

# SCHOOL FOR HOUSEWIVES

By Marion Harland



The Evening is Her Own

SOME one has aptly called the general housework servant a "Pooch-Bah in petticoats." All branches of household toil are included in her province.

This does not mean, however, that she discharges them all. When she is engaged she doubtless agrees to do cooking, chamberwork, waiting on table, and very likely washing and ironing as well. Sometimes she does all these things, but it is usually when she is very competent and the family is very small. Gone are the old days when one maid was considered sufficient for a good-sized family. This is a period of specialization, and we must have a maid for nearly every variety of work.

The higher wages these specialists command make it an object with the general housework servant to seek promotion from her solitary state as soon as possible.

Whether it be the result of this same specialization or an outcome of more elaborate method of living, there is no doubt that a good maid-of-all-work is hard to find and to keep. It goes

dress, and it should be early. In a house where breakfast is at 7:30 or 8, it is none too early an hour for the maid to rise. This gives her time to take half an hour for dressing, and brings her downstairs by 7:30. In a house where a coal or wood range is used, her first duty will be to start the fire, fill the kettle, put it on to boil and place the cereal over the fire. These two duties may be done if gas is used as fuel, and gives the maid more time for her other work. In winter she may have to go down to the



## THE MAID OF ALL WORK

Part of the Sweeping May Be Done on Wednesday

she leaves the kitchen she should rinse out her dish towels and put them over to boil.

By this time, or earlier, the mistress should have come in to see what there is in the larder and to decide about the meals for the day. This is the time when she sees that the refrigerator is clean and if there are left-overs which should be used at once.

The general work of the house should be divided up on the different days, so that there will not be a hard pull one day and a lazy time another. Monday and Tuesday are taken for granted for washing and ironing. If the ironing hangs over into Wednesday, it may be necessary to crowd most of the sweeping and cleaning into the last of the week; but when the laundry work is out of the way by Tuesday night, part of the sweeping may be done on Wednesday—the dining-room or parlor, rather than the upstairs rooms, since there is usually some baking to be done on Wednesday, and it is well for the maid to have work which will not take her too far from her kitchen.

Thursday's work may be silver cleaning, brass polishing, and window cleaning. The maid's weekly or fortnightly "afternoon out" usually falls on Thursday, unless special arrangements are made otherwise. Friday is the day to do the upstairs sweeping and cleaning, and Saturday brings in baking, odds and ends, and general preparation for Sunday.



She Sees that the Refrigerator is Clean

mistress should endeavor so to plan her work to be done in the afternoon, if the maid and mistress agree in a judicious discharge of the daily duties, there is no reason why the afternoon should not be comparatively free, or filled only with light tasks, until the time comes to make the dinner ready.

At dinner time the maid is expected to do more waiting than at either of the preceding meals. She is not to stay in the room after the dishes are passed, but she should be ready to come at sound of the bell. Her work after dinner is practically the same as that after the other meals. If she is forehanded about her work and washes the dishes of one course while the subsequent course is eaten, she can get

through her work early, and after she has turned down the beds, the evening will be her own. I wish I could say she would be likely to do this, but having managed to induce but one maid to follow this course in all my housekeeping career, I cannot speak encouragingly on the matter.

There are as many different kinds of maids as there are mistresses, and one can never tell how either will turn out until after trial has been made. When a maid-of-all-work is competent and willing, I really believe that it is easier living than with two maids or more. But as I have said, a maid of that sort is far off and hard to find. When she is once secured, it is worth her employer's while to pay a good price and make some concessions to keep her.



After She Has Turned Down the Beds

without saying that her wages have gone up, like everything else. The fact that she does not pay rent or food or fuel bills does not militate against her demanding more pay for the same work that was done ten years ago at a smaller wage.

None the less, since a competent maid is a rarity, it behooves the possessor of one to consider her so far as she can. The average mistress accepts it as a matter of course that she should lend a hand in the cookery on Monday and Tuesday, besides washing the dishes and making the beds. On other days she probably does the dusting and assumes small duties about the house. Yet, while she is ready to take a share of the work, she should have it clearly understood with the maid that certain duties fall upon the servant's shoulders, and that when the mistress performs them she does it not of merit on the maid's part, but of free grace on that of the employer.

Because the women who have remained general housework servants until middle age are generally either not competent for higher work or are so "set in their ways" as to be difficult to manage, it is sometimes well for the mistress who has the time and strength to take a young and comparatively inexperienced girl and train her to her hand. I know there is a strong probability that so soon as she is of a real value in the household she will seek another home where she will get higher wages; but she would be likely to do that anyhow. And there is always a chance that she may have either the common sense or the loyalty to stand by her first employer.

The maid engaged with the understanding, always to be borne in mind in such conditions, that she is to "turn her hand to anything," the mistress should set about training her in the way she means to have her follow steadily. When the new incumbent has become accustomed to her work and to the ways of the house, she may introduce variations, but for the time it is better that she should adhere to a fixed schedule.

