

A Scrap Book for the Busy Woman

Milady's Forum

Making a Good Appearance



QUINCE SEED LOTION IS BOTH AN ASTRINGENT AND A BLEACH



SCANTY HAIR DISGUISED BY WEARING A HEAD-DRESS



COLOR GIVEN TO THE EARS BY MANIPULATION



EYELASHES SHOULD BE TRIMMED IN CHILDHOOD IF LONG THICK ONES ARE DESIRED



BRUSHING WITH COCONUT OIL MAKES EYEBROWS SOFT AND GLOSSY

FANCY WORK

BY EDNA EGAN.

SOMETHING new in the way of fancy work is the adapting to modern uses of the quaint, geometrical designs in applied colored cottons which appeared in the bed quilts of a century ago.

Pillow tops, table covers, curtains, lamp and candle shades and insets for trays and baskets are all available for this style of decoration.

The work when used in this way requires no quilting, the designs being cut from the colored cottons and felled with tiny stitches to the foundation material.

The use of an embroidery hoop insures better results, but much of the work is held in the hand like any other ordinary piece of sewing.

Showy floral designs are the favorite choice for this work, partly because of the beauty of the colorings and partly because it is possible to gain good effects with conventionalized flowers.

Tulips, morning glories, wild roses and hollyhocks are particularly well suited to reproduction in this applique fashion and ferns and leaves are effective, carried out in several shades of green.

Bunches of grapes, cherries and plums are also good, cottons of the correct color being chosen to carry out the natural effect.

Wallpaper designs and handsome cretonnes give many appropriate patterns for this style of work and also desirable color schemes.

Each bit of the design must be cut out, with a narrow margin allowed for turning in. The best way is to cut a cardboard pattern of the flowers and leaves required. This is then laid on the colored material and the outline marked with lead pencil.

By cutting a little beyond the line, there will be sufficient to turn under and baste. The design is then caught lightly to the foundation end, when arranged to the best advantage, is felled neatly, the stitches being not only small but of such a slant as to be almost hidden under the edge of the applied design.

French chambrays come in lovely shadings for this work as their two-toned effect gives a natural coloring when used for flowers and foliage.

An oval design of morning glories to be inset under glass for a breakfast tray shows the blossoms in pale pink, blue and lavender with the leaves in several shades of green.

A wreath of ivy leaves was the design chosen for the inset of a circular basket of dull green wicker.

The ivy leaf is one of the best outlines for the beginner, as there are no sharp corners to turn and by choosing dark green for the large leaves and pale green for the small ones variety of coloring can be gained without the introduction of flowers or fruit.

The background in all cases should be firmly woven linen crash resembling the old fashioned homespun on which this work was originally done.

A pair of portieres was recently exhibited showing a dignified row of hollyhocks rising from the lower edge of the crash curtains to a height of over a half yard. The stems were half inch strips of dull green chambray and the blossoms and buds varied in shadings from pale pink to dull red.

ICE CREAM

BY LUCILE DAUDET.

THE secret of making good ice cream lies just as much in the freezing as in the assembling of pure materials, according to an instructor in ice cream making.

For one gallon of ice cream he advises the use of three quarts of medium rich cream, one pound of sugar and a little vanilla or other good flavoring. Other ingredients are not necessary, although often added according to taste.

Put the mixture into the freezer, add the ice and salt in the proportion of one part of coarse salt to five parts of finely crushed ice.

Then turn the handle slowly for about five minutes in order that the cream may become perfectly cold. Then turn the crank as fast as possible. In five more minutes the cream will be about the consistency of thick gravy.

When it is in this semi-frozen condition the dasher should be taken out and the ice cream hardened by draining the freezer and repacking with fresh salt and ice.

A wet pack placed over the freezer to exclude the air will hasten the hardening.

In an hour the ice cream should be well hardened and it will be perfectly smooth, while if the crank is turned until the mixture is hard the ice cream will be coarse and buttery.

If desired, crushed fruit, sugared to taste, nuts, cake crumbs or other delicacy may be mixed into the ice cream with a spoon after the freezer is stopped and then set away to harden.

Buttermilk and skim milk may be made into cheap, delicious sherbets by utilizing the ordinary cream freezer.

A good formula is three quarts of buttermilk or skim milk, one to two pounds of sugar, one-half pint of orange or grape juice, or one-fourth pint of lemon juice. Freeze according to the foregoing directions, and when nearly done add the fruit juice. Finish freezing and set aside to harden as before.

