

THE MODERN HOUSEKEEPER'S PAGE

THE NEWEST MODELS IN BUTTON AND BRAID TRIMMED BATHING SUITS.



the black silk knotted at the left side where the suit fastens over at the waist.

Box pleats down the front give one a good figure if they are shaped in at the waist line. One of the bathing suits shown in the accompanying cut is made in this fashion, with a wide box pleat reaching from throat to hem and with an extra pleat each side, on the order of a double box pleat. The outside pleats start at the shoulder seam and follow almost a perfectly straight line from there to the bottom of the skirt. They are fastened part way down from the shoulder and again below the belt, on the blouse part, embroidered knots serving to keep them in place. While stitching holds the skirt pleats, the square neck is finished with a straight flat band of the material, and below the center, forming a point between the edges of the box pleat, is a bit of soutache braid put on in a design to fit the costume.

The sleeves are perfect for swimming, allowing the arm every freedom, without any fullness of material. They cross over the upper side of the arm to form an inverted V and are trimmed on the edge with a flat band and a small triangular design worked in soutache. The sides and back of the skirt are circular, with a flat trimming, and the belt is a width of silk fitted to the figure and fastened on the left side with a buckle.

A more jaunty and striking costume is the one made of light colored blue with darker blue trimmings. This has a round neck and a rather broad flat turnover collar of the dark material, edged with the light. There are no pleats in the blouse, which fastens down the left side with a row of silk covered buttons. A row is added on the other side for the sake of symmetry. Extending from the collar to the bottom of the skirt on the left side

BATHING suits are always influenced by dress fashions, and this season they are no exception to this rule, for their lines are modeled after the somewhat scant and straight lines seen in summer gowns, while the trimming is almost invariably braid or buttons, or both. Instead of having the braid applied in flat bands of different widths, irregular designs worked out in

costumes are made with a princess effect in front, even though the sides and back are separate and joined under a belt. Black, dark blue and brown are the favorite colors, and it is considered smarter to have the trimmings to match, or possibly a shade or two lighter, rather than to choose a contrasting color.

The necks are cut out ever so little, either in a square Dutch fashion or in a blunt point. A pretty way to finish this part of the suit is to have a fancy shaped yoke covered with soutache braiding or with a striped silk cut in bias sections to form points. Another stunning costume is made of blue silk, semi-princess, with a deep border of black silk around the bottom of the circular skirt, finishing the edge of the kimono sleeves and applied in a round flat collar effect. There is a sash of

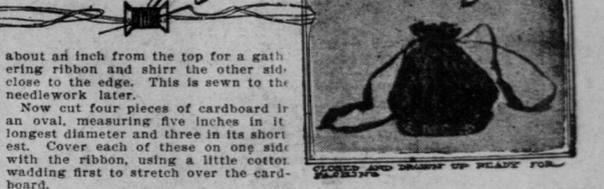
Novel Engagement Gifts

A GIRL would consider herself only half engaged these days if the announcement of her betrothal were not followed by a gift from each of her friends to celebrate the event. And yet, pronounced as has become the custom, there is one tacit but rigid rule prevailing, and that is, the engagement present shall never be as elaborate as gifts sent at the time of the wedding. Neither is a little twopeony remembrance considered desirable, and many a woman finds herself puzzled to choose a gift that shall fulfill all requirements and yet not offend the conventions.

The fad that prevails for handwork is a great help in solving the problem, and the popular gift of the season is in this form. Not embroidery, rarely if ever is that now seen, and linen sets, once so in evidence, are completely banished.

If a woman has had any education in arts and crafts, as quite a number have had in the last few years, she tries to

A Handy work bag for Travelling use



ONE of the favorite work bags belonging to a woman who owns at least fifty different shapes and sizes is a small oval bag with a needlebook cleverly concealed in the bottom. She uses this for traveling and has it made of a dark flowered ribbon or silk so that it does not soil quickly.

