

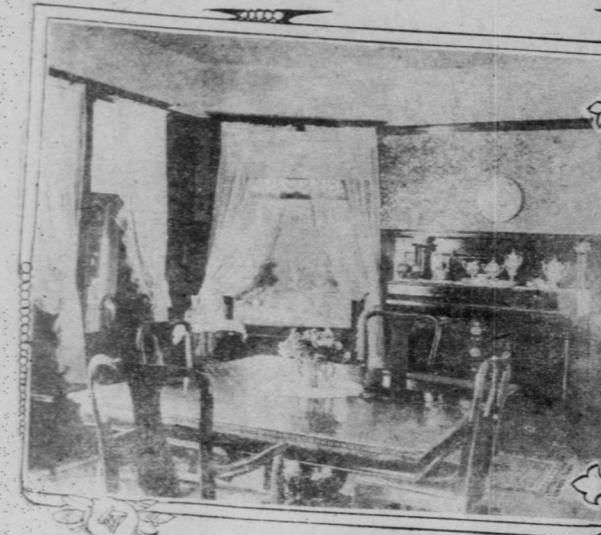


# THE MODERN HOUSEKEEPER'S PAGE



## The Pure Joy of Planning a Home

## The Furnishing of a Cottage



By Kate Greenleaf Locke

THE word "cottage" is so associated with intimate home relations, is so suggestive of the pleasing side of a simple home life, that it is impossible to separate it from this. The bungalow suggests an out-of-door life and freedom from conventions and restraint, the cottage, on the contrary, leads us to think of coziness and seclusion.

There should, therefore, be just this difference in the ways of furnishing and fitting it for habitation. The cottage parlor is never so beautiful to me as when it is furnished with chintz covered chairs and couches, and hung at the windows with the same charming material.

In a cottage bedroom I would go further still and advise the use of the chintz on the walls above the wainscoting, or at the top of a plain plastered wall over the picture mold. A cottage parlor furnished and decorated in the following scheme would prove very attractive: Woodwork in light green enamel, or, if a cheaper scale is desirable, in plain green paint (this should be a cool green—that is, it should have no yellow tone); side walls, up to within three feet of the ceiling, papered with narrow (about two inches) stripes of two tones of light green, corresponding with the woodwork; picture mold placed three feet from the ceiling painted to match the woodwork; above this molding, paper

with a design of purple wistaria and green leaves against a white or pale green ground, and ceiling pale green or white. This wall scheme is equally good if the paper is pale in stripes of two tones and the woodwork is white enamel. The floor should be of dark brown wood with a plain rug of dark green.

French chintz in wistaria pattern can be bought for a dollar and a quarter a yard and is quite wide. To cover a stuffed chair with chintz fit it carefully over the seat and back and tack with strong linen thread directly to the chair. A valance or petticoat may be easily made by laying a straight flounce in very shallow pleats and pressing them down with an iron. When this is sewed carefully around the chair it should cover the legs and just escape the floor. Nothing now remains uncovered but the back of the chair, and for this one may use plain green eateen if it is desirable to economize the chintz. One woman who coveted a pretty, cozy looking cottage parlor bought four stuffed chairs and a divan at a second hand store for \$25. They were covered with disreputably faded satin brocade, but the springs were intact and the frames as good as when each chair cost \$50 or \$60. After having them beaten and brushed and washed with antiseptics she recovered them in the way I have described with chintz and thus secured for \$40 a complete set of beautiful furniture.

I advise this mode of covering rather than slip covers, because the latter are prone to pulling into wrinkles and folds and thus becoming creased and spoiled. A glazed chintz retains its beauty and freshness an incredibly long time if it is fastened tightly with a smooth surface on the seat and back of a chair or sofa. The stiff valance, if carefully pressed, will also remain trim and perfect if properly put on. The best way to fasten the valance to the edge of the seat is to turn over the upper edge and fasten with invisible stitches, leaving merely a little rolled edge no larger than a cord to project above the stitches. An up-standing frill will, of course, be unadvisable. A couch or window seat may be added to this, covered with dark green denim. A beautiful design for the pillows for a couch in plain green is to cover large, square, stiff pillows with green denim and on top or front side of them, as they are placed against the wall, sew a square of chintz showing the wistaria pat-

tern. The effect is as if the beautiful flower design were framed in green and is charming and tasteful.