It requires a much colder temperature to freeze such a mixture than in the case of pure ice cream.

Three quarts of water and the whites of six eggs may be substituted for the milk.

A water ice may be made as follows: Two quarts of fruit juice, one quart of water, one ounce of gelatin, sweetener to taste. Freeze into nearly solid condition and serve at once.

CARE OF CURTAINS

BY MRS. KINGSLEY.

AS the dust of summer has covered the window curtains it is quite necessary they should be cleaned in the fall.

Before wetting the curtains for washing take their exact size with a tape measure so as not to stretch them too much later, then shake them out of doors in order to remove all the dirt possible.

Soak the curtains over night in a suds of castile soap and tepid water, and place near the fire so that the warmth will aid in the cleansing process. It is even better to soak the curtains during the day, so that the water in which they are soaking can be changed as often as it becomes soiled.

After the soaking process do not rub the curtains, but knead and squeeze them, later boiling them for a few minutes.

Rinse and blue if they are white curtains.

For those of cream color rinse in water colored with tea; if a deeper eru rinse in coffee water; and if very deep, like the Egyptian shade, dip in saffron and water.

The curtains should next be run through a wringer and dipped in boiled starch of medium consistency.

Adjust the curtain stretcher to the size of the curtain measurement taken before washing, and pin the curtain edges to it.

These wooden curtain stretchers, made with adjustable pins, can be bought in any department store.

If you do not own a curtain stretcher you can measure out the distance

on a sheet and pin the curtains to it, drying them either on the floor or lawn.

Several curtains may be put on the stretcher at the same time if laid flat, one over the other.

If the curtains become a little dry before they are pinned they should be sprinkled again, for the edges do not dry well unless the curtain is uniformly wet.

By keeping the curtains folded during the entire process of washing the net is protected from being torn.

In taking curtains off the stretchers do not pull them; but lift the edges carefully from each adjustable pin, so that they will not ruffle.

Sometimes the border, or lace insert, needs pressing. If so, first dampen it, then cover with a cloth and iron on the wrong side.

Always mend the small holes in your lace curtain before it is washed.

If a curtain has large holes they should be mended after the curtain has been washed and dried on the stretcher. Trim the edges of the hole to be patched. Take a piece of old lace curtain, or a section from the one you are patching, cold-starch the patch and press it over the hole with a hot iron.

Perhaps the curtain has at some time brushed against a newly painted window sill.

These paint stains can be removed with turpentine if they are fresh. In case they are old, turpentine and chloroform can be used, and the stain blotted out with a piece of blotting paper.

ODDS AND ENDS

AFTER a fish course, rinse the dishes off in cold water, let them stand for a quarter of an hour in the dishpan filled with cold water, then drain off this water and wash as usual in hot water, in which a tablespoon or two of household ammonia has been poured. And the "scent" of the fish will not hang round them still.

THE house dog can be given fresh air and exercise best in the following manner without watching him: Procure a 50-foot piece of galvanized wire, on this slip a two-inch iron harness ring. Fasten the wire the length of the yard, passage way or on the boarded roof, about six feet from the floor or ground if used in the yard. Then tie a piece of rope eight feet long to the ring with a snap at one end to be snapped on to the dog's collar. He is then at liberty to race along the length of the wire, getting more exercise than if tied to one spot.

SOAK clothes in cold water one hour; longer if convenient. For an ordinary wash put two cups of grated soap, two tablespoons of turpentine into a tub and half fill with boiling water, stir until soap is dissolved; now wring the clothes from cold water into hot suds, punch them down and have water enough to just cover; soak one hour, then rub out, putting them into a tub of hot water, and lastly into bluing water. The clothes will be very white, and even much stained petticoats and kitchen towels require very slight rubbing.

WARM borax water applied to the scalp will remove dandruff.

Cold water makes the eyes look bright and keeps them strong. Rice has a finer flavor if washed in hot water instead of cold before cooking.

Tooth brushes should be washed in strong salt water.

A fever patient can be made cool and comfortable by frequent sponging with water in which a little soda has been dissolved.

Sun purifies and whitens blankets; they should be frequently hung out in the sunshine.

Consumptive night sweats may be arrested by sponging the body before retiring to rest with salt and water.

GOOD SOAP

HERE is a recipe, absolutely reliable, and all who have tried it have pronounced it the best yet.

