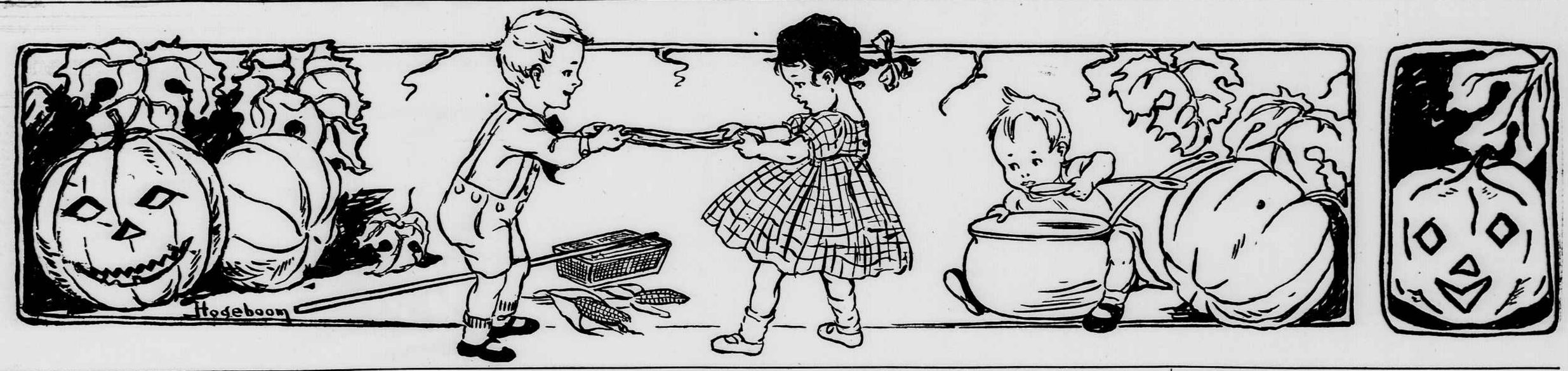
THE PROBLEMS OF HOME WIVES

EDITED BY Anne Rittenhouse



ADVICE THAT HELPS IF YOU PLAY CARDS

Success or Failure of Party Depends, More Than Any Other Sort of Entertainment, on the Guests.

IF it really does bore you to play a game of cards when the other players will insist on talking about their new frocks, or their dear babies' teeth, or the play they saw last night; if chocolate-cream drops and nougat and fudge seem to you quite unnecessary accessories to a good game of five hundred or bridge; if—well, in short, if the up-to-date, altogether delightful entertainment called a card party, whose popularity begins again with the first cool days, seems to you just a hodge-podge of noise and confusion, you had best stay at home, or else ponder a little over the few simple rules of etiquette for card parties.

The success or failure of a card party depends, more than that of any other sort of entertainment, upon the guests themselves. And although the laws they should observe are, in a nut-shell, all obtained in a generous reading of the good old golden rule, yet they are often forgotten or ignored. Let us hope that they are just forgotten, and that a little gentle jogging of the memory will recall them.

In the first place, remember you are not playing a game of solitaire. Of course, you want to enjoy yourself, but at a card party the only safe and sure way to do this is to try to help the players about you to have a good time.

* * *

A story is told of a well known society hostess who was one night giving a dinner party. Because of the brilliancy of the company gathered, she was using some almost priceless wine glasses. While talking to her the guest at her right inadvertently touched one, it toppled to the floor, and, of course, it was shattered in a thousand pieces. The hostess smiled. "Don't apologize," she said lightly; "these glasses are so fragile. The merest touch—there, I've broken one, too." So gracefully had she purposely toppled her own bit of priceless crystal to the floor that her action had seemed quite as careless as that of her guest—and, indeed, he never knew that just to save his feelings his hostess had smashed a second of her treasures.

The spirit of this hostess is the spirit that every one should have at a card party. We might not add to our popularity as guests, to be sure, if we went about smashing china and glass in other people's houses just to make our careless or awkward lunch or dinner partners feel at ease. But a game of cards won or lost costs our hostess nothing, and many an awkward situation can be saved if the good player, whose partner forgets to return trump, makes light of the mistake.

