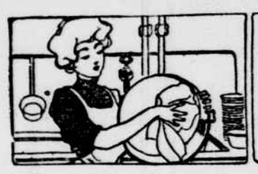
THE PRACTICAL HOUSEKEEPER'S OWN PAGE



IN THE KITCHEN

French Meat Recipes—

Rib of Beef a la Marseillaise.—Remove the bones from a rib of beef. Put four tablespoonfuls of oil into a saucepan, set on a good fire. When hot, put in the meat. Then salt and pepper, cover, and let cook slowly for two hours. Serve with the following sauce: Fry in oil two or three onions sliced thin. When browned add two tablespoonfuls of vinegar, a small teaspoonful of mustard, salt, pepper and a half pint of bouillon. Put the meat on a dish and keep warm. Replace it by the sauce, boil for a few minutes, pour over the meat and serve.

Beef Tongue Roasted.—Wash the tongue and steep it in boiling water long enough to allow the skin to become loose and be scraped off easily. When scraped and freed from gristle put it in boiling water with salt, pepper, one good-sized carrot, two onions, two bay leaves, two cloves of garlic and two shallots. Boil four hours. Take it out and let it get cold. Lard it with thin strips of pork and bake in the oven for three-quarters of an hour. Serve with a sauce piquante, a puree or a la jardiniere.

Calf's Liver Saute.—Put a good-sized piece of butter in a frying pan over a bright fire. When the butter is hot put in sliced liver and brown quickly on both sides. Sprinkle with salt and pepper. Remove the pan from the fire and arrange the liver on a dish. Then return the pan to the fire and to the gravy in it add two tablespoonfuls of vinegar. Scrape the bottom of the pan and let boil. Pour over the liver and serve with chopped parsley on the top. Like kidneys, liver saute should not cook too long; eight minutes are sufficient.

Escalopes of Veal.—Slice some veal cutlets in pieces four inches square and half an inch thick. Heat some butter in the frying pan and put in the meat. Brown on both sides. Pour out the butter and replace it by a quarter of a pint of bouillon; put in salt, pepper, finely chopped chives and parsley. Cook slowly for half an hour and serve.

Spaghetti.—To boil spaghetti grasp the given quantity in your hand, put the ends down into boiling water and as they soften press gently until the whole length is in the water; boil rapidly for twenty minutes. Drain and blanch in cold water. The small Italian pastes used for soups are usually cooked a few moments in water, then drained and finished in the soup. A half pound will be sufficient to serve six persons. The Italians cook it for twenty minutes in water, then finish the cooking in stock.

Spaghetti in Cheese Shell.—After the center has been scooped from a pineapple or Edam cheese, save the shell for the serving of spaghetti. Boil the spaghetti, drain, blanch and drain again. Twist it around the inside of the cheese shell; make a half pint of cream sauce and pour it carefully over the spaghetti. Stand the shell on a piece of paper in the bottom of a baking dish and bake in a moderately quick oven fifteen or twenty minutes. Dish on a napkin and send at once to the table. If handled carefully the shell may be used again. The cheese shell imparts a delicious flavor to this most tasteful and slightly dish.

Spaghetti with Tomato Sauce.—Heat, boil and blanch spaghetti in tomato sauce, allowing four ounces of spaghetti to each pint of sauce. Pass with it Parmesan cheese.

Salmon—

Salmon Steak, Baked.—Have a steak cut an inch and a half thick from the center (if possible) of a good fresh salmon. Wash and wipe it dry. Rub the bottom of a dripping pan with a tablespoonful of butter and sprinkle over a tablespoonful of minced onion, a saltspoonful of salt and half that quantity of white pepper. Lay the slice of fish on top, brush over it with the yolk of a beaten egg, sprinkle with a second tablespoonful of minced onion and parsley mixed, dredge with a half teaspoonful of salt, a saltspoonful of paprika, a dash of cayenne and the juice of a small lemon. Dot with a tablespoonful of butter, in bits, and place in a hot oven for one-half hour. Take up on a heated platter, garnish with wedges of lemon and sprigs of parsley, and serve hot with bechamel sauce.

A Bechamel Sauce.—One and a half cupfuls of good white stock put in a stew pan with a small white onion, three mushrooms, a small sprig of thyme, parsley and a tiny bit of mace. Let simmer until reduced one-half, then strain slowly into one coffee cupful of good cream, which has been put on the fire in another saucepan, scalded and thickened with a teaspoonful of corn starch mixed smoothly in a tablespoonful of water, stir continually to blend the two well, then serve.

Salmon on Toast (left over).—Drop thin half slices of stale bread in smoking hot lard. They will brown at once. Lift them out, drain on brown paper and place on a hot platter. Have ready heated a coffee cupful of flaked, cooked salmon in a teacupful of seasoned cream sauce; put a tablespoonful of the salmon on each piece of fried bread and pour around a smooth tomato sauce. Left-over rice may be mixed with the salmon, or may be made into small pyramids, brushed with butter, browned in the oven quickly and used as a garnish on the platters. If a little lobster meat is at hand heat it in the cream sauce before adding the salmon.

