

### Easy Lessons in Cooking and Baking

By EMILY RIESENBERG

#### HOW TO BAKE GOOD BREAD.

Nothing is better than a good loaf of home-made bread, and once the simple rules for bread baking have been mastered, light rolls, and all kinds of coffee cake can be baked at home.

(When baking with compressed yeast it is well to immerse it in a cup of cold water over night, or at least long enough to dissolve. This eliminates the strong odor without impairing its strength, as the yeast germ lies dormant while under water. When ready to use, pour off the water; the yeast will have settled in bottom of cup. Now add a spoonful of sugar. This awakens the process of fermentation and when yeast is added to the warm liquid you have a reliable, sweet raising power, which if treated right will never fail you. All ingredients must be luke warm and dough kept in a warm place while raising. All measurements are level. Use a graded half-pint measuring cup, and sift flour before measuring. Do not pack flour into cup, just slide it in lightly and level off.)

#### MILK BREAD.

Ingredients for Sponge.

Four and one-half cups of sifted bread flour. One teaspoonful of salt. One tablespoonful of lard and butter. Three cups of milk and water (equal portions). One cake of compressed yeast. One tablespoonful of sugar.

#### Method.

Soak yeast in cold water over night, or at least long enough to dissolve. When ready to use, pour off water and add sugar, rub salt and shortening into flour, add yeast to liquid and beat into foam. Cover the raising pan and keep it moderately warm to raise until sponge has doubled in bulk and is full of bubbles.

#### Method for Second Raising.

Have ready four and one-half more cups of sifted bread flour; begin to stir this into the light sponge until dough clears from sides of pan, then take onto a well floured board and knead in the rest of flour. From time to time raise the dough and let it drop onto board. This breaks the little starch cells and makes the bread fine grained and light. When dough is smooth and elastic place back in pan, cover and let raise again until double in bulk. Now have ready well greased bread pans and divide the dough into three small or two large loaves, according to the pans you have, as pans must be only two-thirds full to allow for raising. Knead each loaf lightly and if air bubbles form, slap the loaf to break them. When nice and smooth place the loaves in pan, with your hand press a slight cleft down center of loaf or score top a very little with a dull knife, cover with a towel and let raise again until near top of pan. Now bake in moderate heat until a golden color, and a toothpick when inserted comes out clean. Bread must be light weight and sound hollow when tapped so be sure to bake long enough. As soon as done remove from pan and set on wire rack to cool.

#### DIVIDED BREAD.

#### Method.

When baking milk bread divide the making of one loaf into small portions, the size of half an egg, roll them into finger lengths, and set close together in a greased bread pan. When light, bake as bread and when ready to serve break apart at each intersection. This is a good way if fresh bread is to be served warm, as the divisions when broken apart are much lighter than if a loaf is cut.

#### GRAHAM BREAD.

#### Ingredients.

Three cups of finely milled graham flour. One teaspoonful of salt. One cupful of warm water. One cake of compressed yeast. Two tablespoonfuls of sugar.

#### Method.

Rub salt and lard into flour (which must not be sifted). Soak yeast in cold water as directed for milk bread, pour off water and add sugar, stir in warm water and beat into foam; beat hard, then cover and let raise to double its bulk, then beat down once more, pour into greased pan, and let raise again until pan is almost full, then bake in moderately hot oven until a toothpick comes out clean.

#### HOW TO BAKE GERMAN COFFEE CAKE.

So many housekeepers have accepted the bakers' goods as the standard of excellence that they lose sight of the fact how much better and cheaper the really good home-made article is. Especially for a family with several adults or growing children, it will pay the cook to bake once or twice a week, and offer her family the best that can be produced for the money expended.

(When baking with compressed yeast it is well to immerse it in a cup of cold water over night, or at least

long enough to dissolve. This eliminates the strong odor without impairing its strength, as the yeast germ lies dormant while under water. When ready to use, pour off the water; the yeast will have settled in bottom of cup. Now add a spoonful of sugar. This awakens the process of fermentation and when yeast is added to the warm liquid you have a reliable, sweet raising power, which if treated right will never fail you. All ingredients must be luke warm and dough kept in a warm place while raising. All measurements are level. Use a graded half-pint measuring cup, and sift flour before measuring. Do not pack flour into cup, just slide it in lightly and level off.)