The player who criticises others' plays, who looks annoyed when her partner makes a poor lead, who disgustedly says she never could play in such a babble, ought either to amend her ways, or else, somehow, by hook or by crook, find a plausible excuse for staying at home. Of course, to a scientific bridge player, the partner who doesn't know the "down and out echo" from the echo in a sea-shell, who plays through dummy's weakness when she ought to play up to it, or who doubles just to see what will happen—such a partner is a sore and grievous trial. But all you can do is to say—to yourself—with Cervantes, "Patience, and shuffle the cards." To act annoyed at a partner's ignorance of the rules of the game would be out of place, to criticise her playing would be unpardonable.

* * *

As for the light-hearted, happy-go-lucky woman who invariably forgets trumps, who suddenly giggles and asks whether "we're playing bridge or euchre," who looks bored when her partner makes a good play; in brief, the player who doesn't try, she is no better in her conduct than the one who errs in the other extreme.

Next of the pitfalls always ready to catch the unwary card player come the prizes. The player who does not play a good game, and the player who plays too good a game, the player who insists on taking it lightly, or even the player who takes it seriously, may be forgiven. But the player who works for a prize is beneath contempt. Nevertheless, some persons consider the loss of a possible prize as they would the loss of some precious possession, and they literally make life a burden for the partners who are unfortunate enough to sit opposite them. It is just for this reason that some hostesses give a favor instead of prizes to each guest. Then there are no glowering and disappointed aspirants for honors, no hurt and offended partners who have helped "lose."

On the whole, it is the card player who always has a good time, whether she wins or loses, who takes defeat, like success, with a smile, who plays carefully and wins occasionally, who is willing to help the player unfamilar with the game, and who never, never criticises, who is a favorite at card parties.

Although so much depends on the guests at a card party, something does depend on the hostess herself. She ought to invite persons that she knows will be congenial, and she ought to cut from her list of guests any one who, either by reason of her flippancy or seriousness, makes herself a boor. Nor should the hostess attempt a more elaborate card party than she can manage. In a small house or apartment three or four tables comfortably placed in the two or three available rooms, plenty of air and light refreshments daintily served bring much better results than more pretentious plans only half accomplished.

* * *

As for the tally cards, they can be as elaborate as your pocketbook will let you buy. But the plain little cards with gilt edges answer the purpose just as well as those that are hand painted, and, of course, they are less expensive. But however you economize, even if you serve just lemonade and keep the tallies on slips of paper, do have clean playing cards. In the days when these were handmade painted bits of ivory, there was some reason for using them for a lifetime and then passing them on to one's children and grandchildren. But in these days of two packs for a quarter, there is no excuse for the tattered assortment of frayed and frazzled cards one sometimes meets with.

A word about betting. Leaving the ethics of the matter quite out of the question, betting is unquestionably in very bad taste at a card party. Even if the stakes are only a cent, a game, when played for money, is lifted out of the realms of simple recreation and amusement. Besides, betting for small stakes leads to betting for large stakes.

NEVER WERE HALLOWEEN DECORATIONS SO GAYLY ATTRACTIVE AS THIS YEAR

New Shade of Blue Crepe Paper Strikes Unusual Note and Can Be Used to Good Advantage.

EACH year there are so many new decorations for Halloween and so many good old ones revived that the only shame is that Halloween doesn't last for a week. And surely never before were there such attractive Halloween decorations as there are this year.

For one thing there is a lovely shade of blue crepe paper that is used for some of the decorations, and it strikes a new note. It can be used to fasten against the wall as a background for cut-out witches, pumpkins, cats and ghosts in black and white and orange paper. It is made into attractive lantern-shaped shades for electric lights, mounted in black paper frames and decorated with little cut-out figures of appropriate sorts.

* * *

Yellow, of course, is still the accepted Halloween color. A bright golden yellow it should be, or even an orange. There are special Halloween crepe papers in yellow, black and white, showing witches and cats, ghosts and jack lanterns arrayed in startling and amusing manner.