The bag itself is about six inches deep, and to make it one would need a strip of ribbon a yard and a half long and about six inches in width. Cut off 12 inches for the needlebook and, after sewing the ends of the long piece together, shirr the upper edge of this

Here Are the Prize Winning Ideas and Names of Winners

HERE are recipes and ideas that will bring happiness to the cook and the housekeeper. The committee whose duty it is to award the prizes has been busy and the result is shown in the list of prize winners. The judges say that so many of the recipes and ideas are good that it is not easy to pick out the best. Checks will be sent at once to the prize winners.

Those who do not get a cash prize will know by the publication of their contributions that their recipes and ideas are rated highly by the judges. More prizes will be awarded next Sunday. So many letters are coming in that some of the good ones may be delayed a week or two in publication, but sooner or later all the good ones will appear on this page and each Sunday prizes will be awarded to the best of the lot published.

So far the cooking recipes predominate. The Housekeepers' Page will be glad to receive more ideas covering household matters in general—anything that adds to the comfort and beauty of the home or lightens the work.

Watch this page every Sunday. You cannot tell when you may head the list of winners. To get the most out of the page cut out all the good things you find on it and paste them in a scrap book for reference.

\$5 PRIZE

Mrs. Frank Jones, San Leandro, Cal.
Tomato Catsup
Take enough ripe tomatoes to fill a good sized kettle. Wash and cut them up and stew for about 20 minutes, then pour into colander and drain until cool. After draining rub through a sieve that is fine enough to retain the seeds. To the strained pulp add enough good vinegar to thin, then add sugar, salt and spices to suit the taste. Celery seed, cayenne, cinnamon, mustard and cloves make excellent seasoning. Stir all well together and seal while hot. If properly made and sealed it will keep for years and will have a better flavor and color than it would have if it were boiled for hours to eliminate the water.

\$2 PRIZE

Helen C. Kent, 2514 Washington Street, San Francisco
Launder Embroidery at Home
The first washing of an embroidered piece is by far the most important, especially if a raised or colored piece, as they hold so much of the water that is absorbed in the washing that the pressure of a hot iron often drives both dye and steam into the material, making it tender. Therefore, the greatest care should be taken in the first washing.

\$1 PRIZE

Mrs. H. A. Ridley, The Granada, Berkeley, Cal.
Mutton a la Turkey
Take a shoulder of mutton from which the bone has been carefully removed so that not a fragment remains.

\$1 PRIZE

Mrs. B. O. Donovan, 223 Fifth street, Santa Rosa, Cal.
Squabs With Mushrooms and Potatoes
Clean squabs, split down back and flatten out with cleaver. Dust each with salt and pepper, roll in flour and fry slowly in butter to a nice rich brown. Place where they will keep warm. Drain a can of button mushrooms and fry a few minutes in butter. Put a tablespoonful of butter and one of flour in the pan in which squabs were cooked, and stir until a rich brown. Add a few drops of onion juice, some salt, a little red and black pepper, a half teaspoonful mushroom catsup, one cup of stock and one-half cup celeret. Put squabs into this, cover and cook 30 minutes.

\$1 PRIZE

Mrs. H. S. Grater, Tulare, Cal.
Salmon Salad
One can salmon, one head lettuce, one stalk celery. Garnish the edge of lettuce with the celery. Break up the salmon and tear in pieces the lettuce and place in the dish in alternate layers, together with the celery chopped fine. Add a little salt and pepper, and one pound of mayonnaise dressing made as follows: Two eggs, two tablespoonfuls sugar, one cup cream or milk, two teaspoonfuls mustard, one cup vinegar and a little salt. Mix eggs and sugar together, pour on the cream, dissolve the mustard in the vinegar and mix in the other ingredients. Put a small lump of butter in a pan on the stove, and when hot pour in the mixture and boil, stirring constantly until the proper consistency is obtained.

\$1 PRIZE

Maud de Shields, Red Bluff, Cal.
Egg Lily Salad
Place one egg for each lily in cold water; boil 10 minutes, then drop into cold water; remove shell and white, still warm cut with silver knife in strips from small end nearly to base. Very carefully lay back the petals on a heart of bleached lettuce. Remove yolks and rub them with spoonful of butter, one of vinegar, a little mustard, salt and paprika; form cone shaped balls and place on petals, sprinkling tiny bits of parsley over balls. Two or three stuffed olives carry out the idea of buds. Serve on cut glass dishes to produce water effect. With care this is not hard to make and its beauty repays all trouble it has cost.