#### PLAIN BREAD ROLLS.

#### Method.

Take a part of the bread dough and divide into small pieces, roll these into little balls, and set side by side in a flat greased pan. When quite light, bake until well done and light brown. Rub tops with a little butter before breaking apart. These are best eaten fresh.

#### ALMOND LOAF CAKE.

#### Ingredients for Sponge.

Two and one-half cups of sifted bread flour. One teaspoonful of salt. One cupful of warm milk. One-half cupful of warm water. One cake of compressed yeast. One teaspoonful of sugar.

#### Method.

Soak yeast over night, or long enough to dissolve in cold water. When ready to use, pour off the water and add sugar to yeast, add salt to flour, add yeast to warm liquid and beat into foam, cover and set aside until it has raised to double its bulk.

#### Ingredients for Second Mixing.

One-half cupful of butter or good butterine. One cupful of fine granulated sugar. Three eggs. One-half cupful of blanched and shredded almonds. One-half teaspoonful of lemon extract.

#### Method.

Stir butter, sugar and eggs together for ten minutes, add to sponge and beat five minutes. (This is important as success depends on the beating.) Now add the almonds, lemon and flour gradually, beating until light and fluffy; cover and let raise to double its bulk. When light, pour into one large or two small, well greased tube molds and let stand half an hour; bake in moderate heat until a golden color and toothpick comes out clean. As soon as done invert on plate and sift confectioner's sugar over.

#### GERMAN CINNAMON CAKE.

#### Ingredients for Sponge.

Three cups of sifted bread flour. Two cups of warm milk and water (three-fourths milk). One teaspoonful of salt. Two cakes of compressed yeast. One tablespoonful of sugar.

#### Method.

Prepare yeast and set sponge as directed for almond cake.

#### Ingredients for Second Mixing.

One-half cupful of lard and butter. Two-thirds cupful of sugar. Two eggs. Three cups of sifted flour.

#### Method.

Stir sugar, shortening and eggs together until well creamed, beat into sponge, then beat in the flour little by little. When all is in, stir hard with a big perforated spoon, cover and let raise to double its bulk. Have flat tins well greased. When dough is light, dip a spoon in water, then take up portions of the dough and spread one-half to one inch thick in the pan, pressing dough smoothly along sides. Let this stand about one-half hour, then dip a thin covering of melted butter over, strew liberally with sugar and sift a little cinnamon on that, and make as any other coffee cake. For small quantity use only half recipe or bake some German tarts with part of the dough.

#### APPLE CAKE.

#### Method.

When dough is ready for pan, smooth a very thin covering into a flat, well greased pan, pare and core good tart cooking apples, cut each quarter into two or three even slices, lay them in overlapping rows, close together to cover the dough, strew sugar and cinnamon over, then bake until apples are tender and crust is done.

#### CUSTARD FOR APPLE CAKE.

#### Ingredients.

One whole egg or two yolks. One cupful of rich milk. Two tablespoonfuls of sugar.

#### Method.

Beat egg well, add to rest of ingredients and beat smooth, then pour over apples after they have been sugared. Omit cinnamon.

#### PEACH CAKE.

Skin and stone good tender peaches, cut into quarters and press the round side of fruit well into dough, sugar and bake plain or with custard.

#### BLUE PLUM CAKE.

Stone but do not skin blue freestone plums, place skin down on dough and sugar very heavily. Bake as directed for peach cake.

(Copyright, 1913, by Joseph E. Bowles.)

### VELVET FOR FROCKS

THAT MATERIAL MOST POPULAR THIS YEAR.

Makes Up Handsomely, and for Style is Supreme—Gray is the Universal Choice in the Color Scheme.

This will be a great velvet season, if indications are to be trusted, and whether one takes velvet, plain or embroidered, striped, dotted, changeable, or one-tone or many-toned, it is unfailingly lovely.

Even the velvetene and corduroy are more beautiful than ever before, and they are being extensively used, especially a velvetene or handsome quality of black and white trips, with collar and cuffs of black or write fox.

Grays are in high favor this season, both for simple and dressy tailored costumes. Gray velvet, velvetene or corduroy is frequently trimmed with gray fur, either chinchilla or silver fox. A gray velvetene suit with chinchilla collar is pictured on this page. The trimming is in self tone of braid and buttons.

Many charming little one-piece frocks in velvetene are made up for trotting and afternoon wear in black



and in all the rich deep colors, and are usually trimmed with braid, satin or fur.