Salmon Salad.—Have the fish cut into inch slices, a pound or a pound and a half, from the tail end. Tie the slices in a piece of cheese cloth and plunge into a vessel of boiling water sufficient to cover them, to which have been added a scant dessert spoonful of salt and a tablespoonful of vinegar, a bit of bay leaf, and the greens from a stick of celery. Let simmer about twenty minutes, drain, remove from cloth and set aside until perfectly cold. When ready to serve cut each slice into neat pieces of uniform size, allowing one piece for each person. Lay a piece on three nice, crisp inner leaves of lettuce, letting the lettuce project beyond, mask with mayonnaise dressing, arrange a few crisp slices of cucumber between the lettuce leaves, and serve. Salmon, mayonnaise, lettuce and cucumber must all be icy cold and the two latter crisp. To prepare the cucumber cut off first the two ends, wash the knife, to remove the bitter tang, slice off the rind lengthwise, again rinse the knife, then lay the cucumber flat on the table and slice it as thin as paper. Throw into ice water, in which a small young onion has been sliced, cover and put on ice for an hour or two. Another method of cutting the cucumber is in lengthwise sticks or pencils; these also should be crisped in ice water. They may be laid on each plate beside the salmon or arranged log cabin style around it. Do not use sugar in the mayonnaise, but make it with plenty of paprika.

Favorite Dishes—

Shrimp Croquettes.—Remove one can of shrimps from the can. Throw them into cold water and wash rapidly but carefully; drain well and then chop fine with a silver knife. Place over the fire in a double broiler half a pint of milk; rub together one rounding tablespoonful of butter and three of flour, add to the boiling milk, and stir to a thick paste. Add to the shrimps a level teaspoonful of salt, a level tablespoonful of parsley, a tablespoonful of lemon juice and a little cayenne pepper. Now add the sauce, mix well, spread out on a platter and set on ice until very cold. When cold form into cylinder-shaped croquettes, roll in fine bread crumbs, cover with egg and roll in coarser bread crumbs. Fry, three at a time, in a frying basket in hot lard until a nice brown. Place on soft brown paper to drain and serve hot, garnished with parsley.

Omelette Souffle.—Beat the yolks of three eggs until light, add one-fourth teaspoonful of vanilla. Beat the whites of six eggs to a froth, add gradually three rounding tablespoonfuls of powdered sugar and beat until stiff. Pour over this the yolks and mix carefully. Place in escallop dishes or on small sauce dishes; sift powdered sugar lightly over the top, place in a moderate oven for from three to five minutes, according to size. Serve at once.

Twin Biscuits.—Sift together one pint of flour, three level teaspoonfuls of baking powder and half a teaspoonful of salt. Add one rounding tablespoonful of butter and rub through carefully; add three-fourths of a cup of milk, stir quickly to a dough with a knife; turn out on the board, roll gently back and forth until nicely floured. Roll out about half an inch thick, brush each one lightly with melted butter, put two together, one on top of another, and place in a pan about half an inch apart. Bake in a quick oven about twelve minutes.

Fruit Muffins.—Sift together two cups of sifted flour, half a teaspoonful of salt, three level teaspoonfuls of baking powder and two rounding tablespoonfuls of sugar. Beat one egg until light, add to it a scant cupful of milk and pour them over the dry ingredients; add two tablespoonfuls of melted butter, stir just long enough to mix; add one cupful of dried currants or any kind of fresh berries, drop in greased gem pan and bake fifteen minutes in a quick oven.

Miscellaneous Dishes—

Fillets of Chicken Breast.—Chop the white meat of a cold roast chicken fine. Season to taste with salt, pepper, a dash of onion juice and a little minced parsley. To a cup of the minced chicken allow a cup of cream into which a pinch of baking soda is stirred. Rub together a tablespoonful of butter and one of corn starch and stir them into the heated cream. Cook for a minute, add the minced chicken and cook until hot. Take the mixture from the fire and beat in gradually two well-beaten eggs. Pour into a bowl and set aside until cold and stiff, shape into cutlets, dip each cutlet first in cracker dust, then in beaten egg, then in more cracker dust. Set in the ice for two hours, then fry in deep boiling fat. Serve with a white sauce.

Chicken and Nut Croquettes.—Into a cupful of cold minced chicken stir a half cup of blanched and chopped English walnuts. Make a white sauce of butter, corn starch and cream and stir the chicken and nut mixture into this. Stir over the fire until hot; add, gradually, the beaten yolks of two eggs, mix well and set aside to cool. Form into croquettes and proceed as with chicken fillets.

Stuffed Tomatoes.—Cut the tops from ripe tomatoes, scoop out carefully the insides, mix with half as much bread crumbs and two tablespoonfuls of minced ham or bacon and season to taste. Refill the tomatoes, put a bit of cheese in the top of each, put into a baking pan and roast until tender.

