

NEW FEATURES IN LITTLE BUNGALOW

Do Away With Objections That Some Have to This Type of Building.

HAS AMPLE STORAGE SPACE

Utilization of Hip-Roof Construction Provides This, by Many Considered a Requisite—Arrangement of the Interior Will Appeal to the Housewife.

Mr. William A. Radford will answer questions and give advice FREE OF CHARGE on all subjects pertaining to the subject of building, for the readers of this paper. On account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address all inquiries to William A. Radford, No. 1827 Prairie avenue, Chicago, Ill., and only enclose two-cent stamp for reply.

A great many people object to the bungalow type of house construction because it does not provide enough storage for the array of odds and ends which they have not yet decided to

what is usual, one large window of the opening made by the removal of the wall is cased and into the remainder is built a colonnade. On the living-room side of this colonnade a seat is built which is extended over to one of the two bookcases which flank the large fireplace. A china case is set against the dining room side of the colonnade. The combination of the living room with the dining room necessitates a careful selection of furniture for these two rooms, it being desirable that the unity be maintained throughout if possible. The effect will also be felt in the decorating of the rooms, a harmonizing scheme of colors being necessary. By proper attention to these details a very pleasing effect may be obtained by the combination of the living room with the dining room.

The door from the porch opens into an entry which has a small closet for wraps. On the other side of the entry is a cased opening leading to the living room. The view from this entry of the fireplace, the broad seat and colonnade and the wide opening between the two rooms is very striking. An attractive feature of the dining room is the four-window-bay with the seat built entirely across it. The kitchen is entered through a swinging door and is handily arranged to facilitate the preparation and serving of meals. Near the door to the dining room is a cupboard built above a shelf into which the sink is set. Another cupboard fills a nook in the en-

try wall of the building and is also very handy to the dining-room door. The stove is intended to be placed against the rear wall of the kitchen, where a very short length of pipe will connect it with the chimney. The bar porch is built right into the house and furnishes a handy kitchen annex. The refrigerator may be placed on this porch, where it is used without causing the ice-man to take many steps into the house.

Along the other side of the house are the two bedrooms with the bath between. The bedroom closets are unusually large. A small hall makes all of the rooms in this part of the house independent. The basement is entered from this hall and the attic is reached through the kitchen. The basement is of sufficient size to be very useful. Sufficient bedroom is provided so that a heating plant of any desired type may be installed. This



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pass on to the junk man. As a rule, this lack of storage space is caused by the fact that the usual bungalow is built with a very flat gable roof set as low as possible to produce the effect of broadness and to destroy the effect of height. This effort is made necessary in order that the fundamental idea of the bungalow may be expressed in the design. Bungalows are not supposed to be high. They are, in the pure type, single-story buildings, and since this feature is their inherent mark of distinction the contrast is carried still farther by placing a roof on them which will emphasize their flatness.

In fact, the roof is of prime importance in a bungalow, for it is in the roof that the greatest effect may be obtained in adjusting the appearance of the structure to meet the demand for something distinctive or something new. As a rule, when the appearance of the house is the governing factor, the roof will be given such form that very little storage space is possible; but, if necessary, there is no reason why the designer cannot produce a structure of the distinct bungalow type and still shape the roof in such a manner that a generous attic space is provided.

The method employed to enlarge the space above the first floor without destroying the appearance of broadness consists in using either a straight hip-roof construction or a combination of the hip and gable types, with the hip type predominating. Occasionally flat roof dormers are used in connection with the hip roof to produce the same result. The effect is altogether pleasing to the eye, and the several advantages of the more generous storage space which is provided in the attic have recommended it in a great many cases. Aside from this fact, if the space is not used for storage it still serves a very good purpose in providing an insulating layer of air which will keep the lower floor cool in the hottest weather.

