeepers, and "efficiency" experts claim that it is of much value to the kitchen worker as a labor saver, since it permits her to do much of her work seated instead of standing at table or sink.

With the larger articles of kitchen furnishings, the cleaning and laundry appliances selected, there remains the selection of cooking utensils, which will be discussed in a succeeding article.

Do You Know?

That gardenias have at last become a summer flower? And have you come to realize how effective are their glossy dark green leaves and their mat white petals upon a black gown? Experiment for yourself by placing them against the black tulle or chiffon blouse. Or, better still, against the black satin or taffeta gown which many women now own.

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The comfort of having a clown's ruff in tulle to wear with the high trimmed, small-sized Marquise hat? The ruff consists of from four to six narrow frillings in tulle, black and white, white and black, all black, all white, or in a shade to match the hat, sewed to a broad satin ribbon band that fastens tightly about the throat. Of course, it must always be very fresh and crisp.

Adapted from Regalia of Army Officers, Court Pages, Desert Dwellers, They Are Worn or Carried with All Types of Costume.

CAPE COAT FOR TAILOR SUIT.

CLOTH SPORTING CAPE.

ARABIAN CAPE OF SATIN.

TAFFETA AFTERNOON WRAP.

WAISTCOAT AND CAPE COMBINED.

CAPES ARE WORN NOW FOR ALL OCCASIONS

SO MANY years have passed since capes were commonly worn that few women can remember them. And those women who are suspected of having actually owned and worn them refuse to admit the fact. But as capes are here again and have been cordially received by those women who can wear whatever the dressmakers offer, the women who believe that they can wear any novelty brought out are eager to have an assortment of these wraps.

One is not enough. There must be one for every possible occasion and to accord with every type of costume. Undeniably they are convenient wraps to swing over any sort of frock or gown, and in many instances, where they are properly carried, they have rather unusual charm.

Old—But New.

Even the woman who once—years and years ago—wore capes, never had anything resembling the Italian officer's cape, which is circular of cut and so very full that it ripples about the figure from its high, upstanding collar of color-embroidered velvet to the knees. It is warmth-giving and unusual, and, when gracefully carried, it lends distinction to its wearer. Made up in black, prunelle or white cloth this cape is at its best.

Another phase of the officer's cape is the red-lined, dark-blue West Point cloak, fastening with two brass buttons. Also belonging to the class of models designed for travelling, motoring and general hard wear are the yoked effects in clan plaids and the picturesque postillon.

Do Not Close in Front.

Walking capes never quite close in front because of the waistcoats, with or without a cross-over, which make those garments really practical. When made in this manner they match the skirt and, in some instances, the waistcoat or undercoat is extended to form a tunic or an overskirt. They are chiefly developed in serge or rep, and they are as carefully tailored as is a walking suit.

In the entire collection of elaborate capes there is but one model which the short, stout woman can safely essay and that is Cheruit's page cape. She will know it by its close, short jacket fronts, by its definitely shaped little elbow sleeves and by its back, which falls like a separate panel to below the hips. In front are scarfs which can be tied at the waist or permitted to fall loosely. Almost coquettish is this cape, and it will lend precisely that appearance to scores of women who need the light, gay touch in their costuming.

Designed for Effect.

Litle frills in tulle finish the neck of the page's cape, but they never get near enough to the throat of the wearer to diminish its apparent length. For, when the arms have been thrust through the short sleeves the garment is so loosely adjusted about the shoulders that the puffy little frilling slides half way down the back. And it stays there.

The page's cape was not designed for warmth—and it does not pretend to furnish it. But it adds style to the taffeta or chiffon frock.

The Cape for the Seashore.

Desert or Arabian capes are a delightful type of evening wrap, and the sort designed to be much in evidence this summer at the seashore resorts. Smart dressmakers here and in Paris are turning them out in the double-faced satins, which can be reversed if any one cares to reverse them. As a matter of fact, there will not be any good reason for turning their brilliant inner sides toward the public, for the outer sides are of richest coloring. Some have hoods, but most of them are indefinitely finished about the neck with soft, crushable collars. All fasten invisibly—when they fasten at all. Usually they are merely drawn about the figure and held together with an artfully careless looking hand.

The collar is a luxury because it cannot be worn twice. Its perennial freshness is one of the extravagant woman's ways of showing how much money she is spending on her blouses. Among the collection of blouses is a white one trimmed with jet buttons, to go with her checked suit; another in dark blue linen, with white organdy collar and cuffs that belongs with the blue serge tailor-made, which she alternates with one of sheer white linen conspicuously spotted with great blue dots.

Note.—On receipt of a self-addressed stamped envelope The Tribune will furnish the names and addresses of the shops from which the articles described on this page are taken.

Planked Foods

Some Recipes for Appetizing Varieties Are Here Presented.

THE hostess who has never thought of the possibilities of planked dishes except in connection with the elaborate service of a hotel and the mysterious ceremonials of a chef can hardly realize until she has experimented with them how very simple and easy they are to prepare in the home kitchen.