Peach Batter Pudding.—Peel eighteen small peaches and put into a deep pudding dish. Stew quickly with granulated sugar and pour over all a batter made of four eggs beaten light, a quart of milk, two tablespoonfuls of melted butter and three scant cups of prepared flour. Bake in a steady oven.

Sunday Lunch—

Thin sliced tongue. Nut salad.
Lettuce sandwiches. Spiced cake.
Blackberry jam. English breakfast tea.

Nut Salad.—Two shaddocks, one-half pound of pecans, one pint of stock, one bay leaf, two tablespoonfuls of chopped onion, one sprig of parsley, one truffle, twelve mushrooms (canned). Shell the nuts, keeping the kernels in perfect halves. Throw them into boiling water; boil for five minutes, drain and remove carefully the thin skin, picking it from all the little crevices. Put them back in the saucepan, add the stock, bay leaf, chopped onions, parsley and, if you have it, a tablespoonful of chopped carrot. Simmer gently for twenty minutes; drain and stand aside to cool. Chop the truffle fine and slice the mushrooms. When ready to serve line the salad bowl with crisp lettuce or chicory leaves, sprinkle over the pulps of two oranges or two shaddock, then the truffles and mushrooms, and, last, the pecan kernels. Baste with French or Japanese dressing and send at once to the table. Toss and mix carefully when serving.

Lettuce Sandwiches.—Lay between two thin slices of buttered bread a crisp lettuce leaf, on which has been spread a thin layer of salad dressing.

Be Sure—

To have an easy lounge or chair in the kitchen, where you may spend the few waiting moments between acts, as it were, in rest. If you cannot afford to buy a lounge especially for that purpose make one. This is easily done. Get two long boxes from the dry goods store; place them end to end and nail together. Make a mattress and fill it with any desired materials. Shredded shucks are clean and excellent. Over this drape any kind of cover to suit the fancy. Be sure to get something that can be washed and ironed. Red and white bed ticking is pretty and durable, and never fades, and when laundered looks as good as new. Make a pillow to match. Now, while you are watching the cakes, bread, pies and the like, remember there is your lounge. Rest. Do not say you have no time. You have to wait for your baking to brown. Why not rest while you wait? You will be surprised how much refreshment you will gain even for one minute's relaxation upon this improvised lounging quarter.

Vegetable Medicines.

Turnips, onions, cabbage, cauliflower, water cress and horseradish contain sulphur.

Potato, salts of potash.

French beans and lentils give iron.

Water cress, oil, iodine, iron, phosphate and other salts.

Spinach, salts of potassium and iron. Food specialists rate this the most precious of vegetables.

Cabbage, cauliflower and spinach are beneficial to anemic people.

Tomatoes stimulate the healthy action of the liver.

Asparagus benefits the kidneys.

Celery for rheumatism and neuralgia.

It is claimed the carrot forms blood and beautifies the skin.

Beets and turnips purify the blood and improve the appetite.

Lettuce for tired nerves.

Parsley, mustard, cowslip, horseradish, dock, dandelion and beet tops clear the blood, regulate the system and remove that tired feeling so peculiar to spring.

Fruit Trifle.

Almost any kind of fruit can be used for this dish, provided the fruit is quite ripe. When fresh fruit is used—bananas, strawberries, raspberries, cherries, apricots and peaches are most suited. Prepare the fruit and cut the bananas and other large fruit into convenient pieces and place them in a glass dish. Prepare a custard with a quarter of a pint of milk, one ounce of sugar and two eggs, flavor it with vanilla and pour over the fruit when quite cold. Stand the dish on ice till wanted for table. Just before serving whip up a little cream, sweeten it and pour it in a forcing bag with a fancy tube. Cover the top of the dish with this, and decorate to taste with glace fruit, cherries and angelica.

IN THE BOUDOIR

Today—

Woman is turning her attention to every detail of her appearance in order that she may measure up to the standard of the modern idea of the woman beautiful. Every woman should before beginning any work take an inventory of herself and find out just where she is lacking and where she excels. When she has become acquainted with herself and has learned to acknowledge her faults she should then proceed with the firm intention of improvement, and she may then be absolutely certain of reward.

Speaking of the care woman should give herself, Helene C. Crosby of New York says: "I believe that every woman should use everything she needs to keep herself looking her best. The complexion and the hair are important, but the body must not be neglected. The old-fashioned idea of dressing that our grandmothers had is not applicable to the modern woman. For instance, flannels are not being worn as they used to be years ago, and it is right that they should not be. It is unhealthy to cover up the pores. There are two or three millions of pores in the human body, and it should be covered with as little clothing as possible. Women are dressing in the house during the winter time much as they do in summer on the street now. The idea is to bring out the natural lines of the figure, and not one woman in 500 is at all well informed in regard to the corset that will bring out the best lines of her figure and conceal her imperfections. The day for steel armor plates in corsetry has passed, and the woman who would make the most of herself will don a corset that is cut according to the lines of the human body. She will not choose one that has heavy steel pressing across the back on the nerves and one that draws the organs back and out of place."