An arm chair of willow, painted black and with a loose cushion of moss green velvet, looks well in these surroundings and seems to pick itself out prettily. A little second hand table may be bought for a song and painted green to match the woodwork of the room; this, beside a sunny window and with fern or palm at hand may be set with tea-cups and all the pretty paraphernalia of a tea service, and produce an effect that is marvelously fine considering its origin and cost.

It is with such devices as this that a cottage may be made delightful to live in and most satisfactory from an artistic point of view with small expenditure. There are cotton materials in pretty flower designs that may be bought for 20 or 30 cents a yard that look quite as well as the more expensive chintz when hung as window curtains and used for sofa cushions. They are not heavy enough, however, for

covering furniture, and with them I would advise the use of denim or linen tafeta for couches and chairs. This in plain colors shows up well with flowered curtains at the windows.

A letter from a farmer's wife tells me that she wishes to furnish her parlor in cottage style. She has a long, old fashioned sofa, which is rather the worse for wear, and a half-cloth, rocking chair in the same condition. The marble topped table, on which she keeps her lamp and a few books, looks cold and ugly to her, and her wall paper is "hideous," being dark brown with red and gold flowers in it. She can repaper and paint her woodwork, and she has saved \$100 with which to furnish the room. I would say to her that she can secure an effect of refinement and good taste by selecting a scheme in Delft blue and white for her little parlor. As the windows are small, she must make the room as light in coloring as is commensurate with practical use. It seems to me that these clear, soft blues

and white furnish the happy mean between the too delicate pastel tones and a darker and richer style of furnishing. She should hang her side wall with a paper having clear blue figures in dark shades on a cream white ground—discs and art nouveau figures such as conventionalized iris or the tudor rose design—these are more effective in a parlor or living room than floral figures pure and simple. This paper should be carried up to within two feet of the ceiling and finished with a picture mold corresponding with the woodwork of the room. Above the picture mold there must be a plain cream white paper. This can also be used on the discolored ceiling. When her floor is painted dark brown with a coat of shellac and laid with large central rug of terry in old blue, she need not fear an effect of coldness, for the dark floor obviates that. Wool terry can be bought for \$1 a yard in soft shades of dull blue. The widths should be sewn together and the rug tacked secure, and tightly to the floor, and carpet paper padded with cotton or layers of newspapers which have the same effect, may be used under it to give warmth and wear.

Next, she should make a carefully fitted cover of denim in the same dull blue for her sofa, tacking on the box pleated valance that surrounds it with brass headed tacks. This cover, together with cushions at either end or dark blue cotton velvet, transforms the old sofa into a modern davenport of much style. She should also cover her rocking chair in the same way and she will have enough out of her hundred dollars to spare ten for a handsome willow arm chair. This should have upholstered cushions of blue and white calico or cotton goods of any kind in which the figure harmonizes with that in the wall paper.

Curtains of this cotton should also be hung over others of crisp white muslin at the windows. The muslin curtains, bearing a three inch frill (duted over a knife blade or pinched in the fingers), must be caught half way, and tied with white cotton cords and tassels. The blue and white over curtains must hang in straight scrolls on either side of the window.

With the sofa, rocker and willow chair to give character and color to the room she may be free to introduce the simplest wooden chairs to fill in the furnishing. She may make a cover for her marble top table of the blue cotton velvet by lining it with canton flannel and edging it with silver galloon. This galloon can be found at the furniture stores in inch width at 25 cents a yard. An edge of this braid would also finish the sofa cushions handsomely.

To make a cottage bedroom what it should be it must be simple in the extreme, but it must also be made dainty with white muslin and white paint on the woodwork. Rugs in plain colors on a painted floor give a better effect than cheap carpets and Chinese or Japanese matting with colored small rugs are a compromise that is always satisfactory.

## Here Are the Prize Winning Ideas and Names of Prize Winners

All Good Ideas and Recipes Will Be Published in Turn on This Page or in the Daily Call

Owing to the large number of recipes and household ideas that are being received every day, and the consequent impossibility of their all appearing in The Sunday Call on account of lack of space, several recipes are now being published each day in the daily edition under the heading "A Few Words With the Lady of the House." It will be very much appreciated if the ladies, in submitting their contributions, will write only on one side of the paper.

**\$5 PRIZE**  
**Calif's Pluck**  
Mrs. A. Strana, 2216 Eagle avenue, Alameda

A delicious German dish. Soak pluck half an hour in cold water; then turn off all except heart and lights. Boil one hour, add onion bay leaf and some pepper, salt and a little paprika and let stand one hour to cut it.