In planning for these savory dishes the first step is to purchase three or four suitable planks of live oak, quarter sawed. These may be gotten at almost any house furnishing shop, from the small size that sells for 50 cents and that is suitable for a small filet Mignon, to the larger ones costing $1 50, and which will hold a large fish or steak with appropriate garnishings.

A plank that is used for meats must be kept for meats alone and the fish planks should be carefully scraped off after each usage and kept only for that purpose. With the more expensive planks there are wire attachments for holding the articles in place, while with the less expensive varieties small galvanized wire tacks are used instead.

Never use salt pork, bacon or lard to grease the plank, as they counteract the fine flavor imparted by the wood, but after the board is "sizzling hot" rub it well with softened butter, adjust hte food to be cooked securely to the plank and place it in a pan under the flame of the broiler. Baste occasionally during the cooking with a little melted butter, although if it is fish a little oyster juice mixed with the butter will impart a particularly delicious flavor.

Planked Steak.

Either a sirloin, porterhouse, Delmonico or tenderloin cut should be selected. The steak should be cut rather thick. Brush over with melted butter to which a few drops of onion juice have been added, and, after fastening to the heated board, cook under the broiler. Allow from twenty-five to thirty minutes for a medium cooked steak and regulate the heat as soon as the meat is seared over, so that it will not scorch. Baste frequently, and when cooked sprinkle with salt and paprika and set on the open oven door until you add the garnishings. Have in readiness some hot, creamy mashed potatoes, and with the aid of a pastry tube arange them in a wreath of potato roses around the edge of the plank, returning for a moment or two under the flame to delicately brown. Place between the steak and potatoes alternate mounds of cooked peas and small button mushrooms that have been heated in a brown sauce and decorate with small bunches of crisp cress.

Planked Fish.

Shad, bluefish, mackerel and white fish are usually the varieties selected for this form of cooking, although halibut steaks, choice cuts of salmon, or even fresh codfish, may be "planked" with excellent results, provided careful attention is given to the basting, so that the fish does not dry out and become tasteless. Entirely new and savory flavors may also be imparted to the fish by the variations of the basting liquors. A recipe for one of the best of these is composed of one cupful of oyster liquor, two tablespoonfuls of mushroom catsup, a high seasoning of salt and cayenne and two tablespoonfuls of melted butter; while still another epicurean sauce calls for one cupful of strained tomato, pepper and salt to taste, two tablespoonfuls of melted butter and a wineglassful of Madeira. Always affix the fish with the skin side down to the plank, after having it split as for broiling, and when cooked and well browned garnish with potato straws, quarters of lemon sprinkled with chopped parsley, and if a particularly choice dish is desired, a few crisply fried scallops.

Sandwiches for Tea

Steaks, Chops, Poultry and Fish So Prepared in Home Kitchens.

BREAD for sandwiches should be at least twenty-four hours old and the butter used for spreading them must be slightly softened before using. White, whole wheat, rye, graham and Boston brown bread are all excellent for this purpose, although some varieties of filling seem better adapted to certain kinds of bread than others.

If possible, always include a bit of edible green in the filling of all sandwiches, as it tends to make them more appetizing, while the filling can always be made moist enough to spread easily with the assistance of cream, boiled dressing, mayonnaise, etc.

Be sure that a very sharp knife is used for cutting the bread into very thin slices, and, as fancy cutters in the form of hearts, diamonds and circles are sold in cutlery shops now, the sandwiches when made may be stamped into attractive forms, thereby adding materially to their appearance.

As examples of novel sandwiches the following are suggested:

Lobster Sandwiches.

Remove the meat from a boiled lobster, mince it finely and add half the quantity of shredded lettuce, one small chopped cucumber pickle, a little salt and cayenne, one tablespoonful of Sherry and sufficient mayonnaise to moisten. Mix well and spread between alternate slices of white and brown bread that have been lightly buttered. Cut into small triangles and serve garnished with bunches of crisp cress.

Whipped Cream Sandwiches.

Thin slices of Boston brown bread are excellent to use for these delicacies. For the filling whip until solid half a pint of chilled double cream and gradually stir in three tablespoonfuls of Maraschino cordial, half a ucpful of finely chopped dates, one heaping tablespoonful of powdered sugar and half a cupful of chopped nut meats. Have the filling as cold as possible, spread the bread thinly with sweet ter and use the filling generously between the slices. Remove the crusts and cut into oblong sandwiches.

As many of the articles on this page will be continued from day to day, The Tribune, for the convenience of those who may wish to preserve the pages, has had made an original and unusual binder. This binder holds sixty single newspaper pages, and will be sold at cost, thirty cents postage prepaid.

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THE TIME in which you can enter the Game of Quiz and share in The Tribune's distribution of $7,150 cash is growing short. Begin to-day in the Ben Franklin Quiz, and win big money. Details on page 2.