For a centerpiece on the table on which the refreshments at a children's Halloween party are set forth nothing is more interesting than a huge paper pumpkin, with green leaves and a green stem. After the pumpkin and leaves are made they can be varnished to make them stiff. A little doll, dressed in yellow crepe paper, is seated on top of the pumpkin and it is drawn by half a dozen little gray mice that can be bought at any toy or favor store. Each mouse has a piece of yellow ribbon tied about its neck, with the other end in the hand of the doll Cinderella.

Of course, this big pumpkin is simply a rather unusual Jack Horner pie. For at the other ends of many strands of ribbons that come from the pumpkin are small favors. At the ends of the ribbons that show there are place cards, each decorated with a pumpkin.

Another Halloween idea that is good is a big Japanese paper parasol covered with yellow crepe paper, with two eyes, a nose and a mouth cut out of black paper and touched up with white paint. These are fastened on the outside of the parasol, the nose over the tip, and the e:ect is delightful.

Small gummed seals that can be used for decorative purposes come cut out and sold in packages. There are owls and witches, pumpkins, imps and cats. An effective but easily made place card is a small white card with a seal pasted in one corner or at one end.

In the shops there are many attractive little favors all made up. There are small plaster pumpkins that hold candies and that have much of the charm of real jack lanterns. There are numerous place cards decorated with pumpkins, witches, small children in Halloween garb and other appropriate symbols. There are all sorts of trick favors, especially sold for this holiday. There are candy boxes especially decorated, and candies especially made—delicious ones, as well as those filled with cotton batting and red pepper.

Surely no one need have an unsuccessful Halloween entertainment for lack of decorations, for there are decorations and favors galore only waiting to be bought and made.

HOMEMADE CANDY FOR HALLOWEEN

Candies always form an appreciable part of the Halloween feast and sometimes candymaking forms a part of the Halloween entertainment of children. A good old-fashioned molasses candy pull, the making and eating of various simple nut candies or the making of candies and packing them into boxes for souvenirs would prove entertaining, in addition to some of the regulation Halloween fun next Saturday afternoon at a children's party.

Here are some reliable recipes for seasonable candies warranted to be no more harmful to youthful digestions and appetites than most other candies.

Peanut Candy.

For a thick peanut candy boil together a cup of sugar, a cup of molasses and two tablespoonfuls of butter very slowly for about half an hour. Then try in cold water and when it is brittle add a cup of shelled peanuts. Pour into well greased pans to the depth of half an inch. When it begins to harden cut into squares with a buttered knife.

A crisp peanut candy that is easily made is made by melting and browning granulated sugar, being careful that it does not burn, and then pouring it, when it is all melted and brown, over shelled peanuts. When it is cold break it in pieces.

Raisin Creams.

Mix a cup of English walnut meat, chopped, or else pecans, a teaspoonful of vanilla, a pinch of salt, a cup of chopped and seeded raisins and two pounds of confectioner's sugar. Mix to a stiff paste with cream and roll on a sugared board in a layer half an inch thick. Cut in squares.

Walnut or Pecan Creams.

Beat the white of an egg and a tablespoonful of cold water into a pound of confectioner's sugar. Add three teaspoonfuls of vanila. Shape the cream into balls, and into each ball press two walnut or pecan meats. Perhaps more or less sugar will be needed to make the paste of sufficient thickness to mold easily.

Stuffed Dates and Figs.

Buy good dates or figs for this sweet. The dates that come wrapped in waxed paper and already seeded are usually the best. But they must be moist and firm. Prepare some cooked fondant, or the raw kind, like that for walnut creams, described above. Have a few bits of candied lemon peel, preserved ginger, and candied cherries and citron. Have broken walnut and pecan meats and some almonds, shelled and blanched. Stuff the dates with nuts, fruit and nuts mixed or fruit, and open the figs at the stem end and stuff them in the same way. These will keep for several days in a box or covered dish. Stuff others with the fondant, pressing the date around a piece of fondant of its own size, or forcing some into the fig. These should be eaten the day they are made, as the fondant dries rapidly. Roll the dates stuffed with nuts and fruits in granulated sugar.