Indeed, the corset question is an important question for woman to consider.

Had we been trained for a natural figure without any corset the American woman would certainly have developed a fine uncorseted figure, but it should have been begun in the days of our grandmothers, and as that was not done the next best thing is to choose the best corset to be had. Too many give all their attention to the gowns they wear and too little to what goes under them. The woman who keeps her complexion fresh and attractive, her hair well groomed and her figure well corseted will look better on a small expenditure than the one who can order gowns and hats galore, but will not take proper care of herself.

Hats, shoes, gown and gloves to match add many inches to the figure. Perfect features are necessary, but a smart, trim, well-groomed appearance is essential.

Every Woman—

Who is exposed to the air and wind and sun and does not shroud herself in a veil must use cream and powder if she would preserve the texture of her skin. By powder is not meant a talcum, slippery mixture that makes the face look for a moment as though it had been coated with flour and then rubs right off, but a really protecting powder that is pure and will cling and do the work. Each night the face should be cleaned from all dust and dirt by the application of some good cleansing cream. Just a little is to be rubbed on and allowed to remain for a few moments, then with a soft cloth the cream should be removed, and if one thinks it necessary, a little warm water may be used afterward. In the use of every cream it should be remembered that only a little is to be applied. In the morning cold water should be applied to the face. Then the lines formed in sleep should be rubbed out, followed by a cool, comfortable vegetable powder, and my lady is ready for the day. The powder should be used as often as necessary during the day, for it does not injure the skin so long as it is removed each night.

The Harm—

Does not come in using a cosmetic, but in having it show. So declares a beauty specialist. She says a woman should apply rouge if necessary, and that the only crime lies in detection. The woman who goes about the street looking like a poster picture is neither a pleasing nor a forgivable sight, but on the other hand, neither is the woman who goes about her house with a draggly gown and a scraggy neck and deep wrinkles in her forehead and her face when she might look young and attractive. It is not the big things that count, but the little ones. Ten minutes' work each day will keep any face free from wrinkles and any complexion in a presentable condition.

A Good Wardrobe—

May be improvised by taking two strips of wood as long as desired, four inches wide and one inch thick, and screw them in the angle of the wall, six feet from the floor. Cut boards to fit in the corner and rest them on the strips to form the top or roof of the closet. If preferred a heavy piece of goods may be drawn across for the top, tacking it to the strips. A wooden pole is put across in front, resting the ends from wall to wall on the strips. This is for curtains. Cretonne, chintz or any such material will serve the purpose. Now screw upon the strips as many hooks as wanted, and if the top is wood put hooks into it also. A shelf may also be put in.

IN THE NURSERY

Already Preparations—

Are beginning for baby's Christmas. A flood of toys will be thought out and provided for the child that is likely to inundate the nursery and make all semblance of order impossible. These gifts become so numerous that satiated little owners turn from one to another without gaining any thorough enjoyment, or their fancy lands on one to the exclusion of the others. Certain it is that the toys are no longer attractive after the first novelty wears off, and many of them become more or less broken or marred, and the little ones become discontented and long for new pleasures to conquer. Now the wise mother has a little scheme which she does not reveal to the child, and which averts this undesirable Yuletide reaction. She selects from among the mass of toys a number which are to be laid aside for some future time. The upper shelf of some closet or a large box in the attic serves as a storehouse for some of these treasures. There they keep fresh and are a hidden treasure that is sure a little later to prove a delightful revelation. When the playthings in the nursery have become an old story, they, in turn, are relegated to the attic and are replaced in the play room by the fresh toys, which have been sent down, and which are hailed with delight by the little ones, who have forgotten them.

Perchance the children have been confined to the house by a storm, or to the nursery by some ailment, and when mamma appears with these new toys the dreariness is forgotten in the presence of the new allurements.

It is a good plan. It keeps the nursery from being overcrowded with toys, and, best of all, it varies the monotony.

IN THE SHOPS

How to Furnish—

A seven-room cottage in the most appropriate manner without exceeding an expenditure of $1,500 is asked over and over again. Max H. Schachner suggests the following as a general setting for a cottage that can be beautifully and practically furnished on $1,500:

