

## USEFUL HOUSEHOLD UTENSILS

By Ellen Wise.

**T**he use of paper in furnishing the home during the Summer months is not limited to table-cloths and curtains. There is a large and interesting variety of these paper novelties and they are attaining great popularity by reason of the economic and labor-saving feature of substituting these flimsy, but pretty articles for the more substantial furniture that does duty for the rest of the year.

Handsome lamp shades of paper, intended for use in the Summer cottages, are made with gorgeously decorated panels. Multi-colored ribbons fringe the shade. Many cottagers who find themselves with only oil lamps to lighten the darkness of the seaside or country home will be glad to learn that the cheapest lamp can be made to look effective by means of this paper shade. As it will be no wrench to the feelings to discard it at the end of the Summer season, it is a highly desirable substitute for the more expensive shade.

For social affairs in the Summer, there are paper decorations that will transform an ordinary table. Among them are paper candlesticks that will look very pretty when used on the dinner table at night. One of these paper candlesticks is illustrated on this page.

The flower which surmounts the candlestick is a charming tint of delicate pink, every petal as life-like as though just plucked from the living flower. The green leaves at the base of the flower look amazingly natural in the half light of a candle. The base of the candlestick is of green paper, substantial enough to support a candle without danger of an upset. Around this green stem are twined leaves that seem to be reaching out for the warm companionship of the light that glows above them. It is all very pretty and attractive, as well as useful and economical.

Don't be without a pair of ice tongs this Summer. You know how unpleasant it is to pick the ice up in one's bare hands, or wrap its weeping solidity in a piece of newspaper. Then if you happen to see some one you know while at the door or to catch the eye of a neighbor on the next porch, and are compelled to stand and talk for a few minutes, what discomfort you undergo with that dripping mass of frigidly melting away in your hands. You can buy a pair of ice tongs, made of a size especially for the use of the housewife for ten cents. The knack of picking up the ice and carrying it safely with these tongs can be acquired in a minute and it will well repay the expenditure.

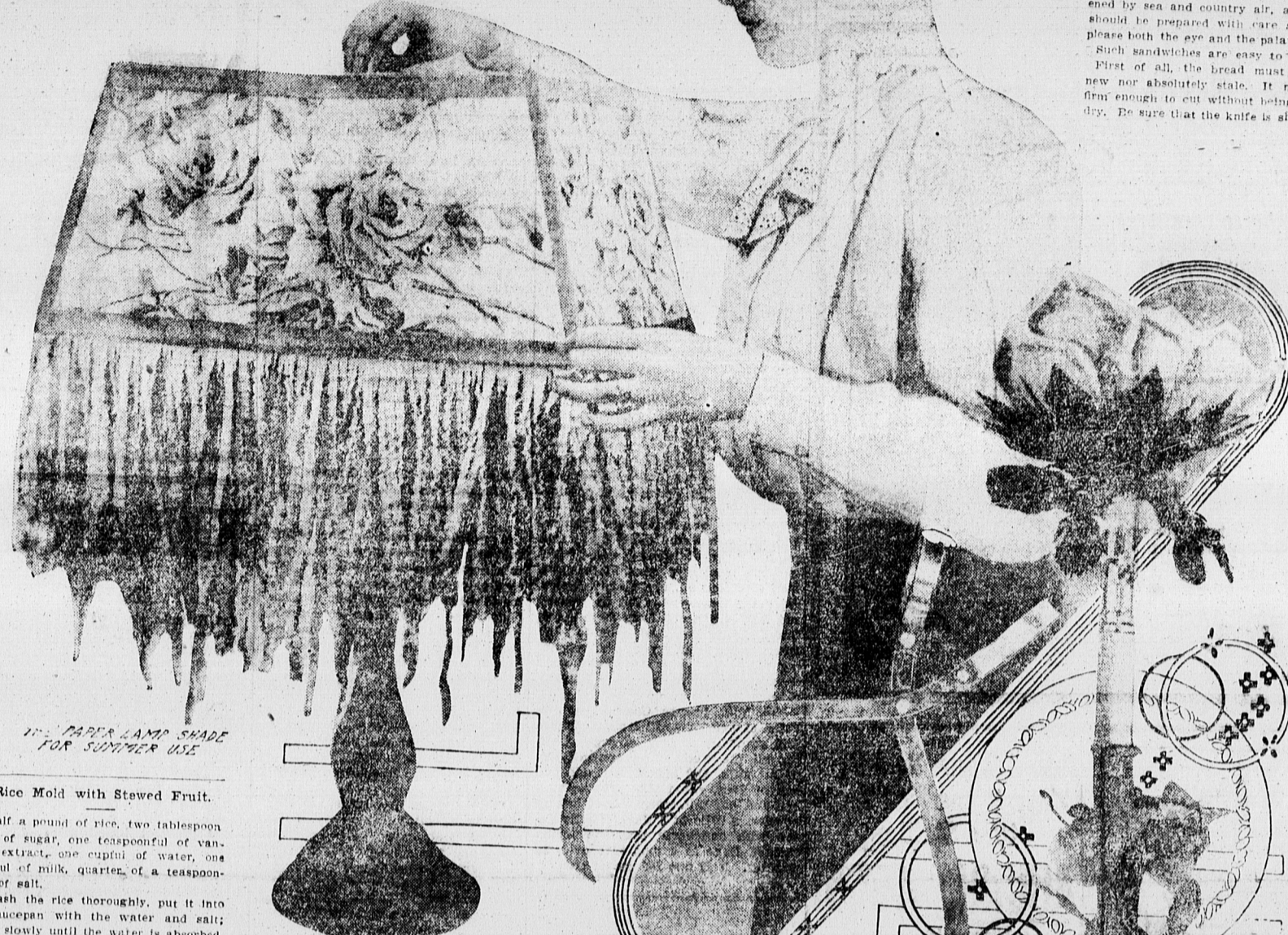
Another article conducive to the housewife's comfort while working is the stove mitt. Look at the picture of it on this page. It is a leather backed mitt with a palm and finger and thumb piece of wool. With it comes a "dubber" for the dirty work of the stove cleaning. The mitt is used for polishing and makes it possible to do this unenviable work without risk of soiling the hands and with much more despatch than with