Almond Rock.

Heat a pound of brown sugar, a cup of water and a pinch of cream of tartar. Stir until sugar is dissolved and then allow it to boil without stirring until it is light brown in color. Add some almonds, blanched and browned in a little butter in the oven, and pour into a buttered tin to cool.

Cocoanut Candy.

Remove the shell from half a cocoanut and shred or shave it with a silver knife. Spread it on dishes in the open door of an oven until it is soft and elastic. Dessicated cocoanut can be used instead, but the fresh sort is better. Then boil together a cup of molasses and a cup of sugar, brown or white; a teaspoonful of vinegar and a tablespoonful of butter. When this is cooked enough so that it is brittle when dropped in cold water add the warmed cocoanut and pour into buttered dishes. Mark into squares when it is thick, but before it is cold.

Popcorn Balls.

Boil together a cup of molasses and a tablespoonful of vinegar until it cracks when put into cold water. Have ready freshly popped corn which has been freed of all partly cooked or harsh particles. Pour the molasses over the corn, and as soon as it is cool enough to handle form into tiny balls.

Hazlenut Taffy.

Mix a pinch of salt, a pinch of cream of tartar, a teaspoonful of vinegar and half a cup of water, and add to a pound of lump sugar which has been put into a saucepan with two tablespoonfuls of butter, melted. Stir constantly until boiling, and then add two cups of hazlenuts, which have been shelled and halved. Stir and cook until the candy is brown, add a scant teaspoonful of vanilla and pour into buttered pans. Mark into squares when cool.

Fig Bars.

This is another candy that is very easy to make, and it is wholesome besides. To make it, boil a cup of milk, a pound of maple sugar and a pinch of cream of tartar slowly for twenty minutes. Then add a teaspoonful of lemon extract and a cup and a quarter of chopped figs. Boil it up once more and pour into a buttered dish. When it is cool, cut into bars two inches long and an inch wide.

RECIPES OF THE SEASON

SUNDAY MENU.

BREAKFAST.
Sliced Bartlett Pears with Cream.
Cereal.
Green Pepper Omelet.
Batter Cakes without Eggs.
Coffee.

DINNER.
Cream of Potato Soup.
Celery. Pickeled Pears.
Chicken Pot Pie.
Mashed Potatoes. Turnips.
Lettuce and Tomato Salad.
Wafers. Cheese.
Cranberry Pie.
Coffee.

SUPPER.
Cold Baked Beans. Chili Sauce.
Cider Apple Sauce.
Tea.

Veal Goulash.

THIS is a timely and tasty dish. Cut a pound of lean veal into inch pieces. Put a tablespoonful of olive oil, drippings or butter in a frying pan and drop into it a tablespoonful of minced onion. Cook a golden brown, then add the meat well seasoned with salt, pepper, and dredged with flour. Toss until slightly browned, then add one cup of stock, gravy or hot water. Cover and simmer for an hour or longer, as veal must be well done. Add one cup of diced raw potato, cook fifteen minutes longer, then serve. A cup of tomatoes may be added instead of the stock, if preferred.

Homemade Sauce.

A good substitute for imported sauce is made in this way: Measure a quart of the best white wine vinegar, add six ounces of sugar and stand over the fire, stirring occasionally until dissolved. Take from the fire, and add four tablespoonfuls each Indian soy and walnut catsup, two teaspoonfuls of cayenne pepper, one tablespoonful salt, two nutmegs broken into bits, two dozen cloves, a teaspoonful of ground ginger, the peel of a lemon and six cloves of garlic. Pour in a wide-mouthed bottle and let stand a month, shaking it well every morning. At the end of the month pour off the sauce and gently strain it through a piece of cheesecloth. Pour into small bottles and seal.

While Meat Is High.

Take the little summer squashes, peel, remove the seed and slice crosswise or lengthwise, according to the shape of the squash. Dip the slices in beaten egg and cracker crumbs and fry in deep fat. Cucumbers peeled, sliced and fried in the same way are also excellent.

Stuffed Tomatoes.