Suppose the cottage to be in the course of construction. A few suggestions as to the finishing touches will be of value to the new housekeepers. Let us picture a cottage whose main floor consists of only good sized square or oblong living rooms, one fair-sized dining room, a hall wherein staircase is situated or the staircase may lead directly into living room, thus throwing living room and reception hall into one—a small vestibule and a kitchen. We shall allow three bed rooms on the second floor; i. e., one large family bed room, one child's or guest room, one maid's or guest room, as occasion requires, and a bath room. Have the woodwork all through the house of a simple character in perfectly square lines. It would be advisable to use well-selected, large-figured pine for the woodwork on main floor and staircase. It is not necessary to have any doors except the outer and inner vestibule doors, one door leading to the kitchen, one door between kitchen and pantry and rear kitchen door, as the expenditure for doors between the rooms can be used to better advantage for some of the furnishings or draperies. White woodwork is most effective for the second floor, creating a suitable division line on the second floor staircase landing. Finish the woodwork on the main floor and staircase in a soft brownish tone. This color is to be uniform in all rooms on account of the comparatively small size of the house. This finish should be produced by the proper stain, applying a few coats of shellac, the last coat to be rubbed down to dull finish after it is thoroughly dry. Thus the open grain of the well-selected wood is preserved without producing a wax or varnish finish. For the second floor, paint all the woodwork in three or four coats of oil in cream or ivory color. A pleasing effect can produced by having all upper lights in all windows divided into squares or diamond shapes, and these divisions may be wood instead of lead. In case there is a sufficient amount of money—without robbery to the construction—it may be wise to install a liberal-sized fireplace in the living room, using mottled, plain or self-tone rough texture of brick for the facing and hearth. It is well to have all floors lain in plain oak, side nailed, tongued and grooved, if possible. These floors throughout the house should be stained a color similar to the imported French walnut, and should get a varnish instead of wax finish. Either single or duplex opaque shades for all windows should be used. If single, the opaque should be of a soft, sufficiently dark green color to assure the opaque effect. If double, the same green color may be used for the outside, and cream or straw color inside. Use curtains for the living rooms, dining room and hall, to be made of a dark ecru, either striped or square mesh effect netting. This netting does not need to exceed 50 cents or 75 cents at most. An artistic effect can be produced by having net curtains made as upper and lower sash curtains and hung on rings to allow an easy arrangement, either to close the upper pair and open the lower or vice versa. In case overcurtains are desired, they may be of plain or figured linen in harmony with the predominating color of the individual room. These do not need to hang lower than to the sills.

A satisfactory way to furnish the main floor is to use a reliable make of the Arts and Crafts furniture, the prices of which will come within the above given limit.

Especial attention should be paid to get only comportable chairs, rockers and settee, davenport or couch, besides a useful table with the necessary drawers, also one or two bookcases, magazine racks and so on. It is wiser to select fewer pieces and have them strictly comfortable and appropriate.

A rather new system in the west but an old idea in Europe for decoration of a home-like inexpensive cottage gives all the walls and ceilings done in sand-finished plaster, which can be stained with a waxed oiled stain. Excellent effects are produced in the brownish leather tones as well as in greens, burnt orange and other secondary colors. The peculiar sand finish will produce a mottled appearance which is a desirable departure from the flat and uninteresting tinted or calcimined walls and ceilings. It is always best to have the ceilings in cream or straw-colored effect. If desired light green, light blue and the light pink effects can be produced for the bed room walls. This work should only be given to artisans well versed with the handling of wax-stained colors to avoid too uneven and spotted effects.

Now is the Time—

To buy wash silks. A 58-cent quality is selling for 29 cents.

Seventy-five-cent and $1 velvets can be bought for 38 cents.

Really remarkable values are to be had in laces. Six-inch laces through which beading may be run are selling at 3½ cents a yard, and ecru laces that a few weeks ago were 25 cents and 30 cents a yard are offered now for 12 cents.

Nine cents buys linen handkerchief of generous size. It will pay to lay in a supply.

The eye of the housewife will appreciate the excellent value of the towels she can get for 7½ cents.

A charming chocolate set sells for $3.50 and is a perfect imitation of the signed, hand-painted article.

Hand bags are coming in new and are prettier than ever. One in brown leather is genteel while some noval ones are Japanese, and on the top appears some mysterious hieroglyphics.

Daintily decorated marmalade jars are only 85 cents.

Men's house shoes are shown in fancy velvets, and sell for 25 cents. They are effective, comfortable and within the means of every one.

For evening lavender silk makes up prettily when trimmed with valenciennes lace. One shown in the shops is given by the lace the effect of a yoke or a bolero jacket. The waist itself is just tucked and full front, but the lace outlines an entirely different effect. The sleeves are elbow length and trimmed in harmony.

Wool tweed suiting is only 39 cents, and will make up into serviceable school frocks.

IN THE COZY CORNER

What is It—

That permits a woman, who in most respects is sensible, to have and to hold such strange and glaringly faulty ideas about the way to become beautiful? There is no face that is really improved by three or four dustings of powder and a spread of paint. No eyes are really enhanced by an over-application of charcoal. Yet lovely women will subject their faces to this treatment and bravely appear before public gaze. Is it vanity? Deliver us. Is it ignorance? Have mercy. It must be due to the fact that they do not get the right reflections of themselves. Possibly the theory is followed that if a little is good, more is better, and most is enticing. And so in many instances faces that, no doubt, if given a chance would present a quite pleasant appearance are cheated out of their inheritance by foolish mistresses.

