

Saving Money in the Home Little Tricks For Women in Household Economics

By ELIZABETH LATIMER.

COFFEE as a flavoring is not half appreciated by even the best housekeepers. It is equally as delicious as chocolate and, since left-over coffee can be used, it is infinitely cheaper.

With a snow blanket over everything and real winter now upon us, the thoughts of evenings at home and home-made candies are predominant.

Brown sugar flavored with strong coffee and cooked with a pinch of cream of tartar makes a delicious fondant which every home candy maker should know about during the white sugar shortage. A box or basket of these home-made coffee candies is a gift which will be doubly appreciated this Christmas.

Coffee Fondant.

1 cupful very strong, hot coffee
1/2 cupful brown sugar
1 teaspoonful cream of tartar

Combine the three ingredients in a very smooth, clean saucepan and stir over a slow heat until they are dissolved. Then gradually to boiling point and boil without stirring until, when tried in cold water, a little of the mixture will keep its shape in the form of a soft ball. With a candy thermometer the temperature will be 235 degrees F. Pour the fondant onto a slightly buttered, large platter, let it stand for a few minutes to cool until, when pressed with the finger, a dent is left on the surface and yet there is no crust. When this occurs, scrape the fondant together and work it with a wooden spoon, or smooth stick, until it is creamy in color and texture. When it becomes creamy, begin to knead it and knead it until it is formed into a smooth ball. Put it into a bowl, cover it with a damp cloth and let it stand a day before using.

If desired, this fondant may be flavored in different ways, and the best time to add the flavoring is just before it is kneaded. A few drops of vanilla may be put in one portion, a drop each of clove and cinnamon extract in another portion, and a little maple flavoring in another. The fondant is then ready to use in any way desired.

Ways to Use Coffee Fondant.

Shape the fondant into small round balls, let them stand a few hours in a cool place, and then dip them in chocolate. To do this, cut the chocolate in small pieces, using preferably confectioners' dipping chocolate, which may be purchased at a confectionery. Put it in a double boiler, let it stand over hot water until melted, then beat it frequently until cooled and it is of the consistency of molasses. Dip in the centers with a hot pin, let them drain a moment and then transfer them to oiled paper, to become firm.

Coffee Fondant Slices.

Flavor one-half the recipe for Coffee Fondant with vanilla, and work it into a roll about as wide as the diameter of a half dollar. Let this stand a few hours, dip it in chocolate, roll in finely chopped walnuts, and when firm, cut it with a sharp knife in slices a fourth-inch thick.

Coffee Biscuits.

Shape the centers as directed in Ways to Use Coffee Fondant, and dip them, after standing a few hours, in plain or Raspberry Fondant, melted to the consistency of very thick cream.

Coffee Meringue Chocolate.

Combine equal parts of coffee fondant and soft, grated maple sugar. Shape into small balls and dip in chocolate, as previously directed, or merely roll in finely chopped, toasted almonds or Brazil nuts.

Quick Coffee Fondant.

1 tablespoonful butter
1/2 cupful very strong coffee
1/2 cupful cream or undiluted evaporated milk
1-1/2 teaspoonful vanilla extract
Soft brown sugar to knead (from 2 1/2 to 3 cupfuls)

Cream the butter in a rather deep, medium-sized bowl, and with a wooden spoon work in a little of the sugar. Then gradually add the coffee and evaporated milk, mixed with the vanilla, alternately with sufficient sugar to make the mixture stiff enough to knead. Knead well, cover with a damp cloth and let stand a little while. Then use in any recipe calling for coffee fondant.

Coffee Marshmallow Fudge.

1/2 cupful very strong coffee
1/2 cupful light brown sugar
1/2 cupful butter or good margarine
1/2 teaspoonful vanilla
1/2 teaspoonful cream of tartar
A few grains of salt
1/2 cupful fresh marshmallows, cut in quarters

Combine the sugar, cream of tartar, salt, butter and coffee in a medium-sized saucepan and cook without stirring over a moderate heat until a soft ball is formed when the ball is tried in cold water. Then pour into a bread pan, cut and wrap each one separately in waxed paper before packing.