Select half dozen ripe, even-sized tomatoes, cut off the top, empty the inside on to a dish. Set aside, put in a pan four strips of finely chopped bacon. Let fry, add a finely chopped onion, three tablespoonfuls of cooked rice, the inside of the tomatoes. Let simmer slowly half an hour, then season with pepper, a little nutmeg, salt, two yolks of eggs. Set mixture on a dish to cool. When needed, stuff the tomatoes with mixture, bake in moderate oven about fifteen minutes. This makes a good luncheon dish.

A Salad Quickly Prepared.

Chop and mix lightly in a bowl any left-over potatoes, beans, celery, pickles, raw cabbage, apples, sweet peppers and nuts. Any of these, or several of them, may be omitted. Mix with any simple salad dressing and arrange on lettuce leaves. Surround with sliced beets or cold peas. If peas and beets are lacking, serve only the vegetables.

The Quince Medicinally.

Medicinally, the juice of the quince is said to stop persistent hiccoughs when all else fails.

Quince With Strawberry Tomatoes.

Cut the prepared quinces in dice and cook them in cold water until tender. Weigh out the same amount of sliced strawberry tomatoes. Make a sirup, allowing three-fourths of a pound of sugar to a pound of fruit, and cook the fruit in it until tender. Turn out into jars, boil the sirup ten minutes longer, fill the jars and seal.

Quinces With Cider and Molasses.

Pare and halve the quinces, removing the cores. Boil these in sweet cider until tender, then strain. For five pounds of quinces take a quart of nice molasses, a pound of brown sugar and the cider in which the quince parings have been cooked. Add the whites of two eggs, bring to a boil, remove from the fire and skim. Continue to boil and skim until perfectly clear. Then take off the fire, cool, put in the quinces and boil until tender. If there is not sirup to cover them full and plenty, add more cider. Orange peel or a few slips of green ginger boiled in the sirup give a pleasant flavor.

Quince Mold.

Pared, sliced and cooked until tender in cold water, then treated as preserves, quinces may be molded in fancy cups or in a dish, if it is not too large.

Candied Apples.

Pare, cut into thick slices, put a layer of apples and a layer of sliced lemon, alternately with plenty of sugar; put into a moderate oven with enough water in the pan to keep from burning. Cook until apples can be pierced with a straw; they should be a beautiful red, and are to be served with any roast in place of jelly.

Pumpkin Conserve.

Pumpkin, preserved, is quite different in color from any other preserved fruit. Served in a dainty glass dish, the rich amber sweetmeat looks exceedingly tempting. To every pound of peeled pumpkin allow three-fourths of a pound of granulated sugar. Sprinkle the pumpkin with the sugar and allow it to stand several hours, when the sugar will have extracted much juice. Pour into the preserving kettle and cook until the pieces look clear, or are as tender as desired. The pieces can be removed as fast as they cook. When all are done, boil the sirup a little longer, return the preserves to the boiling sirup, and when all come to a boil fill the jars, screwing on the tops immediately, as usual in canning. For flavoring, sliced lemon cooked with pumpkin is very nice, and ginger root is fine, though ginger darkens the pumpkin a little.

As pumpkin candies easily, it is best, when ginger is used for flavoring, to add a spoonful or two of lemon juice to prevent crystallization. Pumpkin shrinks very much in cooking, so the pieces should be cut at least twice as large as desired when done.

Preserved Grapes.

Press the pulp of the grapes out of their skins, throwing the pulps in one saucepan and the skins in another. When all are prepared cook the pulp in its own juice for five or ten minutes until soft and free from seeds. Cover the skins with water and stew gently until tender. Then rub the pulp through a sieve fine enough to hold back the seeds, and add to the skins. Heat slowly to the boiling point, skim and add sugar, allowing, if you wish it very rich, a weight equal to the prepared fruit. Cook fifteen minutes and jar while scalding hot in sterilized jars. With very sweet grapes less sugar may be used, and the preserve still be quite sweet enough.

EMMA PADDOCK TELFORD.

The separate coat of velvet, bordered with fur, is quite the smartest outer garment now.