One girl said she never attracted attention until she "made up." Possibly not, but to attract attention does not always mean to attract admiration. Some turn to look from force of habit; others take notice from a searching desire to discover the germ of this most exceptional propensity, while to many she is an object lesson of how not to become beautiful.

The erring Ponce de Leon and his fountain of youth has been an everlasting suggestion to posterity, but his illusion, to say the least, was hygienic; but the beauty seeker of today with her boxes of paste and creams, rouge and powders will not lend a redeeming feature to feminine history. And these victims of the beauty craze do not see the slightest resemblance in each other. One will say of another: "Dear me, I don't see how she can go out on the street looking like that." Each one confidently believes that she has successfully counterfeited nature, while her sister has failed shamefully.

Beauty culture is an art, but abused it is perjury. The well-groomed woman is a delight and the one who can go to a skilled specialist has wonderful advantages.

The efforts of the girl who has neither money nor good taste are well meaning but unsuccessful, and she who has one without the other is in a compromising position.

It is a subject for thought and in the course of evolution it is to be hoped will be a problem settled. The criterion of true beauty is that it increases with examination.

A Father—

Was quite indignant when he learned from his little girl that the school teacher read and explained a chapter from the Bible to her scholars every morning. He declared, with much spirit: "I do not like the idea. I want my child's mind stocked with matters that are useful and necessary until she is older. Then, when she is old enough to understand, she will bring to bear upon religious things an unbiased judgment. I do not want her influenced for or against religion."

This is pre-eminently a day of free thought and liberal ideas, and it is carried so far that in many so-called Christian homes children receive no religious education. Teachers in the schools are often astounded to find that children from representative homes do not know much about religious matters beyond the fact that there is supposed to be a God. Some do not even know that Christ was born on Christmas day, but rather as a time when they will get gifts, and who associate Easter day only with the fact that they wear their new bonnets then.

There is not any important secular subject that the child will have to face every day concerning which parents will keep their child in ignorance until it can choose for itself. They bias her mind in favor of morality, honesty, politeness and cleanliness. Why not be as fair toward religion? The Gladstones of the world were taught about it at their mother's knee, and we have no records that by this the world has suffered degradation, or shame, or any ill, but the thoughts that have emanated from the greatest book have been the light of the nations.

A Sweet Old Lady—

Said the other day: "Why don't the young people come to see me any more?" And the one of whom she asked the question could only say: "I don't know, unless they are too busy." This remark of the old lady's staid with her friend, who one day spoke to her young neighbor about it and also to a distant relative, and asked her why she never went to see her old cousin. "Never had any reason especially," carelessly answered the young woman. "Just took for granted, I guess, that she did not wish to see me. I am so much younger than she that she cannot take interest in the things I care for. But I would be glad to go if I thought it made any difference." She went a few days after that and she had a good time beyond anything she could expect. The old lady did not seem old when she began to talk. She took as much interest in all that the girls were doing as the girl did herself. She gave vivid and interesting descriptions of the parties she went to as a girl. She related the most interesting things about the town she used to live in, and was conversant with wonderful historical settings, and the young woman lingered, loath to leave so charming a being.

Not enough attention is paid to old people by the young. Reverence should be had for their experience. The young forget that the heart does not get old, and they do not realize what rays of sunshine they could shed on these lives, whose only difference is added years, and from these youth can get a peep into their own future.

Sympathy—

Of like aims is a sure, attractive power, and some day brings together those whose hearts have long been in touch, just as surely as we repel and are repelled by those whose thought and life are repugnant.

No love is likely to last that is not based on intellectual sympathy. Equality in mental abilities prevents the weariness and disgust which are sure to follow mere physical attraction. Physical attractions are not lasting and fall with the quality that excites them. With such qualities it is always one side which admires or likes while the other submits to the admiration or liking, and repulsion steps in when this flagrant inequality becomes tiresome.

Those whose hearts and minds are full of the same great objects in life are drawn toward one another, even though at first they may be widely separated by distance or outward circumstances.

It is often said that people of like profession or ideas drift together. But this drawing together is not drifting in the sense of being the result of accident or chance. It is merely mental attraction.

There is nothing that palls so upon the senses as mere physical beauty, and nothing that can so gain and hold as the powers of intellect.

One is Almost—

Ashamed to confess the emotion that is sometimes felt in inanimate friendships. Only a scrap of paper that falls from the leaves of a biography which has not been opened for years! and yet it revives the past and causes us to live over that day of years ago, as though it were but yesterday. Or it may be that a rose withered and gone meets the eye as one opens a volume of poems and as its fragrance, made sweeter with age and sacred memories, is borne upon the air we somehow are told of the passing of a heart. We try to think that these inanimate things ought to be of the very slightest consideration, and still they live and it is a natural feeling we have. Indeed, it is found "that our hearts are held down to the present by innumerable trivial fibers."