many of the implements at present used for stove polishing.

A curious combination article just invented is the measure with a funnel attached. It will be found handy in a number of ways. If some slow moving liquid is to be poured out it can be put in the measure and the funnel stuck in the neck of the bottle and left there

to drain the contents of the measure. As the funnel is permanently attached to the measure it makes a convenient spout for pouring.

A useful double ring for towels will be found illustrated. It is nailed to the wall and can then be used for two towels, one in each of the rings seen in the photograph.



THE PAPER LAMP SHADE FOR SUMMER USE

### Rice Mold with Stewed Fruit.

Half a pound of rice, two tablespoonfuls of sugar, one teaspoonful of vanilla extract, one cupful of water, one cupful of milk, quarter of a teaspoonful of salt.

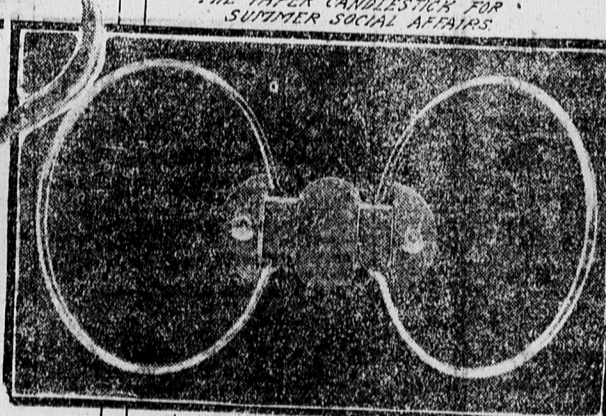
Wash the rice thoroughly, put it into a saucepan with the water and salt; cook slowly until the water is absorbed, then add the milk and sugar, and boil until this is absorbed; by this time the rice should be quite tender, if not a little more milk may be added; add the vanilla, press well into a wet mold; turn out at once, and serve hot or cold with stewed fruit.



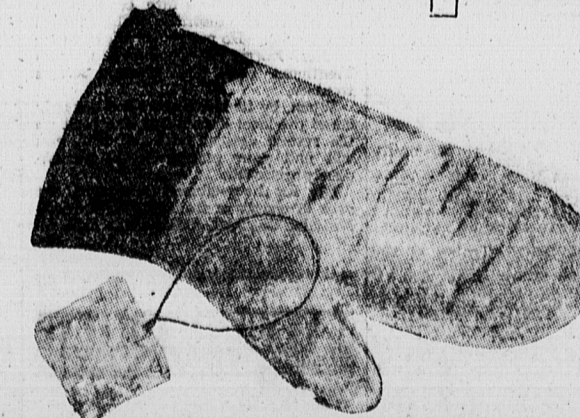
DO NOT BUY WITHOUT THE ICE TONGS (HOUSEWIFE'S SIZE)



THE NEW COMBINATION FUNNEL AND MEASURE



A USEFUL DOUBLE TOWEL HOLDER



THE NEW STOVE MITT

## THE PICNIC BASKET

By Marion Harris Neil, M. C. A.