Black, the very deep raven blue, a dark green called "hunter's green," several shades of purple and various shades of brown and taupe are among the colors frequently seen in these comparatively simple street and afternoon frocks, and for that matter in the handsome velvet models as well, though among the latter one finds a great many interesting color combinations.

#### MARY DEAN.

#### Flower Fashion.

Roses are best for evening wear. Even if they are buds, do not wear three or four of them; that would spoil the artistic effect. Select one full-blown rose and tuck it into the coil of your hair, letting it nestle close to the ear.

The smart way to wear flowers on the tailored suit is to attach them to the left lapel of the coat. Violets look best worn near the waist line, just a little to the left side and tied with soft, narrow, shaded violet satin ribbon.

#### NEW USE FOR THE HAMMOCK

During the Winter Months It is Possible to Get All Kinds of Comfort From It.

One particularly busy young mother has found a winter use for the couch-hammock which all summer long swung at an end of her porch. She has provided steel chains and hangers by which it may safely be suspended from the wood trim of the living room ceiling, and also an extra wind-break of half the height of that crossing the back of the couch. For the baby to tumble out of this improvised crib is an impossibility, and instead of taking up rocker space, the hammock may be raised half the height of the room, well out of harm's way.

Another ingenious young mother conceived the idea of swinging her hammock-couch across her own bed and about two feet above it. Its firmly braced canvas sides are just high enough to keep the baby from rolling out, and do not in the least interfere with its supply of fresh air. The swaying of the hammock-couch is less jerky than is that of the cradle, and consequently is more soothing to the baby.

#### NEW STYLES IN MILLINERY

"Small Hat" is the Dictum of Those Who Set the Fashion in Parisian Circles.

Small hats are reproduced from several Paris models. One in "tete-de-negre" colored moire and velvet is chiefly worn with a tailored costume in the morning. Very soft and tight-

### NIGHTDRESS FOR GIRL



A very pretty gown this, made with a Magyar empire bodice of lawn embroidery, trimmed at neck and sleeves by beading and edged with lace and ribbon threaded; a band of beading connects the bodice to the lower part of the gown.

Materials required: Three yards 40 inches wide, one yard embroidery 40 inches wide, two and one-half yards beading, six yards ribbon, one and one-fourth yard narrow and one yard wide lace.

#### DAME FASHION

Fichus have long sash tails down the back.

They are fixed at the waistband with two upright and oval buckles.

Muslin dresses have skirt frills headed with bands of velvet.

Narrow ruchings at the top of the collar gives way to frills of lace or net.

A little touch of satin is introduced into net and lace afternoon frocks.

It comes as piping and bars across the bodice, and sometimes as a hem at the foot of the skirt.

Chiffon fichus cross in front, pass around and meet in the middle of the back and hang down in straight flat folds that suggest panniers. These are trimmed with either lace or shining passanterie to keep the ends from flying up.

Loose, short coats worn with patent fether belts replace the long cloaks of last season.

These are made of heavy woolen material and are very desirable when traveling.

#### That Shiny Skirt.

The teacher, scholar, or "office girl" who sits at a desk and each day uses a smooth-seated chair, soon finds her serge skirt getting that "shiny look" which sponging and pressing never quite overcome. If she can make it possible to keep on the chair seat a covering of thin, rough leather, this will prevent the rubbing when turning or getting up or down, and the skirt will keep its original finish much longer. One woman, after her skirt becomes shiny, has a way of removing the shine. She takes either very fine sandpaper or emery paper and softly rubs the shiny surface. This roughs up the material, and if done gently it does not harm it at all.

ly fitting the head, this form of hat suits the up-to-date hairdressing.

Hair is dressed higher than it has been for some time.

The crowns of the new millinery are unlined but for the small foundation of white silk which bears the signature of the firm. Black is a great favorite, and we see these small hats trimmed with scarlet, orange and blue wings, very becoming and bright with the dark tailor costumes.

Another style of hat has an indentation on one side of the stiff velvet brim in dark chestnut brown, worn low upon the neck and made particularly smart with a pale yellow parade.

Ribbon bows have taken the Parisiennes' fancy, and at the fashionable restaurants simple velvet hats trimmed with black ribbons are said to be worn by the most elegant women. The broad-brimmed shapes are less favored.