\$1 PAID FOR EACH DOLLAR SAVED

How I Saved a Dollar.

Here is a chance for every one to earn a dollar by telling how she has saved a dollar. It may be a dollar or more. It may have been saved in a day or a week. However, all that matters is HOW it was saved.

\$1 saved and \$1 earned by the telling of the saving makes \$2. How about it? Be brief and write only on one side of paper.

I will award a prize of \$1 each day for one of the suggestions which I print.

ELIZABETH LATIMER.

P. S.—If you want a prize, you must be willing to have your name and address used, because that is only fair to other contestants, who have a right to know that each day's prize winner is an actual person. However, I am delighted to have all sorts of ideas sent in, which, if not given a prize, will be printed with initials only and help the other readers.

If your first letter doesn't get a prize, try again. Even if it does, that is no bar to your getting another if your idea is worth it.

E. L.

ture about a half-inch deep. Before it is entirely cold cut it in inch squares. Chopped nut-meats may be substituted for the marshmallows, if desired.

Coffee Coconut Pralines.

Observe the proportions and directions for making coffee marshmallows, but omit the marshmallows. Just before removing the mixture from the heat add a cupful of shredded coconut. When tepid beat the mixture until creamy and drop it by tablespoonfuls onto oiled paper, for pralines are always large.

Coffee Nut Pralines.

Make according to the directions for coffee coconut pralines, substituting a cupful of chopped walnut meats for the coconut.

Creamy Coffee Drops.

1/2 cupful very strong coffee
1/2 cupful light brown sugar
1/2 cupful cream of tartar
A choice of vanilla, cinnamon and clove, or maple flavoring

Combine all the ingredients, except the flavoring, in a medium-sized saucepan; stir over a low heat until dissolved, then do not stir any further, but cook until a soft ball is formed when a little of the mixture is tried in cold water, that is, 235 degrees F. by the candy thermometer. Cool until lukewarm, flavor, beat until creamy, transfer to a small pitcher and drop onto oiled paper, in amounts large enough to form candies of the shape of an ordinary cream peppermint.

Coffee Chocolate Candies.

1-1/2 cupful very strong coffee
1-1/2 cupful rich milk
1-1/2 cupful molasses
1/2 cupful brown sugar
1/2 square (oz.) chocolate
1/2 cupful butter or half butter and half very good margarine
1/2 teaspoonful vanilla
1 cupful coarsely chopped walnut or hickory nut meats, pecans or toasted, chopped Brazil nuts

Combine all the ingredients, except the nutmeats and vanilla, and boil them slowly until when a little is tried in cold water, a ball of caramel texture is formed—245 degrees F. by the candy thermometer. Then stir in the nuts, beat a moment, then pour into a good-sized bread pan, which has been lined with waxed paper. The mixture should be an inch deep. When half cold cut in squares. Then transfer to the sheet to a bread board, cut and wrap each one separately in waxed paper before packing.

Brr—Here is Recipe For a Shower Bath.

Today's Economy Prize goes to DEAR ELIZABETH LATIMER:

I wanted a shower bath and just at present couldn't afford it, so I have made a simple, convenient and cheap arrangement for a home-made shower bath. Punched a hole in the bottom of my two-gallon hot water bucket, the opening a piece of metal piping 2 inches long, attached to the pipe a four-foot length of rubber tube with a spray from my garden watering pot on the end. Tied to the handle of the bucket a sheet of rope and ran the latter through a staple driven into the wall at a suitable height, thus making a pulley by which the bucket can be raised or lowered to meet the convenience of the person using the shower. I have driven the rope into the staple so that the rope can be fastened to it to hold the bucket in place. To cut off the water I pinch a clothespin onto the rubber tube. My husband was greatly surprised when he saw what I had done, and he, as a shower which answers well until I get a real one put in. I believe lots of people would make themselves one should they read this and thereby save more than a dollar. It is very simple and—

MRS. M. G. WARE,

1729 Willard St. N. W.

"I Believe in Witches"

Says Bill, "Because I Know One and Her Witching Ways. She Even Has a Black Cat"

By NELL BRINKLEY

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light Beside His Own House Dad Makes a Remarkable "Find" of Cigar Store Coupons

By FUMINE FOX.