\$1 PRIZE

Mrs. R. C. Fossick, 270 Harvard avenue, Oakland
Apricot Custard Pie
Place in pie pan the regulation lower pie crust, then a cup of sugar. Peel and quarter ripe apricots. Stand these quarters up in rows around the pan till it is full of the fruit and then sprinkle a little cinnamon on top.

\$1 PRIZE

Mrs. M. E. Uthorn, 507 Park avenue, East Oakland.
Quince Souffle
Pare, slice and stew the fruit until soft. Sweeten well and rub through a colander and put into a glass dish.

If You Do Not Win a Prize Today, Watch Next Sunday's List

Stuff the pocket with a rich dressing and tie up the opening. Dredge with flour. Brown on all sides with butter or drippings and place in a large kettle. Brown a sliced onion in the fat left in the spider and put it in with the meat. Add one teaspoonful of salt, one level teaspoonful of pepper and one pint of boiling water. Place the pot in the oven and cook three hours, covered tightly. Then skim off fat and add one tablespoonful of flour and butter previously mixed to liquor about the meat, after which add one teaspoonful chopped parsley and a tumbler of port. Cook another hour and serve.

\$1 PRIZE

Mrs. H. A. Lipman, 1733 Post street, San Francisco
Chicken Gumbo Soup, Creole Style
Clean and joint, then boil the chicken until tender, adding salt and one green pepper. Also add one potato sliced, also 5 cents worth of frankfurters, sliced. Cook separately one pound of rice and add when serving the soup. About three hours are required for cooking the soup.

\$1 PRIZE

Mrs. Fred Whitney, 2 Fifth street, Petaluma, Cal.
Sardine Omelet
Put a heaping tablespoonful of butter in a frying pan, and into this turn a can of smoked sardines, two olives stoned and cut fine, a little tabasco and a bit of salt; then add a tablespoonful of chopped green chives and set where it will simmer slowly. Beat four eggs with coffee, mixing well. Add one cupful of sweet milk and set on back of stove or over simmerer of gas range where it will just heat through slowly for ten minutes. Then let boil up a moment and add as much milk as there is coffee wanted; boil up one more and serve with rich cream or without, as preferred. Use no water. Coffee made in this way is perfect.

\$1 PRIZE

Mrs. H. A. Ridley, The Granada, Berkeley, Cal.
Cheese and Olive Sandwich
Miss Jennie Claire Quinn, box 58, Benicia, Cal.
Work a cream cheese until smooth and creamy and add half the quantity of olives finely chopped. Moisten with mayonnaise dressing or with cream seasoned with salt and cayenne pepper.

\$1 PRIZE

Mrs. M. E. Uthorn, 507 Park avenue, East Oakland.
Tomato Fritters
Take one pint of canned tomatoes, chopped fine; add a bit of salt, one egg, one-half teaspoonful of soda, dissolved in water, and sufficient flour to make a smooth batter. Drop from a spoon into hot lard that has a little butter in it. Serve hot on a hot plate.

\$1 PRIZE

Mrs. M. E. Uthorn, 507 Park avenue, East Oakland.
Vegetable Custard
Take any cold vegetables left over from dinner—peas, asparagus, mushrooms. Beat three eggs or more if you want a larger dish, add Worcester's sauce, and, mixing all together, place in butter dish, set in pan of boiling water, cover and steam.

Sour Milk or Cream Pudding

Mrs. Al McRae, 457 Fourth street, San Bernardino, Cal.
One cup of sour milk or cream with a teaspoonful of soda in it, one cup flour, half a cup sugar, one cup raisins, half a teaspoonful of cloves, one teaspoonful cinnamon, a little salt, half a teaspoonful of grated nutmeg, half a cup New Orleans molasses. Steam two hours and do not take off top until done.