To prepare gravy: Large piece butter and four well browned; add chopped onion and parsley; then soup stock to make sufficient gravy. The juice of four lemons and grated rind of one, pepper, salt and a little paprika and let stand a tablespoonful sour cream.

German home made noodles with fried bread crumbs are to be served with this.

**\$2 PRIZE**  
**Egg and Walnut Salad**  
Mrs. B. K. Smith, 101 Ranch, Sherwood, California

Shell the number of hard boiled eggs desired; begin at the small end and cut the whites almost to the base into fifths lengthwise and remove the yolks. Turn back the white petals thus formed and with a small paint brush dipped in beet juice tint them a delicate pink.

### 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.

Mash the yolks, add to them about half their quantity of English walnuts chopped fine and mixed to a smooth paste with any preferred mayonnaise dressing.

Mold again into balls, return to the center of tinted petals, prick them with a fork to roughen the surface and place on each of these imitation pond lilies a spoonful of golden mayonnaise over the center of each in a nest of exquisitely fringed and daintily colored lettuce leaves. Delicately browned cheese straws draping tied in tiny bunches with narrow satin ribbon of pink is also served with this salad.

**\$1 PRIZE**  
**An Old Fashioned Codfish Pie**  
Mrs. Ray Miller 405 East Market street, Stockton

Line a baking dish with good pie crust or with a biscuit dough made as follows: Sift together four cups flour, three heaping teaspoonfuls baking powder and one teaspoonful salt; rub in half cup shortening and add milk enough to make rather soft dough and about a pint. For the upper crust spread butter on twice, fold and roll out. Cut out a round piece in the center. For the filling: Take one pint of picked salt codfish, cover with boiling water, let stand two minutes, drain and repeat draining vary dry. When dry put layer of codfish in dish already lined; spread bread crumbs seasoned with salt and pepper over fish; put on bits of butter and some cream sauce made by thickening one pint of boiling milk with two tablespoonfuls of flour and seasoned with salt and pepper; break in three or four eggs according to size of the dish, piercing the yolk of each; repeat the codfish, bread crumbs, cream sauce and eggs, put on top crust and bake brown.

**\$1 PRIZE**  
**Tomato Jelly**  
Margaret Sullivan 518 Fourteenth Street

Four teaspoons gelatine, quarter cup cold water, two and a half cups strained tomatoes, quarter teaspoon salt, two slices of onion, two cloves, two peppercorns.

**\$1 PRIZE**  
**Home Made Enchiladas**  
Jessie Taylor, 2100 Allston way, Berkeley

Take two dozen chile peppers, wash, and remove seeds, cover with water, boil until tender, drain and add one quart of cold water or half beef stock, force through colander and pulp will separate from skin. One tablespoon each of lard and butter melted, add pulp, thicken with flour as for gravy, add one tablespoon each of vinegar, sugar, grated cheese and onion, salt to taste, cook five minutes.

Fry like pancakes, one and one-half cups white flour, one cup corn meal, one teaspoonful of baking powder, one egg, salt. Take soup meat, mince, put between cakes, pour chile sauce over cakes, sprinkle with grated onion cheese and chopped olives.

This is a good sauce for chile con carne and all Mexican dishes.

**\$1 PRIZE**  
**A Delicious Entree**  
Mrs. E. R. Altreich, 616 Fifty-eighth street, Oakland

Clams and Rice—Chop fine one onion and a small piece of ham or pork; add a double clove of garlic, one cupful of tomatoes and a little saffron water; stew all together for a few minutes; then add a pint of well scrubbed small clams, still in the shell; steam a half hour in a tightly covered dish; then add one cupful of well washed rice and about one pint of water; season with salt and cook until the rice is done.

Bohemian Cheese Paste—Take equal parts of sweet butter and Roquefort cheese and melt in a double boiler, using a very low flame. When of consistency of thick cream add cayenne and Worcestershire sauce to taste. Stir until foamy and spread on crisp crackers.

**\$1 PRIZE**  
**Nut and Raisin Cake**  
Mrs. A. D. Scott, Novato

Three-quarters of a cup of butter, one cup of sugar, three eggs, one cup of milk, three cups of flour, three teaspoonfuls of baking powder, one cup of raisins, one-half cup of walnuts, one-half cup of desiccated cocoanut. Cream the butter, add sugar gradually and eggs well beaten. Mix and sift flour and baking powder. Add alternately with milk to first mixture. Beat thoroughly. Reserve a small quantity of the flour, to which add the walnuts cut in pieces, chopped walnuts and the cocoanut after it has been ground in a meat chopper. Stir all well into the cake mixture. Flavor and bake in moderate oven.