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to an easy chair—and he rebels against it.

"Yet, in the main, he bears his misfortune very well. His one desire now is to go home, to be near Doris. Tell her to be prepared to give up a good deal of her time to him. He seems to be living on the thought of her."

Doris won't you, Ruth?" Laura asked.

"Yes, dear, I will," Ruth promised. "Now that the news is better, I mean now that actual danger is over—you will not need me here so much, and I will be able to devote more time to the demands of my own family."

light turn. But she knew that she was speaking with an instinct of self-protection. If Hugh was to return soon, she must get out of the habit of coming to the Rodney house regularly.

Henceforward this would be Doris' place, not hers.

(To Be Continued.)

Love and Intrigue Mingle in the Story of Karl Muck Deported Orchestra Leader

By FERI FELIX WEISS.

(U. S. Secret Service Agent.)

AN IMPORTANT point in the letter from Karl Muck, deported leader of the Boston Symphony Orchestra, published in The Times yesterday, is the revelation by Muck himself that he was on a mission to this country for the Kaiser. Apparently the campaign then being waged against Dr. Muck for his anti-American expressions in connection with the failure of the Boston Symphony Orchestra to play The Star Spangled Banner at its Providence concert was bearing greater fruit than those making it knew.

Verily, it seemed to embarrass Dr. Muck's mission to such an extent that he had requested "our Kaiser" to recall him to Berlin, and expected action on the request.

At this point, I think it relevant to give an insight into the internal conditions within the secret service and Department of Justice, to show what difficulty many of its loyal agents met in handling cases such as that of Dr. Muck. At the outbreak of the war America practically no secret service system.

It is not known to the average American that America is the only country in the world that did not possess a political secret service. Only a few people know, even today, that our so-called secret service had almost nothing to do, during the war, with the hunting of German spies in America.

Our secret service is the intelligence department of the Treasury Department, and its functions are to hunt counterfeits and guard the person of the President of the United States.

So when Germany sprang the war, her propaganda machinations against her enemies were directed largely from this country. We found ourselves wholly unprepared to cope with the situation. The heavy and unequal task had to be undertaken by the investigation bureau of the Department of Justice.

And the tragedy of it all was that the few of these men we had were not all reliable. The service was infested with enemy agents that were planted everywhere in almost every Government department, and quite a few native Americans of Anglo-Saxon stock were outright pacifists. Indeed, the United States Government I have come to ask your permission to search your daughter's room."

This transformed the cool, aristocratic woman before me into a very different person. "Most of you ask to search my daughter's private room," she demanded.

"We waited until she came down, and I explained the situation as kindly as I could. She threatened to call the police, and I informed her I had authority to dismiss the police who came, and that it would be best for her to submit to the request."

Eventually she became meek. "May I telephone to my son?" she asked.

"That is the very best thing to do," I added.

She went to the telephone and, after talking with her son, returned, saying:

"My son said 'Grant their every request; let them go into every corner of the house and help them all you can.'"

In Miss Marvin's bedroom we found a packet of letters the girl had received from Muck, and they contained most of the connected evidence we sought. By fitting these letters into what we already had discovered we were able to arrest the orchestra leader and send him to Fort Oglethorpe, where he should have been interned a year before. (Another installment tomorrow.) (Copyright, 1919.)

Wool Jersey Overblouses

By Rita Stuyvesant.

THE possibilities for creating stunning winter costumes are unlimited when one combines one of the new blouses with a simple skirt. An overblouse to be smart must be simple and have good lines, that is why these hip-length blouses are such popular models.

The transparent blouses of the fall have given place to the warm wool jersey and jade green more desirable could be imagined. Gay or dull colorings are being used and one chooses the shade according to the occasion, for sports wear bright vivacious tones, but for serious affairs, dull, rich tones are preferred.

When you preside at the tea table of your best friend and remove your eyes from the world and see an overblouse of Belgian blue wool jersey, that is, if you are a very smart young person. Your heavy blouse will fall considerably below the hips and have a full skirt of jersey in a lovely shade of blue.