Chocolate Pudding

Mrs. Al McRae, 457 Fourth street, San Bernardino, Cal.
Over two full cups of bread crumbs pour one quart of hot milk in which two tablespoonfuls of chocolate have been dissolved. Beat with egg beater until very fine, then add one cup sugar, butter the size of an egg, half a teaspoonful of cloves, one teaspoonful mace, one teaspoonful vanilla, one yolk of egg, two eggs beaten very lightly; mix and bake in oven. When done beat the white of an egg stiff with a little sugar, spread on top and let stand until dry. Serve with whipped cream.

Amrosial Coffee

Mrs. Fred Whitney, 2 Fifth street, Petaluma, Cal.
Take one tablespoonful of coffee for each person and one for the pot. Wash one egg well. Separate yolk from the white. Use half of the white, beating it a very little. Put this with the eggshell crushed with coffee, mixing well. Add one cupful of sweet milk and set on back of stove or over simmerer of gas range where it will just heat through slowly for ten minutes. Then let boil up a moment and add as much milk as there is coffee wanted; boil up one more and serve with rich cream or without, as preferred. Use no water. Coffee made in this way is perfect.

Stuffed Tomato Salad

E. E., 1813 Bonita avenue, Berkeley, Cal.
Take smooth, medium sized tomatoes, remove the center and fill with the following salad:
For 10 tomatoes use: Two peeled cucumbers cut into dice and the same quantity of cold boiled potatoes cut in the same manner. Grate a small onion. Dissolve the mustard in the vinegar, stuff the tomatoes and serve on lettuce leaves with salted water.

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Nut Wafers

Mrs. M. Bunker, box 592, Mill Valley, Cal.
Cream two tablespoonfuls of butter, add a quarter of a cup of fine sugar, one well beaten egg, one-half cup of flour, one teaspoonful of baking powder, one quarter teaspoonful of salt, two tablespoonfuls of milk, one half teaspoonful of lemon juice, and a half cup of finely chopped peanuts. Drop from a teaspoon on an unbuttered tin one inch apart. Bake 15 minutes in a slow oven. This recipe should make 24 cookies.

Fig Wafers

Mrs. M. Bunker, box 592, Mill Valley, Cal.
One half cup butter, one cup fine sugar, one tablespoonful milk, two eggs, one and a half teaspoonful baking powder mixed well in a half cup sifted flour, a bit of salt and a cup of finely chopped figs. Add enough flour to roll the mixture thin, cut into oblong bars and bake in a moderate oven.

Orange Salad Oriental Style

Emile Roumiguere, 1850 Pine street, San Francisco.
Peel, take out the seed and slice three or four oranges, lay them on a platter, and make a dressing of one tablespoonful of vinegar, three of olive oil, one quarter teaspoonful of salt, and as much of white pepper, fresh ginger root the size of a hazelnut, well peeled, crushed and finely chopped. Beat mixture very well and pour over oranges.

Steamed Oysters With Black Butter

Mrs. Fred Whitney
Put one dozen nice, clean, fresh oysters in a pie plate. Put this in a steamer over hot water and steam until oysters are plump.
In a saucepan put three tablespoonfuls of butter; cook until it browns, then add five drops of tabasco, a tablespoonful of lemon juice, a few drops of onion juice, one-half teaspoonful anchovy essence, a pinch of black pepper and salt if needed.
Put oysters on hot dish, sprinkle with chopped parsley and serve with points of toast, pouring sauce over oysters.

Tomato Fritters

Mrs. Mayo Bunker
Take one pint of canned tomatoes, chopped fine; add a bit of salt, one egg, one-half teaspoonful of soda, dissolved in water, and sufficient flour to make a smooth batter. Drop from a spoon into hot lard that has a little butter in it. Serve hot on a hot plate.

A Vegetable Custard

Mrs. J. C. B.
Take any cold vegetables left over from dinner—peas, asparagus, mushrooms. Beat three eggs or more if you want a larger dish, add Worcester's sauce, and, mixing all together, place in butter dish, set in pan of boiling water, cover and steam.