**\$1 PRIZE**  
**Some Tried Recipes**  
Mrs. S. R. Coulter, Box 605, Tonopah

Corn Bread—One pint bread dough, scald one cup corn meal, one teaspoon salt, add one egg, one tablespoon lard, one tablespoon sugar. Mix all together and when light mix into a hard loaf with white flour. Grease an iron pot and drop it into it and when light bake about 15 minutes or a little longer slowly.

Atlantic Cable Pudding—One cup light brown sugar, two tablespoonfuls melted butter, yolks of two eggs, one cup water, one pint flour, two teaspoonfuls baking powder. Bake in three layers. Have ready one pint apple sauce. Season with sugar and cinnamon. One teaspoon butter put between layers. Beat the whites. Add two tablespoonfuls sugar and cover the top and bottom. Delicious with or without sauce.

For the Laundry—Wash all delicate colors in lawn, percale and Scotch gingham in starch water. You will be most pleased with results.

**Suggestions for Baby's Wardrobe**  
A Mother

Make flannel petticoats on high necked flannel waist for additional warmth.

In making long slips cut by any pattern, but cut lower edge of armholes straight out to the selvage, gather in extra fullness with four tiny rows of shirring and fasten to a little stay of goods underneath. This gives a straight seam under arms, the sloping ones often stretch in laundering, and the stay of goods underneath, which is of the same width all the way up to the armholes.

The most serviceable wrap or blanket is of double faced eiderdown flannel with edge of a simple crocheted shell stitch and a row of featherstitching all round about the edges. This does not draw when blanket is washed as a binding does.

Do not sew any ties to caps or bonnets, but have several extra pair to pin on with dainty pins, as they need frequent changing and laundering.

The very best mattress slippers or pads are of heavy cotton flannel four double. They can be unfolded for frequent airing and washing while the quilted or tufted ones soon become lumpy and do not completely protect the mattress.

Put a baby into "rompers" as soon as he begins to creep. Colored for morning wear, white for best; fasten with five buttons under the leg from one leg band to the other to admit of moving the napping. Baby is so free and unhampered without skirt that crawling and walking are easy for him and falls infrequent. The rompers also keep the underclothes clean and the child warmly covered in sitting down.

**Economical Supper Dish**  
Mrs. W. W. Harris, Sunnyside, Cal.

Boil sufficient macaroni to cover a pudding pan two inches deep. Drain when soft and turn into this pudding pan, previously buttered. Make a sauce by heating one large tablespoonful of butter or lard; then add two tablespoonfuls of chopped onion. When this begins to brown add one tablespoonful of flour; stir until bubbly and add one large cupful of milk. When thick remove from fire and add two cupfuls of chopped meat. Either hot roast or brisket left from dinner is excellent. Season with salt and pepper and turn into the pudding pan. Bake in hot oven for half an hour. Served with creamed potatoes and a tomato salad it makes a substantial, economical supper.

**Gingerbread**  
Mrs. M. J. Brisard, Burlingame

Two eggs beaten light, one cup of brown sugar, one cup shortening (scant half butter and half lard), one cup black strap molasses, one cup sour milk/ one teaspoonful soda (dissolve in water), four cups flour (full), two tablespoonful chocolate, half teaspoonful each of ginger, cinnamon, cloves, allspice, all sifted together with flour. Bake slowly in moderate oven. The above makes two pans.

**Mocha Cake**  
Mrs. O. C. Stevens, 1725 Pierce Street, San Francisco

One cup of granulated sugar, yolks of four eggs well beaten, four tablespoonfuls boiling water, one cup of flour which has been stirred one teaspoonful of baking powder, pinch of salt and the whites of the four eggs beaten stiff.

Filling—Cream together three-quarters cup of powdered sugar and one pat of sweet butter (10 cent pat), an eighth cup of strong black coffee, a little vanilla and the yolk of one egg well beaten. Put between layers.

**Corn Salad**  
Mrs. A. M. McIntosh, Watsonville, Cal.

One dozen ears of white sweet corn, one large head of cabbage (one that will fit in a five pound lard can), four peppers (red chili is best), half cup sugar, two quarts vinegar, two tablespoonfuls salt, one teaspoonful turmeric, quarter pound prepared mustard, one teaspoonful of onion powder, one tomato, chop or grind the cabbage and peppers fine, mix all and let come to boil. Bottle while hot.