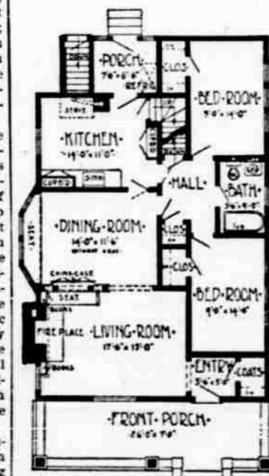
An attractive little bungalow of simple construction is shown here as an example of the possibility of utilizing the hip-roof construction. The roof of this pleasant little home is almost purely of this type, the only addition being the small projecting dormer. This dormer adds space to the attic and also provides the means of admitting light to the upper floor. An artistic touch is given the main roof by breaking the slope just above the eaves and carrying the last few feet down at a new slope. Several interesting details are included in the design of this little cottage.

The sides are finished with beveled siding and the roof is shingled. The chimney is of the out-built type and is constructed of cobble stones. It is quite massive and adds a great deal to the exterior attractiveness of the little bungalow. The broad front porch, extending across the front of the house, is a pleasing feature. It is attractively decorated with the block columns and the simple railing. Without the expenditure of a great deal of money the exterior of this house has been made very neat.

The arrangement of rooms and the design of interior details are of special interest. The living room and the dining room form an attractive combination. The entire wall between these two rooms is removed, forming

space is divided into rooms which will greatly increase the total value of the basement. Home owners are finding increasing usefulness in the construction of a cold-storage room in the basements of the houses. This is easily done and it furnishes an excellent place to keep fruit and vegetables. This room should, of course, be placed as far as possible from the furnace.

Saw Wood.
Saws and sawyers have changed. The old saw has new teeth—the ticked flint of our antediluvian ancestors has long since given way to the toothed blade of tempered steel. Closely paralleling the development of sawing instruments is progress in sawing methods. The first saw, a piece of stone with roughened edge, was worked slowly back and forth across the material to be cut. The modern saw is a narrow band of steel traveling at tremendous speed. Against the cutting edge of this log are held by mechanical conveyors.



Floor Plan of Cottage—Size 30 by 44 Feet 6 Inches.

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THE KITCHEN CABINET

The cruelest lies are often told in silence. A man may have sat in a room hours and not opened his teeth, and yet come out of that room a disloyal friend or a calumniator.—R. L. Stevenson.

FOR SPECIAL OCCASIONS.

A dainty dish for a luncheon is prepared as follows: Roll two pairs of sweetbreads in salted water till tender. Remove and drop in ice water, take off all the skins and gristle and dice them; add a can of diced mushrooms or an equal quantity of fresh ones; melt two tablespoonfuls of butter in a saucepan and stir smoothly into it one tablespoonful of flour. To this add one cupful of stock, a cupful of scalded cream. Allow to boil and then put in the meat and mushrooms. Cook a minute or two then add two well beaten egg yolks. Set away to cool, then form into rolls, dip in egg and crumbs and fry a delicate brown. Serve in nests of water-cress.

A thin slice of cheese placed on thin steamed buttered bread in the form of a sandwich and sauted in a little olive oil is a good sandwich to serve hot with a salad.

Bread of Chicken With Virginia Ham.—Take two slices of uncooked chicken breast, two thin slices of ham, six tablespoonfuls of butter, one cupful of cream with paprika and salt. Place the chicken in a hot chafing dish or an omelet pan with two tablespoonfuls of butter and a little cream. When partly cooked turn them over and place on the top of each a slice of ham, add another tablespoonful of butter and a little more cream. When this is partially cooked, turn them over again, still keeping the ham on top; add the remaining butter and cream with a generous seasoning of salt and paprika; turn until well cooked, always keeping the ham on top. When well done serve a piece of chicken and a piece of ham to each person. Increase the amount for any number of people. Serve with sweet potatoes.

John Chinaman will tell you that you have never tasted really fine flavored chicken until you have seasoned it with ginseng. Just a bit of the expensive root is sufficient, giving the meat a delightfully different taste.

Tomatoes Stuffed With Ripe Olives.—Scop out the tomatoes and fill with stuffed olives that have been stoned, a few tablespoonfuls of bread crumbs, salt and pepper. Fry a small onion until brown; add the pulp of the tomatoes, the bread crumbs and olives; fill the tomatoes and bake. Cover with buttered crumbs to brown and serve hot.

Anyone who is prepared for defeat would be half defeated before he commenced.—Admiral Farragut.