**W**hen the catering is to be done at home for picnics these recipes may be found useful. The addition of bread, sandwiches should be sufficiently substantial to take the edge off healthy appetites sharpened by sea and country air, and they should be prepared with care so as to please both the eye and the palate.

Such sandwiches are easy to make. First of all, the bread must not be new nor absolutely stale. It must be firm enough to cut without being at all dry. Be sure that the knife is sharp, or

and mix with it either one of the following ingredients (proportions being one teaspoonful to every six tablespoonfuls of butter): grated horseradish, finely chopped parsley, curry paste or powder, anchovy paste, bloater paste, or red pepper. These will be found decidedly good for sandwiches.

**Egg Sandwiches.**  
Roll six fresh eggs for fifteen minutes; when cold, remove the shells and pound the eggs till smooth, adding two heaping tablespoonfuls of butter. Then add salt, pepper, paprika and grate of nutmeg. Spread this mixture on thin cut bread and butter, press well, trim them and cut out with round cutters.

**Ham and Steak Roll.**  
One and a-half pounds of bacon, one and a-half pounds of steak, all a pound of bread crumbs, two eggs, salt, pepper, paprika and one teaspoonful of Worcestershire sauce. Have the bread crumbs very finely made, and pass them through a wire sieve.

**Sardine Sandwiches.**  
Cream one heaping tablespoonful of butter. Bone and pound twelve sardines, add two hard cooked eggs and pound again till smooth, then add a few drops of lemon juice, a dash of paprika and a little mustard. Mix well together and spread on buttered bread. Cut into fancy shapes.

**Chicken Croquettes.**  
Half a cooked chicken, two ounces cooked ham or tongue, one tablespoonful flour, one tablespoonful butter, pepper, salt, nutmeg, lemon, one tablespoonful cream, some common paste, fat for frying, six canned or fresh mushrooms, one egg, bread crumbs.

**Deviled Eggs.**  
Roll six eggs for twenty minutes. Drop into cold water for five minutes, then carefully remove the shells. Cut in halves with a sharp knife and with the point gently remove the yolks, dropping them into a basin.

**Ginger Snaps.**  
Roll one cupful of molasses, when cold beat into it one egg, one level cupful of butter or lard, two tablespoonfuls of ground ginger, one teaspoonful of baking soda dissolved in a tablespoonful of warm water, and flour to roll easily.

**Orange Pudding.**  
Peel large seedless oranges carefully, remove all the pulp; cut into thin slices and lay in a baking dish; cover with a rich boiled custard, allow to stand on the ice for several hours; an hour before dinner cover with a stiff meringue, bake in a moderate oven until a light brown color; place at once on the ice again until ready to serve.

**Sandwich Butter.**  
To make superior sandwich butter, weigh half a pound of butter and beat it in a basin with a clean, dry, wooden spoon until soft. Then add by degrees half a cupful of whipped cream, sufficient salt and mustard to taste, and place it in a cool place until required. This butter is considered a great improvement for buttering sandwiches, as it is more convenient for spreading, and the sandwiches taste far better than those made with ordinary butter.

**Chicken Croquettes.**  
Remove the bones from the chicken and put them in a saucepan with one cupful of water to boil for stock.

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## Mrs. Herrick's Exchange of Housewifely Ideas

### System in Keeping House.

Here is another utterance relative to the housework question.

Dear Mrs. Herrick—I wish to speak of your friend who never has her house in order or beds made until the afternoon. She certainly must be very slow or use no system in doing her work.

We have a large flat, steam heated, six rooms and bath and nineteen windows. I have floors stained and rugs in living-room and dining-room. I bake and do all my own sewing. There are three adults in family. Monday I go over the living-room and dining-room with the carpet sweeper, and dust and all Tuesday I clean the bathroom thoroughly. Wednesday the hall and stairs. Thursday the dining-room is swept and butter's pantry and kitchen, leaving Saturday free for baking and marketing. Washing and ironing I have done but the bedrooms are thoroughly cleaned every two weeks, dust all rooms every other day. The beds are always made by eleven.