ASTRAKHAN IS FASHIONABLE

ASTRAKHAN, BELOVED OF OUR MOTHERS AND GRANDMOTHERS, IS FASHIONABLE AGAIN, AS THIS SUIT, MADE OF BLUE VELOUR DE LAINE, WITNESSES. THE MUFF, THE WIDE COLLAR, THE CUFF BANDS AND THE BAND AT THE BOTTOM OF THE LONG FLARING COAT ARE ALL OF ASTRAKHAN.

CUCUMBERS.

CUCUMBERS are one of the most satisfactory of all vegetables if you know how to serve them in many ways. They are always available, they keep well on ice for several days if necessary and they are inexpensive. They are probably as digestible as much of the other food we eat. When they are eaten cooked they disagree with almost no one; when they are eaten raw they should be fresh and should stand sliced in ice water for several hours before they are sent to the table. The dressing used on them should be put on just before they are served.

A salad which is noted for its tempting flavor rather than for its digestibility is made of raw cucumbers, cabbage, celery and walnut meats. To make it select firm, even small cucumbers and scoop out the inside through a lengthwise slice taken from one side. Mix the pulp scooped out with salt and let it stand for an hour. Then drain it and chop it and add it to chopped cabbage, celery and walnut meats. Dress it with oil and vinegar and return it to the cucumber shells.

Cucumber farci is a delicacy to serve with fowls, sweetbreads or stewed or broiled meat. To prepare this dish cut out two large cucumbers into two-inch lengths with a vegetable cutter or a knife. Scoop out the seed part and peel off the green rind. Parboil the shells for ten minutes, plunge them into cold water and drain them on a napkin. Prepare a forcemeat of chopped chicken. Cover the bottom of a dripping pan with thin layers of bacon and put the cucumbers, filled with the forcemeat, on the bacon. Strew some parsley over them and put a few slices of onion in the pan. Moisten it with chicken stock and simmer it for an hour.

Cucumber fritters are not hard to prepare and they are truly delicious. Pare and quarter firm cucumbers, dip each piece in thick white sauce and then in fritter batter and fry immediately in deep fat. Season them with salt after they are browned. A good batter for these fritters is made of a cup of flour, half a teaspoonful of baking powder, a saltspoonful of salt, a well beaten egg and water enough to make a thin batter.

For fried cucumbers slice them and lay them in a dressing made of equal parts of oil and vinegar for ten minutes. Drain the pieces and dip them in beaten egg and then roll them in crumbs. Fry them in deep fat until they are golden brown. Drain them and serve immediately.

Stuffed cucumbers are made of firm, large cucumbers cut in two and freed from seed and pulp. The pulp should be mixed with crumbs and seasoned thoroughly with butter, pepper and salt and then returned to the shells. Sprinkle the top with bread crumbs and brown in the oven in a pan in which a little water is put to help cook the cucumbers by steaming them.

Old-Fashioned Cake.

FRUIT for this should be prepared in advance as follows: Six cups of currants, washed, dried and picked. Three cups sultana raisins, three cups of citron cut in fine strips, one-half cup candied lemon peel, two cups of almonds blanched and cut in shreds. In a warm bowl mix four cups of butter and four cups of sugar, granulated or confectioner's, beat these together until very light. Break ten eggs into another bowl, do not beat them.

Cover a waiter with a big sheet of paper; sift four pints flour over this, add the fruit and the following spices: Two teaspoons each of nutmeg, mace and cinnamon, one tablespoon each of cloves and allspice. Mix these together and stand aside ready for use. Have ready in a little pitcher one-half pint best brandy. Select a deep cake tin and grease with butter, line it inside with white paper and on the outside and bottom with four or five thicknesses of very thick wrapping paper which you must tie on. Have your oven hot and the fire banked so it will not burn out quickly. Now beat the butter and sugar once more, add the eggs two at a time, beating the mixture after each addition. When the eggs are all used, turn in the flour and fruit with brandy, mix thoroughly, pour into the prepared cake tin, cover with several thicknesses of brown paper and bake eight hours, keeping the oven steady and clear.