Can anything be so elegant as to have few wants, and to serve them oneself.—Emerson.

One tire of vanilla and lemon for flavoring, and anything new or a variety is always welcomed. For those who do not enjoy a mild flavoring alone the combination of one teaspoonful of almond extract to six of lemon is a good combination. When using the mixture, shake well and use the teaspoonful, or a few drops, depending upon the dish.

Maple is a flavor well liked; so is caramel and coffee flavor. The mocha-caramel flavoring is a combination of the two. It is prepared as follows: Put a cupful of granulated or light brown sugar into an iron frying pan, stir until it begins to melt, then lower the heat and continue cooking until it is a rich brown in color, but be careful not to burn it; then add a half cupful of hot, very strong coffee, stir for a moment until dissolved; when cool, put it in a bottle. It will keep for weeks.

This may be used for any number of dishes. For frosting for cake mix powdered sugar with cream until quite stiff, then add enough of the mocha caramel to color well, and a pinch of salt.

Mocha-Caramel Butter.—Wash the salt from half a cupful of butter, cream it and add one and a quarter cupfuls of confectioner's sugar, one cream again. Beat in one heaped ounce two tablespoonfuls of mocha-caramel and one or two tablespoonfuls of strong coffee. To make this, use cold coffee instead of water. Put this butter in a glass jar and set on ice.

Small sponge cakes may be hollowed out and filled with this butter, garnishing the top of each with a candied cherry; put on the lid and frost, if so desired, or serve with fresh fruit, plain. Hot waffles with mocha butter is a delicious combination. There will be any number of ways of using this good flavor.

Any white cookie mixture may be made most tasty by adding a little-cooked fruit of dates, prunes or figs on the center of a cookie; place another on top and bake. These are especially well liked by the young folk.

Fried chicken or pressed chicken, boiled tongue, roast beef, are all meats that are well liked for outdoor meals.

Nellie Maxwell

PERFECT PRESERVES.

A dainty preserve to use with meats in winter or as a sauce for ice cream is:

Preserved Watermelon Rind.—Peel the rind from half a melon, removing all the pink. Chop it fine or put it through the meat grinder. Place it in a bowl overnight, sprinkling with salt over each layer. In the morning draw off the liquid and freshen with cold water; washing it two or three times. Place in a preserving kettle with an equal measure of sugar and let it cook slowly for three hours.

Fruit Preserve.—Peel and cut into small pieces apples, pears and plums, equal parts; use a pound of sugar for each pound of fruit and cook until of a marmalade consistency. Take from the fire and add a half cupful of blanched and shredded almonds.

Pickled Plums or Pears.—Take nine pounds of fruit and six pounds of sugar, two quarts of vinegar and an ounce of cinnamon. Boil the vinegar and spice together, pour it over the fruit, which has been previously placed in a large crock or bowl, and let it stand for 24 hours. Pour it back over the fruit in the bowl, repeat the process for five mornings, the last time cooking the fruit about 15 minutes. Put into the jars and cover while hot.

Tomato Honey.—Select ripe yellow tomatoes, the small pear-shaped ones are preferred; weigh the tomatoes after scalding and peeling them; cut them in pieces and put into a preserving kettle with the grated yellow rind of one lemon; cook for 20 minutes, press through a fine sieve, then strain. Measure the liquor and to each pint add one pound of sugar and four tablespoonfuls of lemon juice. Boil a moment and seal.

Tomato Figs.—Select six pounds of perfect pear tomatoes, ripe, smooth and yellow. Weigh three pounds of sugar and sprinkle the sugar in layers over the carefully peeled fruit. Stew very gently until the sugar is absorbed, then lift them carefully to dry on plates in the sun; sprinkle with sugar several times while drying. When perfectly dry pack into jars with a layer of sugar between each layer of figs.

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FOR THE EPICURE.

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For many years druggists have watched with much interest the remarkable record maintained by Dr. Kilmer's Swamp-Root, the great kidney, liver and bladder remedy.

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Swamp-Root has stood the test of years. It is sold by all druggists on its merit and it will help you. No other remedy can successfully take its place.