Usually, it is a woman who amasses these precious nothings, who cherishes these dead friendships and whose soul delights to slumber with the past, but occasionally a man knows its powers of fascination. Sir Walter Scott was one of this type, and it is touching to read Lockhart's description of the contents of the great novelist's desk, which he explored in a search for the author's will. He says that therein were found, carefully arranged, "a series of little objects; the old-fashioned boxes that had garnished his mother's toilet when the sickly lad had slept in her dressing room; the silver taper stand which he had bought for her with his first fee; packets inscribed by her hand, containing her children's hair, his father's snuff box," etc. etc., while his dressing room, with its old furniture and portraits, "seemed fitted up like a little chapel of the Lares."

And certain days seem especially provided to live with these landmarks of the past, which furnish inspiration for the future.

MAUDE WINIFRED ROGERS.

In the DINING ROOM

For an Informal—

Dinner, the fish may be served by the host and passed in the same manner as the soup, which has been served by the hostess from a tureen on the table, the assistant taking one soup plate at a time from the sideboard, placing it in front of the hostess, then, when filled, placing it on the service plate of each guest from the right. Large platters should always be used when carving is done at the table. If this is not convenient then a carving napkin may be on the table in front of the host from the beginning, to be left on until the table is cleared for dessert.

Entrees are always served from the side, and the roast is carved by the host. All vegetables and sauces are placed on the side table and passed to the left of each guest when required. The host or hostess makes the salad, and the hostess serves the dessert and pours out the coffee. Coffee should be placed at the lower right hand of the guest and cream and sugar passed to the left. The bonbons and relishes may be upon the table, and the number of courses should be less than for a formal dinner.

Experienced diners will always refuse anything that is to them especially injurious, and are expected to do so, but it is bad form to parade one's objections. A quiet refusal by a glance or a motion is all that is necessary.

These suggestions are for those households who have more than one servant. Now follow some for those homes where one pair of hands do both cooking and serving. The service plate should be omitted. All the knives and forks to be used may be put on the table, salts and peppers at the corners of the table, or one of each for every two persons. Small, round plates for the butter ball, and slice of bread or dinner roll, which should be put on before dinner is announced, are placed at the left of each cover, and the small butter knife, if one is used, placed on the plate with the bread. Goblets should be filled with iced water, and everything needed should be on the side table before guests are seated. Decanters, bonbons and relishes may all be on the table from the beginning. The plates for each course served on the table should be placed in a low pile, not more than three or four at a time, in front of the host or hostess, the maid taking each one as it is filled, putting it on the tray, and placing it in front of each guest from the right with the right hand.

The housekeeper who has brains, good taste and tact can serve her family and entertain her friends without drudgery and without extravagance.

ALL AROUND THE HOUSE

An Embroidered Piece—

Should never be put in with the regular wash. Let it be washed by itself in an earthen bowl. Take fairly hot water and make a light suds of some kind of pure soap. Wash quickly. If the linen is soiled rub that portion between the hands, but avoid general rubbing. Take it out of the suds and rinse thoroughly in clean water. Having thoroughly washed the article, commence to dry it.

A wet piece of embroidery should never be hung up to dry; never be folded upon itself and thrown in a heap; never left a moment while attending to something else. Lay the piece flat between two dry towels or thick linen cloths and roll it up inside these in such a way that no part of the embroidery can touch any other part of the same linen. In this shape it can be wrung or twisted without danger, or can be lightly pounded that the dry linen may the more quickly absorb the moisture. In this condition it should be left until the silks are dry.

Lay the piece face down upon an ironing board well covered with several pieces of material. Spread a clean white cloth over the embroidery and iron lightly the whole surface, being careful not to press too heavily upon the embroidered portions. A hot iron placed upon embroideries that are wet will produce a steam that will injure the same. Do not press hard at first, but work rapidly. Should the center have become too dry, use a dampened cloth to run the iron over, as this method will leave the linen sufficiently damp for pressing. It also leaves the linen fresh and holds the natural stiffness of same. Damp linen, dry silks, heat in iron, and quick movement are the elements necessary to success.

A Nourishing Food

The wholesome, nourishing qualities of macaroni have never been fully appreciated by the American housewife, and she has yet to learn of the many appetizing ways in which it can be served at the family table. As a nourishing food it offers much the same nutrition as white bread, but, unless eaten to excess, it is less apt to cause indigestion than the so-called staff of life. Its flavor depends largely on the manner in which it is cooked, whether it is offered alone or in combination with some vegetable or meat.

To prepare macaroni properly, boil it rapidly for thirty minutes in boiling salted water. Drain and let it lie in cold water for another thirty minutes. A second draining and it is ready for use.

French Macaroni.—One-half pound of macaroni prepared as above, one-half pound of finely chopped ham, one-half pound of sage cheese. Cut the macaroni in small pieces, chop one onion fine, add a piece of butter and pour over all one pint of sour cream. Bake three-quarters of an hour.