#### Corsage Sachets.

The newest corsage sachets—to be pinned somewhere beneath the transparent veiling of the waist—are small colored satin bags cased in real chiny lace cases. The pink, blue or lavender satin cases are slipped into the outer lace cases and fastened with removable ribbons.

#### Plaid Hose.

It was to be expected that the craze for plaids would bring forth plaid hose; and here they are, the gayest of gay stockings, with diagonally placed plaid patterns in blue-green, red-yellow and other favored combinations. These lively stockings will accompany autumn costumes.

### TAKES OFF DANDRUFF HAIR STOPS FALLING

Girls! Try This! Makes Hair Thick, Glossy, Fluffy, Beautiful—No More Itching Scalp.

Within ten minutes after an application of Danderine you cannot find a single trace of dandruff or falling hair and your scalp will not itch, but what will please you most will be after a few weeks' use, when you see new hair, fine and downy at first—yes—but really new hair—growing all over the scalp.

A little Danderine immediately doubles the beauty of your hair. No difference how dull, faded, brittle and scraggy. Just moisten a cloth with Danderine and carefully draw it through your hair, taking one small strand at a time. The effect is amazing—your hair will be light, fluffy and wavy, and have an appearance of abundance; an incomparable luster, softness and luxuriance.

Get a 25 cent bottle of Knowlton's Danderine from any store, and prove that your hair is as pretty and soft as any—that it has been neglected or injured by careless treatment—that's all—you surely can have beautiful hair and lots of it if you will just try a little Danderine. Adv.

#### Maid Had Helped.

Young Van Winkle waited nervously in the parlor for Julia to appear. He had been sitting there, twiddling his thumbs, for half an hour. Finally a step was heard in the hall and he rose to his feet expectantly.

But it was not Julia. It was her maid.

"Marie," said the impatient young man, "what keeps your mistress so long? Is she making up her mind whether she'll see me or not?"

"No, sir," answered the maid with a wise smirk. "It isn't her mind she's making up."

#### Near Tragedy.

A Pittsburgh millionaire stood beside his \$8,000,000 automobile wondering where to go next.

A woman whom he had known rushed out of the hotel and sought to solve this problem for him in a hurry. She shot at him, but, of course, she did not hit him.

Instead the bullet punctured the chauffeur's leg. "Great guns, that was a narrow escape!" exclaimed the millionaire. "She might have punctured a tire!"

#### Mrs. Meekton's Position.

"Supposing," said Mr. Meekton, "that you were a voter?"

"Well?" rejoined his wife.

"And suppose I were a candidate?"

"You want to know whether I would vote for you?"

"That was the question I had in mind."

"Yes, Leonidas; I should vote for you. But if I caught any other women voting for you I should consider their action very forward and impertinent!"—Washington Star.

#### He Kept His Seat.

The suffragette was speaking.

"I'll bet there ain't a man in this audience who ever did anything around the house for his wife. If there is a man in this room that ever made the fire, milked the cow, cleaned the windows and made the beds every day without a kick I'd like to see him, that's all."

But she forgot her husband was at the meeting. And he didn't dare stand up!

#### Treason.

"Why did Binback leave California?"

"He was forced out because he wouldn't brag about the climate."—Indianapolis Star.

#### The Proof.

"Is that a marriage in high life?" "I suppose so. They're going on a wedding tower."

#### WORKS ALL DAY

And Studies at Night on Grape-Nuts Food.

Some of the world's great men have worked during the day and studied evenings to fit themselves for greater things. But it requires a good constitution generally to do this.

A GA man was able to keep it up with ease after he had learned the sustaining power of Grape-Nuts, although he had failed in health before he changed his food supply. He says: "Three years ago I had a severe attack of stomach trouble which left me unable to eat anything but bread and water."

"The nervous strain at my office from 6 A. M. to 6 P. M. and improper foods caused my health to fall rapidly. Cereal and so-called 'Foods' were tried without benefit until I saw Grape-Nuts mentioned in the paper."

"In hopeless desperation I tried this food and at once gained strength, flesh and appetite. I am now able to work all day at the office and study at night, without the nervous exhaustion that was usual before I tried Grape-Nuts."

"It leaves me strengthened, refreshed, satisfied; nerves quieted and toned up, body and brain waste restored. I would have been a living skeleton, or more likely a dead one by this time, if it had not been for Grape-Nuts."