Remove from the oven and allow it to stand on tin sheet until quite cold. Ice with a thin coat of white icing top and sides and stand in a cool oven to dry, then give it a second coat of thick icing and ornament according to fancy.

Short Cuts for Housekeepers

Coverings for Floors.

THE question of covering the floor in a comfortable, attractive way must be met in the very beginning of home furnishing. Every room should have some chief color scheme, the walls, hangings, furniture and rugs playing into each other's hands, so to speak. A floor should be the lowest or darkest tone in a room, then the walls and the ceiling the lightest or highest. This is the natural way and the safest to follow as a general rule. It gives a feeling of firmness and solidity to the floor.

The chief color of the rug should be the chief color of the walls, not necessarily the same tone, but harmonizing tones of the same shade. In choosing a rug it is best to have in mind one predominant color, with the other colors adding the snap that contrast gives and forming a harmonious and delightful whole.

In a large room one large rug is more satisfactory than several small ones. It is always more restful and gives the floor the needed feeling of solidity. If a plain color is desired for a rug there are wide carpets that will suit the ordinary-sized room, and these only require to be finished at the ends with a narrow binding the color of the material. The usual plan in making up a rug from carpet is to surround a square or oblong center of the material with a border. Very small patterns, however, do not require a border, and in a small room the absence of the border adds to the apparent size of the floor.

To make your new rug last better and a room warmer try this plan: Before putting down the rug take old matting that is too faded to use elsewhere and scrub it well with soap and water. When dry put it down over the entire floor. Get house paint the same color as the predominating tone in the rug and paint the matting all around the edge just as you would paint a floor. Allow it to dry thoroughly before tacking the rug in the center.

Rugs and carpets should be beaten on the wrong side first and on the right side afterward. Threads and hairs on a carpet are hard to sweep up, but if the broom is brushed lightly round and round, instead of straight along, the threads will be formed in a ball and may easily be picked off the broom. Some women have an idea that a broom takes out more dust than a carpet sweeper, but if they will measure the amount taken from the same amount of space they will find their error. The broom raises more dust than a sweeper, but it does not take it out. No sweeper will clean when it is clogged with dust and dirt. To clean, open a newspaper on the floor, sprinkle it lightly with water and empty the sweepings on it, cutting any threads or hair that may have twined about the wheels.

* * *

By this method there will be no danger of a chance draught scattering the dust again all over the floor. If the brush in a carpet sweeper is too worn for further use there is no necessity for buying a new sweeper; instead buy a new brush at one-fourth the cost. In your next visit to the housefurnishing store look at the improved carpet sweepers with a plate-glass top, through which the brushes and dust pans are in constant view and consequently more easily looked after.

After using the sweeper go over the rug with a dry mop as you would with a duster. If a rug needs brightening go over it with a mop or a damp cloth dipped in warm water in which a little ammonia or salt has been dissolved. If a rug is to be put away it should be sprinkled liberally with camphor and cedar, rolled tightly, tied and bound with heavy paper.

Oriental rugs are not so hopelessly out of the reach of a moderate income as is generally supposed. The price varies according to the design, size and the number of knots in a square inch, from about $1 a square foot to very large sums.

Never allow an oriental rug to be shaken or beaten. Instead, brush it with a soft brush, wipe with a damp cloth and lay it in the shade to air. If the rugs have a light, delicate background clean them by sprinkling with a powder made of six parts of cornstarch and one part of whiting. Allow this to remain on the rug for several hours, brush off lightly with a whisk broom and then with a very soft brush, and hang in the air for a little while.

Economizing on Coal.

A TON of pea coal in the celler is a most valuable addition. A small shovelful spread over the fire in the cook stove will keep it going nicely when the stove is not in use, and will quickly catch when the stove is opened. On ironing days, when a steady fire is needed, a little pea coal answers the purpose. It costs less than other coal and one ton lasts a long time. It should be used to spread over the furnace on warm days. A cup of water sprinkled over a bucket of coal will prevent the too rapid consumption of the fuel and does not lessen the amount of heat given out.