Seven and one-half pounds of grease, melted. Let stand until lukewarm. One can of potash, dissolved in one and four-fifths quarts of water. Let stand until lukewarm. Two heaping tablespoonsful of borax and one tablespoonful of sugar, dissolved in the grease. One-half a cup of ammonia may be stirred into the mixture before it is done, but really I do not think it improves the soap the least.

When both the lye and the grease are lukewarm begin to pour the lye into the grease in a fine stream. Stir constantly. After it is all in stir gently for about 10 minutes until the mixture is about the consistency of honey.

Just before it is turned out one-half an ounce of citronella added will scent the soap if desired.

Pour at once into a large pan lined with heavy brown paper. Cut before it is cold.

After it has stood three or four hours remove the paper and put away to dry for about a week.

This amount makes 15 pounds and will last an ordinary family until enough grease is collected to make another batch.

Caution—if the grease and lye are too warm a layer of grease will form on top of the soap, but this may be removed and the soap underneath will be all right.

Be sure and pour the lye into the grease, not otherwise. A little extra string will make the soap harder quicker, but does not otherwise improve it.

THE KITCHEN



Tomato Soup.

Use a quart of tomatoes and boil in a quart of water, seasoned with salt, pepper, a half onion, and a half teaspoonful of dried parsley and as much celery salt. When almost done add a half cupful of boiled rice, and then if necessary with boiling water. The rice and tomato combination is delicious, but the rice must be cooked alone to prevent scorching.

Kidney Stew.

Cut a beef kidney in slices. Pour over it boiling water to cover. Cook till tender. Pour off that water and add more with a little onion, cut fine, pepper, a dash of sage and a piece of butter. When the onion is cooked turn off the sauce and add to it one teaspoon of flour. Let it boil five minutes and pour over the kidney. Serve very hot.

Beef Omelet.

Dissolve a saltspoon of beef extract in half cup of hot water, and stir into it half cup of the crusts of whole bread, rolled fine. Let them soak over the tea kettle, while you beat the yolks and whites of two eggs. Stir the soaked crumbs into the yolks, add a dash of salt and pepper, then stir the whites in lightly. Cook in a hot, buttered omelet pan. Fold and invert on a hot dish. Garnish with parsley.

Baked Bananas.

Remove the skin from the bananas and cut them lengthwise in halves and arrange at the bottom of a baking dish close together. Sprinkle them well with fine sugar, and a few tiny lumps of butter, and perhaps, if your taste admits it, a grating or two of nutmeg. Then bake in a moderate oven for 20 minutes. By this time the bananas should be well glazed. Take them up and pour over them before serving any of the liquor left in the baking pan.

Sour Milk Bread.

Scald sour milk (about one and one-half quarts) and strain through a fine sieve; just use the water, not the curd; soak one yeast cake in one-half cupful of warm water at noon, then add to that one tablespoonful of flour; let stand until night; then heat one-half of your whey (save the rest to add in the morning), add yeast and flour to make thick batter; let stand over night; in the morning add rest of whey (heated), one tablespoonful of lard, and one of salt and sugar; mix stiff; let raise one hour and put in pans. Is splendid.

COSTUMES FOR SCHOOL GIRLS

BY MRS. McCUNE.

SIMPLICITY is the keynote of the fashions for school children. The long straight lines are ideal for the grace of school girlhood.

Serge is the favorite material and blue the approved color, with dark green and brown, and dark shades of red not lacking in popularity.

Many quaint and original little frocks are evolved by a combination of dull-toned Roman striped and plaid fabrics with the plain serge, and a penchant for gold and silver buttons promises to bring gleams of brightness into the dark depths of an examination day.

One particularly artistic model of the plain and striped combinations is of dark blue serge with a sleeveless tunic of Roman striped gabardine fall-

ing in a straight line from the neck to just above the knee.

The tunic is bound with black braid frogs of the same and two rows of brass bullet buttons across the breast.

A little rolling white collar is of plain white linen and a black patent leather belt confines the hips.

Another model is of plain blue serge, hanging straight from the white colored neck to the knees and buttoned all the way with round buttons of silver.

The long plain sleeves have a row of buttons four deep over the wrist. It has a plain blue serge girdle and the underskirt is of dull plaid.

A smock frock of dark blue serge and blue taffeta has an accordion platted skirt of the serge with the loose smock waist of the taffeta belted and finished around the bottom with a band of serge. The collar and cuffs are of white linen.