**Marrow Toast**  
Miss Eileen Moran, Box 2, San Rafael

Take the marrow from a beef bone and cut in half inch bits. Put it on fire in salted boiling water and boil one minute; Drain it and put in saucepan with juice of one lemon, a tablespoonful of chopped parsley, salt and pepper to taste. Make some slices of toast. Serve the marrow hot on toast.

**Veal Sweetbreads**  
Mrs. B. Wallace, 2237 Roosevelt avenue, Berkeley

Veal sweetbreads are best. The moment bought put in cold water to soak about an hour; then drain, wash and draw a lardoon of pork through center of each one and boil 20 minutes or until entirely done; throw them in cold water for only a few moments; they will now be firm and white; remove carefully the skin and little pipes and cut them in coldest place until ready to cook again; just before serving cut them in even sized pieces, sprinkle over pepper and salt, egg, and crumb in hot dish, turn over part of lard, pour cupful of milk, thicken with little flour, let cook, stirring constantly; season, pepper, salt, strain, pour over sweetbreads, serve with cauliflower, peas or asparagus tips.

**Nut Sandwiches**  
Mrs. D. Knapp, 708 Telegraph Avenue, Oakland

Two thin slices of Pullman bread, cut circular. The filling should be made of chopped peanuts, butter, and cream, mixed with sufficient mayonnaise to spread easily.

**Potato Cake**  
Mrs. J. 94 Carl street

Two-thirds of a cup of butter, two cups of sugar, one cup of sweet milk, four eggs, whites and yolks beaten separately, one cup mashed potatoes, one cup of chopped raisins, one cup of ground chocolate, two cups of flour (well sifted), two teaspoonfuls baking powder, one teaspoonful of vanilla, half teaspoonful of nutmeg. Bake 40 minutes in slow oven. When cold frost.

**Chartreuse of Vegetables**  
Mrs. S. Chambers, 635 Forest Avenue, Palo Alto

Line a plain mold or a two quart bake dish with very thin slices of raw beef, slice, over that, and put it into a steamer for an hour and a half. Turn out upon a platter and serve with cream or white sauce.

**Beefsteak Spanish**  
Mrs. E. H. B. Sausalito

Take a piece of round steak rather more than an inch thick; put on a pie plate; add a little water to baste it with and bake for 30 minutes; take it out and cover with a layer of onions (chopped); bake until the onions are cooked; take out again and put on a layer of sliced tomatoes.

Hot Pot—Boil a little veal 20 minutes; take a few brains and beat with an egg and oil around the edges and beat string beans, carrots and turnips; cut the latter into small slices and scatter them all around the edges and bottom of the pan about an inch thick; fill up the middle with some chopped veal; put a plate over the top of mold, tie a cloth over that, and put it into a steamer for an hour and a half. Turn out upon a platter and serve with cream or white sauce.

**Lemon Pie**  
Miss A. B. Glenn, 570 B Street, Sausalito

One lemon grated, two eggs, one cup sugar, one small cup sweet milk, one teaspoonful cornstarch. Heat milk, add cornstarch, which has been mixed with a little cold milk, letting it cool a little, then add the sugar, egg yolks, and lemon juice. Beat the whites and stir in two or three tablespoonful sugar and brown in oven. When in a hurry you can beat the whites in with the yolk and bake in pie. If preferred use half cupful of browned bread crumbs and about half cup water instead of milk. If your eggs are small use more crumbs or starch as the case may be. Always use about half a teaspoon salt to crust.

and three cloves of garlic, and fry to a great brown. Add two bay leaves, the tomatoes, and salt and black pepper to taste. Simmer an hour, stirring frequently; then add the Spanish sauce to the beans and boil for three hours together; salt to taste an hour after putting together. Cook on asbestos mats to prevent burning.

**Cream Salad**  
Mrs. S. S. Vought, R. D. Route No. 1, Box 90, Santa Rosa

Remove skin, oil and bones carefully from half a can of salmon squeeze over it juice of a lemon, set away until thoroughly chilled. When ready to serve add as much coarsely cut celery as fish, meat of a dozen English walnuts broken in pieces, three small cucumbers pickles finely cut; pour over a home made salad dressing and mix with a silver fork, breaking salmon as little as possible.

Cream Dressing—Four well beaten eggs, add three-quarters cup vinegar, then take half cup sugar, to which add one teaspoon ground mustard, half teaspoon salt, a pinch cayenne pepper; rub these well together and add to vinegar and eggs; then add half tablespoon of strong onion salt, cream; after it cools thin with plain or whipped cream.