Name given by Postum Co., Battle Creek, Mich. Read "The Road to Wellville," in pkgs. "There's a Reason."

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.

Overheard. "That is a great title for a play," said the head usher. "Yes," replied the ticket taker; "it's a shame to see how many good titles are spoiled by the plays."—Washington Star.

WHEN RUBBERS BECOME NECESSARY. And your shoes pinch. Allen's Foot-Powder, the Antipruritic powder to be shaken into the shoes, is just the thing to use. Always use it for breaking in new shoes. Sold everywhere. See Sample FREE. Address, A. S. Olin, Ltd., 107, N. Y. Don't accept any substitute. Adv.

During the Spat. "John, there's just one thing I want to say to you!" "What's the matter, Maria? Aren't you feeling well?"—Puck.

Liquid blue is a weak solution. Avoid it. Buy Red Cross Ball Blue, the blue that's all blue. Ask your grocer. Adv.

Smooth Idea. "Gracious! What has your little boy got on his pants?" "Furniture polish. Those are the pants he polishes the banisters with."

Mrs. Winslow's Soothing Syrup for Children teething, softens the gums, reduces inflammation, allays pain, cures wind colic, 25c a bottle.

The Difference. "Does your cook ask many evenings out?" "No; she takes 'em."

Mixed Up. "Did that play make out in its run?" "Yes, indeed! Why, it was a walk-over."

### Have You a Bad Back?

Whenever you use your back, does a sharp pain hit you? Does your back ache constantly, feel sore and lame?

It's a sign of sick kidneys, especially if the kidney action is disordered too, passages scanty or too frequent or of color.

In neglect there is danger of dropsy, gravel or Bright's disease. Use Doan's Kidney Pills which have cured thousands.

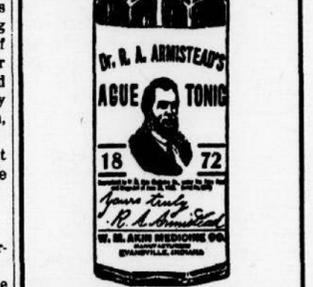
#### A COLORADO CASE

Every Picture Tells a Story. Mrs. Alvira Day, 327 S. Second St., Montrose, Colo., says: "I had much pain in my back and suffered from a swelling over my kidneys, especially in the morning when I first got up. I used Doan's Kidney Pills and the pain and swelling left and my kidneys were strengthened. I haven't needed a doctor since the best year for I have been in the best of health."

Get Doan's at Any Store, 50c a Box DOAN'S KIDNEY PILLS FOSTER-MILBURN CO., BUFFALO, N. Y.

### The oldest and best Chill and Malaria Tonic on the market.

Pleasant to take Perfectly Harmless At Leading Drug Stores Everywhere



### Why Scratch?

"Hunt's Cure" is guaranteed to stop and permanently cure that terrible itching. It is compounded for that purpose and your money will be promptly refunded WITHOUT QUESTION if Hunt's Cure fails to cure itchy, Eczema, Yetter, Ring Worm or any other Skin Disease. 50c at your druggist's, or by mail direct if he hasn't it. Manufactured only by A. B. RICHARDS MEDICINE CO., Sherman, Texas

#### PERFECT HEALTH.

Tutt's Pills keep the system in perfect order. They regulate the bowels and produce

#### A VIGOROUS BODY.

Remedy for sick headache, constipation,

### Tutt's Pills

AGENTS! BIG PROFITS AND BEAUTIFUL PREMIUMS

For selling the old reliable Japanese Oil (now called En-Ar-Co Oil) and our other Standard Remedies. No money required. Write us at once for terms. NATIONAL REMEDY CO., 130 Charlton Street, New York City.

### THAT MALARIA REMEDY

For Malaria, Chills and Fever "THAT" and "THAT" only is a reliever.

Why pay a Doctor \$1 or \$2 for a prescription that a druggist will charge \$1 to fill when you can get an old and tried remedy, so successful that it should have been offered to the public long ago, for the price of the prescription only? If it does not do what we claim you can have your money back. Send one dollar any way you please.

D. M. TITUS & CO. Lock Box 482 CHICAGO, ILL.

#### PISO'S REMEDY

Best Cough Syrup. Tastes Good. Use in time. Sold by Druggists.

#### FOR COUGHS AND COLDS