Creamed Macaroni.—Cook two-thirds of a cup of macaroni in boiling salt water until tender. Drain and blanch as previously directed. Put in a baking dish and sprinkle with one-third of a cup of grated cheese. For the sauce, melt in a double boiler one tablespoonful of butter and add slowly two tablespoonfuls of flour, one pint of hot milk, salt and pepper. Stir this constantly until it is a smooth gravy and pour over the macaroni and cheese. Over the top of this spread the following paste: Mix together one-third of a cup of melted butter, two-thirds of a cup of rolled cracker crumbs and one-third of a cup of grated cheese. Bake until brown.

Each nation has a different method of preparing macaroni. Here are a number of desirable recipes from the English.

Boil, as directed above, one-quarter of a pound of macaroni and cut into lengths not over an inch. Cook slowly for twenty minutes together with one cup of milk and one cup of soup stock. Whip the yolks of two eggs with four tablespoonfuls of cream and add half a cup of liquor taken from the macaroni dish. Cook a moment, being careful not to curdle, and pour it over the macaroni. Sprinkle with grated cheese (about three ounces) add one tablespoonful of butter cut in little pieces and brown in a hot over. Do not bake over ten minutes.

Macaroni Combined with Fish.—Clean two medium-sized fresh haddock, place them in a buttered baking dish, cover with buttered paper and cook in a moderate oven for ten minutes. Divide the white portion of the fish into flakes, taking care to remove all skin and bones. Boil three ounces of macaroni in salted water, drain and cut into small pieces. Melt a dessertspoonful of butter in a saucepan, add two slices of onion, fry without browning for two or three minutes, and finally stir in one large tablespoonful of butter. Moisten the ingredients with a cup and a half of milk and stir quickly until the sauce is smooth and thick. Season with salt, pepper and grated nutmeg. Butter a baking dish and cover the bottom with macaroni, then some of the sauce strained, a layer of fish, then more macaroni and sauce, and so on, until the dish is filled. Cover the top with fine, dry bread crumbs and bake in a quick oven until they are an even brown.

A third English dish combines macaroni with canned pineapple. Break up some macaroni in smallish pieces and simmer until tender in milk flavored with sugar and lemon rind. Open a small tin of pineapple chunks, turn them into a saucepan with the juice, add a little sugar and simmer for ten minutes or so. Arrange the macaroni in the form of a border on a hot dish, crossing and recrossing the pieces. Turn the pineapple into the central cavity, pour the syrup over it, and, if desired, some thin custard, and serve hot.

The Italians mix the macaroni with beef and flavor with garlic. Chop two pounds of meat very fine and one can of tomatoes which have been freed of seeds, three onions chopped, one-half pint of water, and cook slowly for three hours. After the macaroni has been boiled and blanched put it into the above mixture, which has been drained and pressed through a colander. Add one teaspoonful of salt, and allow it to simmer on the back of the stove for half an hour. Rub the spoon with which you stir the macaroni with a clove of garlic. At the last add half a cup of cream or a quarter of a pound of butter, and serve piping hot, accompanied with cheese.

Macaroni a l'Espagnole.—Make a sauce from one tablespoonful of flour, one tablespoonful of butter and one cup of stock or thin beef juice, and season with one tablespoonful of salt. In the bottom of a baking dish place one layer of cold chopped meat, one layer of boiled macaroni, a sprinkling of chili sauce and chopped onion, and continue this order until the dish is full, having the macaroni last. Pour the sauce over all and bake in a hot oven forty minutes.

Here is a delicious recipe with mushrooms which can be prepared in a chafing dish: The macaroni should be prepared in the kitchen, as directed in the first of this article, and brought to the table cut into small pieces. Put one tablespoonful of flour into the blazer and mix together. Now add one cup of strained tomato juice, one-half can of mushrooms chopped fine, and four olives stoned and sliced. Make a fire under the blazer and stir the ingredients until boiling. Add four ounces of macaroni and season with pepper and salt. Sprinkle in some grated cheese and serve.

Another chafing dish recipe is a rarebit of macaroni. Place in the blazer the yolks of three eggs whipped light, one-half cup of milk and one-half pound of grated cheese. Season with a saltspoonful of salt a dash of pepper, two tablespoonfuls of butter, and add two ounces of macaroni which has been boiled and blanched. Light the lamp and stir until the cheese is quite melted. Serve on pieces of buttered toast.

Macaroni Served with Oysters.—Drain and wash twenty-five oysters. In the bottom of a baking dish place a layer of macaroni which has been previously boiled and cut into inch pieces. Next put in a layer of oysters, season with pepper and salt, and so fill the dish, having macaroni last. Sprinkle all with bread crumbs, dot with bits of butter, and bake for half an hour in a moderate oven, basting frequently with milk.

An especially appetizing combination