Spikes of flowers will be embroidered on this light background in lilac-colored worsted. The waist will be girlish with self-stitch swathed gracefully about the hips.

A wonderful blouse in a fashionable shop window that received much admiration was of maduro brown wool jersey and jade green embroidery. The jade worsted embroidery traced an odd design and there was a clever girde of green worsted heavily braided.

BOOKS

FOUR LITTLE JOES THAT DIDN'T HAVE ANY MOTHER. By Kenneth G. Duffield. Philadelphia: Henry Altemus Company.

THE WISH FARM OF THE JERSEY AND SHADOW FOREST. By Albert R. Colver. Philadelphia: Henry Altemus Company.

Two fine little "bedtime" books for small children. The "heroes" of the books will delight the hearts of the young ones, as they are little pigs and fairies, and nothing is dearer to the child's heart than the fairy. And the pigs, well they were "out of luck" because they didn't have any mother, and couldn't get along very well because their father didn't know what a little pig should have to live, so they roam about and get in all kinds of mischief.

Then the fairy of Sunshine and Shadow Forest, who won't tell things she does, will make any young heart glad.

know that I was justified in regarding Dr. Muck as more dangerous than half a dozen "red" captains at Washington. In spite of my Austro-Hungarian ancestry, I was for "America First" and was determined to see that thing through.

His Position Grows Worse.

I might note here that the man who defended Muck was later dismissed from the service, with another operative of unquestionable integrity. And wasn't Dr. Muck displaced by their removal?

Read what he had to say to the love, Miss Marvin, on the subject in a letter to her he wrote:

"It is a sad fact, that since the dismissal of the two decent and honorable officials in the local department of justice about fourteen days ago, and their replacement by Rath and my position here is ten times worse than it ever was, and the last New York scandal has made the whole pack more rabid."

From this point onward, the Muck issue became national, and our efforts were increased toward putting him where he and his life belonged—in an internment camp. I was soon ready to go to the suburban mansion of Miss Marvin. Our chief assigned another man to aid me in this matter, and after thoroughly going over the grounds, we set out for the Back Bay section to perform a most unpleasant task. As we approached along the walk traversing the lawn, a middle-aged proud-looking woman met us.

"She asked what our business was, a bit haughtily over our 'intrusion.' Woman Transformed

Into Tigress.

"I wish to see Mrs. Marvin," I replied. "I am Mrs. Marvin."

"Well, I wish to speak with you confidentially on a matter of great importance. I answered. She led the way into the house, and after we had taken chairs, I said: 'I have a painful duty to perform. Mrs. Marvin. As a representative of the United States Government I have come to ask your permission to search your daughter's room.'"

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The Two Voices

By VIRGINIA TERHUNE VAN DE WATER.

CHAPTER X.

DURING the anxious days following Daniel Rodney's departure from New York, Ruth Courtney was frequently with Laura.

In spite of her friend's loneliness, Ruth would have felt that her own duty demanded her presence at home. But, after the first outbreak of weeping, Doris had turned naturally to her mother for comfort and sympathy.

Mrs. Courtney's sentimental nature was stirred to its shallow depths by her child's demand upon her compassion. She insisted that Doris must come into her room to sleep and petted her as if she had been a baby. She also insisted that the girl seek amusements of various kinds to "take her mind off her trouble."

And, after a few days of uncertainty as to the outcome of her betrothed's illness, Doris acquiesced with gentle resignation to her mother's plans for her diversion.

Laura, on the contrary, had no body in her home to whom to turn for consolation. The servant, while sorry for their young mistress, could not supply the companionship she needed.

Thus it came about that Ruth spent a number of days in the Rodney home.

Daniel Rodney had telegraphed as soon as he had talked with Hugh's physician. The message told little that was new. It stated that the outcome of the injury was still uncertain, that Hugh was holding his own, and that further particulars would follow by letter.

After that he wrote every day or two. His first letter contained a paragraph that Laura read aloud to Ruth.

"Tell Doris that we must hope for and believe in the best. I know how hard all this anxiety is for her, but no matter how much she wants to come out here, she must not come. Hugh's condition demands

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