Cash Prizes for Household Ideas

WANTED: New recipes, clever housekeeping ideas, new wrinkles that will add to the beauty, comfort or coziness of the home, for publication on this page, which will appear as a feature every Sunday. Prizes will be awarded for these ideas. Put your best in writing—not over 200 words in length—and send it in at once. For the best ideas published each week seven prizes will be given. The first prize will be \$5, the second prize \$2, and there will be five prizes of \$1 each. No manuscripts will be returned and no payment will be made for any that is not awarded a prize, though some others may be published. If you know anything at all that should be interesting to housekeepers—and most women do—send it in. Address Modern Housekeeper's Page, The Sunday Call, San Francisco.

Salmon Puffs

Mrs. M. E. Smith
Remove skin and bones from one pound (or one can) of salmon, chop fish fine, add one tablespoon melted butter, one-half cup of bread crumbs, salt, pepper, two or three tablespoonfuls of lemon juice and three well beaten eggs; mix well and put into buttered cups; set cups at once in pan of hot water, letting water come to within an inch of top of cups. Bake one-half hour, turn out and coat with drawn butter sauce and garnish with parsley and hard boiled eggs. This is a very pretty as well as a very delicious dish.

Chili Sauce

Mrs. Mayo Bunker
To 18 ripe tomatoes allow two and a half cups of vinegar, one cup of sugar, one cup of chopped green peppers, three medium sized onions chopped fine, two tablespoonfuls of mixed ground spices—cloves, allspice and cinnamon. Boil all together with the peeled, chopped tomatoes until a rich, thick blended sauce is formed. Pack in small jars and store in a cool place.

To Remove Rust From Wash Goods

Mrs. A. Kimberlin
Rub with lemon juice and cover with salt. Hang in the sun for two hours and the rust will disappear.

Biscuit

Mrs. F. F. Parker
To make a biscuit as light as a snowflake take two cups of flour, one-half teaspoon salt, two teaspoonfuls baking powder. Sift all together twice.
With a spoon mix one pint of cream gently in with the flour. Turn out on board, pat with finger tips into proper thickness and cut out.

Cheese Dreams

Mrs. Jessie Smith
Cut thin slices of bread and butter both sides. Spread on lightly a little French mustard on one side of each slice, then put two slices of bread together with a layer of cheese between, coming next to the mustard. Put in oven and let remain until the cheese has thoroughly melted and the bread is crisp. This will be found a very dainty and appetizing luncheon dish to serve with an entree. If desired cut the bread in heart shaped pieces, thereby making it a little more attractive.

Yellow Tomato Plum Preserves

Tamayo Bunker
To four pounds of yellow plum tomatoes add four pounds of sugar, after peeling the tomatoes and letting them stand over night. Pour off the syrup in the morning and add to it one-half ounce of ginger root. Let it boil until it is thick, then strain. Place over the fire, add the juice of three lemons and the chopped pulp, then add the tomatoes. Let the preserve simmer until the tomatoes look clear. Then place in jars and seal.

Cream Puffs

Sarah Parker
Stir together in a saucepan one cup of butter and two of flour. When well mixed add half a pint of boiling water, stir till smooth and when it boils set aside to cool. When cool add five eggs and beat well. Drop in spoonfuls in gem pans on buttered paper. Bake for 25 or 30 minutes in brisk oven.

Cream for Filling

Boil one pint of milk, beat together one cupful of sugar, two eggs and one-half cup of butter. Stir this in the boiling milk, cook three minutes and use any flavoring desired.

A Dessert That Will Keep Six Months

Mrs. H. A. Ridley, The Granada, Berkeley, Cal.
Cook two pounds of prunes in just enough water to cover until the stones can be removed. Take one box of gelatine and just enough water to dissolve it, one-half pint of brandy, two cups sugar and juice of two lemons. Mix together and serve with whipped cream or soft custard.

Household Hints

Clothes brushes become very dusty and dirty. They can be made fresh and as good as new by washing them well in gasoline. Rinse in clean gasoline and let them dry in the open air in the sun.
Mosquitoes and flies will immediately disappear if a teaspoonful of incense powder is burned in room and on porches.
MRS. FRED WHITNEY,
2 Fifth street, Petaluma, Cal.