A regular hour of rising should be one of the first rules laid down by the mis-

triss, and it should be early. In a house where breakfast is at 7:30 or 8, it is none too early an hour for the maid to rise. This gives her time to take half an hour for dressing, and brings her downstairs by 7:30. In a house where a coal or wood range is used, her first duty will be to start the fire, fill the kettle, put it on to boil and place the cereal over the fire. These two duties may be done if gas is used as fuel, and gives the maid more time for her other work. In winter she may have to go down to the

When the maid is brisk about her duties, all this can be done before it is time for her to put the kettle over. Should the cereal be one needing long cooking, it should have been set over a low flame when the maid first came downstairs.

The amount of work a maid can do before breakfast depends, as a matter of course, upon the kind of breakfast to be prepared. In households where there is a simple meal of fruit, cereal, bacon and eggs, toast and coffee, her work is comparatively light, but in a home where hot bread must be made, potatoes and meat cooked, she can hardly be expected to get through with much before the morning meal.

In households where only one maid is employed she is not expected to go any waiting at breakfast beyond bringing in the successive courses and removing the plates as they are used. By the time the family reach the last stage of the breakfast she should either eat her own breakfast or go to the upstairs work. If the beds have been stripped to air by their occupants on rising, the task of getting the rooms in order is taken in hand. Beds may be made, the furniture put in order, the floor gone over with a carpet sweeper, soiled water emptied, the utensils cleansed. This, too, is the time to put the bathroom in order.

In a good-sized family this care of the bedrooms generally devolves upon the women of the household. In this case the maid can set to work putting her kitchen to rights, washing the dishes used in preparing the breakfast,

looking over the pantry to see what supplies are needed and the like. By the time the family has finished eating the maid is ready to come in and clear the table, take the dishes to the kitchen, arrange and darken the dining-room and after this to wash the dishes. When this is done, if she has not had time to finish her upstairs work properly, she should go back to it. Before

the week's work having been outlined, let us look again at the daily vocations. The midday luncheon, at which the table is spread as at breakfast, is one which requires little waiting. The



Thursday's Work May Be Silver Cleaning

**W**ILL you be kind enough to let me know if there is any way of testing yeast cakes before using them to ascertain if they are fresh and fit for use? I have had a great deal of trouble with yeast cakes lately. They do not raise the bread as they should.

2. Why does pie crust, after it is put into the oven, rise into blisters? We do not use baking powder—simply lard, flour, and water. Sometimes it puffs up so high that in order to have it bake we must prick it with a fork while in the oven to let the air out of the blisters and make them settle.

3. I should be glad to get a nice recipe for lemon meringue, as I direct recipes for making the crust also.

4. When frying oysters, after the first lot is taken out of the pan, the lard foams so high and furiously that we can hardly see the oysters when the next lot goes in. I have often wondered if the fault is in the lard. If not, what can be done to prevent the foaming?

DAISY B. S. (Minneapolis).

**Lemon Meringue Pie.**

Rub a tablespoonful of butter to a cream with a cupful of sugar; stir into four tablespoonfuls of cold water a tablespoonful of cornstarch, and this into a small cupful of boiling water. Stir and beat smooth and add, beating all the while, to the creamed butter and sugar. When it is cold beat into the mixture the juice and half the grated peel of a large lemon and the beaten yolks of two eggs, the white of one. Line a buttered pie-plate with puff paste and fill with the mixture. Set in the oven and when done cover with a meringue made of the whites of two eggs whipped stiff with two tablespoonfuls of powdered sugar and a teaspoon-

ful of lemon juice. Leave in the oven just long enough to color lightly.

**Relieving Prickly Heat.**

My bonnie baby boy is bonnie no longer. In fact, he is a sight to behold and as cross as a bear, with prickly heat. It covers his whole body and is especially bad on his face, hands and neck. He will scratch it, too, poor little man! and a crust forms when he scratches. I have tried everything that is not drastic that will help him? Neighbors advise "cooling medicines." So does the doctor. The child's digestion is perfect, although this is his second summer, and I hate to upset it by laxatives and aperients. There ought to be some local application that would soothe the flesh.

You are such an enemy to drugs and so strong on "simples" that I come to you.

HARRIET N. (Buffalo, N. Y.)

When I was a child this same plague of prickly heat was the bane of my summers. It took possession of me in May and held on until October. I well recall that I was not allowed, at ten years of age, to attend church for a month at a time lest it might be suspected that I had the measles.

Finally, a visitor whose children had suffered in like manner told what had cured them and we forthwith put the course into practice. Night and morning I was bathed from head to foot with milk and water (half and half). I can imagine even yet that I feel the cool deliciousness of the application to my tortured flesh! This was allowed to dry without being wiped. Then I was powdered all over with "baby" talcum. We did not know it by that name. It was plain starch, pulverized to the last degree of fineness and sifted through muslin. The merest dust of baking soda was added and a trifle of borax.