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BASEBALL EDITOR IS HURT

Makes Unkind Comment on Question Asked by Sweet Girl Viewing National Game.

Gilligan, the Demon Swatter, stepped up to the plate. It was the last half of the ninth inning with the score tied and two men out.

Gilligan swung at the first ball and missed. The next one was a ball, and the next and the next.

The umpire called the next one a strike, though 20,000 fans disagreed with him. "This one tells the tale," said everybody to his next neighbor.

Gilligan gripped his bat firmly, dug his spikes into the ground and swung with all his might. Crack! The ball sped as if shot out of a cannon, far over the center field fence, while the Demon trotted round the bases amid the plaudits of the multitude.

When the excitement had subsided a bit, a girl—oh, she was a beautiful girl. You ought to have seen her—well, anyhow, this girl touched her escort timidly on the arm and asked in dulcet tones: "Does the batter have to pay for the ball when he loses it over the fence like that?"

And yet some people thought woman should be allowed to vote.—New York World.

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When the scalp is itching because of dandruff and eczema a shampoo with Cuticura Soap and hot water will be found thoroughly cleansing and soothing, especially if shampoo is preceded by a gentle application of Cuticura Ointment to the scalp skin.

Free sample each by mail with book Address postcard, Cuticura, Dept. L, Boston. Sold everywhere.—Adv.

Near Experience. "Have you had an experience in this floating hotel business?" "In a way. I once boarded a vessel and lodged a complaint there."

W. L. DOUGLAS

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Save Money by Wearing W. L. Douglas shoes. For sale by over 9000 shoe dealers. The Best Known Shoes in the World.

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The quality of W. L. Douglas product is guaranteed by more than 40 years experience in making fine shoes. The smart styles are the leaders in the Fashion Centres of America. They are made in a well-equipped factory at Brockton, Mass., by the highest paid, skilled shoemakers, under the direction and supervision of experienced men, all working with an honest determination to make the best shoes for the price that money can buy.

Ask your shoe dealer for W. L. Douglas shoes. If he cannot supply you with the kind you want, take no other make. Write for interesting booklet explaining how to get shoes of the highest standard of quality for the price, by return mail, postage free.

LOOK FOR W. L. Douglas name and the retail price stamped on the bottom.

W. L. Douglas \$3.00 \$2.50 & \$2.00 W. L. Douglas Shoe Co., Brockton, Mass.

SEEK PRESERVATION OF ELK

Nation is Waking to the Danger of the Extinction of Animal in This Country.

There are, according to estimates made by the National Sportsmen, about 100,000 elk in this country, of which 2,290 are in captivity in 125 different places. The largest herd, numbering, according to the government census, between 50,000 and 55,000, is in the Yellowstone region. In the summer these elk range in the vicinity of the continental divide in the park. Since the settlement of the valleys the elk which are forced to descend from the mountains in the winter in order to obtain food have starved in large numbers. Since 1900, winter feeding has been provided by the state of Wyoming and the federal government, and recently congress appropriated \$50,000 for the purchase of 2,000 acres near Jackson, Wyo., where sufficient hay can be raised each year to feed the herds during the winter.

During late years the government has experimented with small herds numbering about 100, which have been transferred to 13 different states for the purpose of restocking reservations. In this way it is hoped that wild elk can be retained in this country permanently. The Altitude herd was rapidly approaching extinction when the government and the state of New York took a hand. It is believed that after the fate of the buffalo many states will attempt to encourage the propagation of elk in country which is unfit for farming.

Should Have Won a Prize. Unless he is a prize winner no man should advertise marriage as a lottery.

It is said that the streets of London if laid end to end, would stretch from New York to San Francisco.

Make the Liver Do its Duty

Nine times in ten when the liver is right the stomach and bowels are right. CARTER'S LITTLE LIVER PILLS gently but firmly compel a lazy liver to do its duty. Cures Constipation, Indigestion, Sick Headache, and Distress After Eating. SMALL PILL, SMALL DOSE, SMALL PRICE. Genuine must bear Signature.

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GENUINE CASTORIA ALWAYS Bears the Signature of

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