The operation over, I was endued with

### Family Meals for a Week

<b>Sunday.</b> <b>BREAKFAST.</b> Grapes, rice and cream, broiled chicken, popovers, toast, tea and coffee. <b>LUNCHEON.</b> Veal loaf, thin bread and butter, fruit salad, crackers and cheese, curds and cream, with sponge cake, tea. <b>DINNER.</b> Cream of spinach soup, stuffed liver, green peas, lima beans, tarted tomatoes, "Marion Harland compote" and cream, cookies, black coffee.	<b>Monday.</b> <b>BREAKFAST.</b> Baked pears and cream, bacon, boiled eggs, toasted muffins, toast, tea and coffee. <b>LUNCHEON.</b> Cold tarted liver (a left-over), soufflé of green peas (a left-over), salad of lettuce and lima beans (a left-over), crackers and cream cheese, with gossamer jam, tea. <b>DINNER.</b> Giblet soup (using the chicken giblets of Sunday's breakfast), chicken and oyster pie (partly a left-over), succotash, eggplant, peach meringue pie, black coffee.	<b>Tuesday.</b> <b>BREAKFAST.</b> Fruit, cereal and cream, bacon and fried mush, toast, tea and coffee. <b>LUNCHEON.</b> Mince of liver (a left-over), baked tomato toast, succotash (a left-over), toasted crackers and cheese, rice pudding, tea. <b>DINNER.</b> Mutton broth, with barley, beefsteak and onions, mashed potatoes, green corn, custard and marmalade, black coffee.	<b>Wednesday.</b> <b>BREAKFAST.</b> Melons, cereal and cream, omelet with cheese, French rolls, toast, tea and coffee. <b>LUNCHEON.</b> Savory stew of beef (a left-over), po-	<b>Thursday.</b> <b>BREAKFAST.</b> Yesterday's soup, mock pigeons, green peas, vegetable marrow, tomatoes and green corn (partly a left-over), cottage pudding, black coffee. <b>LUNCHEON.</b> Ragout of veal and green peas (a left-over), soufflé of vegetable marrow (a left-over), baked potatoes, marmalade and cup cakes, tea. <b>DINNER.</b> Tomato soup, corned beef with egg sauce, young turnips, green corn, string beans, ice cream and cake, black coffee.	<b>Friday.</b> <b>BREAKFAST.</b> Fruit, cereal and cream, bacon and eggs, sally linn, toast, tea and coffee. <b>LUNCHEON.</b> Cold corned beef, baked cream toast, salad of lettuce, string beans and green corn (a left-over), crackers and cheese, gingerbread, tea. <b>DINNER.</b> Fish bisque (a left-over), breaded and baked calves' hearts, spinach, stewed tomatoes, lima beans, tapioca pudding, black coffee.	<b>Saturday.</b> <b>BREAKFAST.</b> Melons, cereal and cream, clam fritters, corn bread, toast, tea and coffee. <b>LUNCHEON.</b> Corned beef hash (a left-over) potatoes, boiled whole; cold salad, crackers and cheese, mush pudding (a left-over), tea. <b>DINNER.</b> Corn chowder, lamb chops, green peas, eggplant, broiled tomatoes, jam and bread pudding, black coffee.
--	--	---	--	---	---	--

## The Housemothers' Exchange.

in fresh water. The blemish should be gone by morning.

**Recipe for a Delicacy.**

Some time ago I saw an inquiry in the Exchange for a recipe for corn salad. As I have seen no answer to it, I take the liberty of forwarding my recipe for the preparation of the delicacy.

**CORN SALAD.**

Large ears of sweet corn, three eight onions, one small head of cabbage, one bunch of celery, three red peppers (the seeds taken out without touching the walls of the peppers), one-fourth of a cup of salt, a quart and a pint of vinegar, two heaping teaspoonfuls of mustard, dissolved and stirred in last.

Chop all the ingredients except the corn, boil together twenty minutes, add the mustard and corn boiling hot.

Do you think that canned corn might be substituted for fresh in winter?

Mrs. D. T. (Chicago).

Canned corn might be used if one could not get the green. It would not be so sweet, of course, and you would risk the uninvited addition of salicylic acid. Better put up the "delicacy" now in such abundance that you will not have to resort to the doubtful substitute.

Your recipe leaves no room for criticism. It is a model of conciseness.

**About Cleaning Lace Hats.**

Kindly give me the directions for cleaning a white lace hat. It is covered with white silk filth and shreds of the lace.

READER (Minneapolis).

You cannot clean the hat without taking off filth and lace. To attempt to cleanse it in its present form, would be a disastrous failure.

triss, and it should be early. In a house where breakfast is at 7:30 or 8, it is none too early an hour for the maid to rise. This gives her time to take half an hour for dressing, and brings her downstairs by 7:30. In a house where a coal or wood range is used, her first duty will be to start the fire, fill the kettle, put it on to boil and place the cereal over the fire. These two duties may be done if gas is used as fuel, and gives the maid more time for her other work. In winter she may have to go down to the