I rise at six, put coffee water on and cereal. After dressing I may have time to dust a room. We have a light breakfast. I make bread twice a week, pie or pudding every other day and cake once a week. I never let any clothes lie around after being out, putting everything away as I take it off. I keep my house in order and do just so much each day and have afternoons free to sew or go out. We have a very plain lunch and dinner at six, consisting of meat or chicken, two vegetables, salad and dessert. I am a quick worker and sewer. I even make my tailor-made gowns and shirtwaists. One must have system. I can call my vegetables and put up my pickles. System is all any one must learn and work can be arranged accordingly.

MRS. K. D. E.

A well-planned system is essential, as a matter of course, if one would accomplish work without neglecting something or becoming over-tired. I am waiting to hear how the woman with a household of children manages. Some good recipes are sent by this correspondent which shall find a place on this page in the near future.

### Those Red Reaches.

Dear Mrs. Herrick—You ask for experience of housekeepers with red water reaches. My remedy was so effective that perhaps it will help someone else. Mix 5 cents' worth yellow hellebore, horax and granulated sugar in equal quantities. The hellebore is a

poison and should be kept out of the way of children. This mixture entirely exterminated the pests.

J. L. F. asks for moth-proof bags. I never use moth or tar mixture of any kind, but pack everything, furs, etc., by sprinkling ground cloves among them. I have never had any trouble with moths. The cloves will not stain, they are cheap and the odor is agreeable.

"Mother of four" asked for instructions in footing stockings. I foot mine by saving the tops of my husband's hose, using them for the feet. My boys all wear bloomers, so when the stockings are short I place them at the top and the trousers cover the seam.

Let me also tell my experience with kerosene for falling hair. Take one tablespoonful of the oil to a cup of warm water and use as a tonic. I have used it now for two or three months and my hair is coming in thick.

J. E. S.

These suggestions will undoubtedly be of use to housekeepers. The more of such we receive the better.

### Mapping Out Household Work.

My Dear Mrs. Herrick—That talk of yours, called "Can You do Housework?" interested me so intensely that I really cannot resist the impulse to reply. Because "I have been there"—just as you have. Servantless with my work to do and at the end of the day completely tired out and with no wish to do any mental work whatever, except perhaps to read a little, or just to dawdle!

But I have considerable will power and I decided I would conquer myself—and this is the way I did it. There are only two in my family. By rising at 6.30, I could get my bath and be able to leave my room at 7. Our breakfast, at 8, is about like your own, but I had to cook lunch for both of us with a dinner, such as you describe, at 5 P. M.

Unlike you, however, I could not find time for any outing in the afternoon. There were vegetables to prepare and many interruptions. Between the telephone bell and the doorbell, I really found little time to rest, sitting aside any chance for a walk long enough to go to the butcher of dressing for it. And after the dinner dishes were done, I felt a rage!

I therefore resolved to cook my dinner in the middle of the day and have an old-fashioned supper at 8 o'clock, with one hearty dish—a salad, cake, preserves, cheese and tea, until I could get a permanent queen of the kitchen.

The plan has worked admirably. I gained a whole afternoon as it was not necessary to go back to the kitchen until 5 o'clock, and I was out of it for the day, before 7 P. M., with everything in apple pie order all through my apartment.

Like you, I enjoy cooking and I am a good housekeeper. I have a woman in to do my sweeping, but I dust every day and keep things clean. By 7.30 P. M. I could sit down at my desk and write if I wanted and I couldn't want to do it before. If one has to have dinner at night, why not write or sew in the middle of the day? The point is to get the brain work in when one is freshest.

I would not, for an instant, presume to tell any housekeeper how to keep house, but I do know that with the laundry work done out and with the help of a woman two days in the week, for sweeping and cleaning, I can manage my own work so well that I dread the advent of the maid I need, because I am not strong and need more time for other work.

M. A. G.

I have had to cut out parts of this letter, much to my regret, because it was too long for the space at my command. The writer seems to have solved her own domestic problem, but I wonder what she would do if she had two or three children and could not spare the money to pay a woman for two days in the week.

Are there other housekeepers who find time to do anything besides housework, when they have large families and insufficient service? A word from some of them would be of interest to other heavy laden housekeepers.

### Dyeing Hints Given and a Pie Asked for.

My Dear Mrs. Herrick—Mrs. F. B. O. writes asking you about home dyeing, and as I have been very successful I think I may help her. I dye anything without ripping. Last Summer I dyed a gray mohair skirt a jet black so that no one would know it was dyed. It turned out so well that I tried two pairs of portieres, yellow and all faded, and turned them into a maroon color to match my rug and other dining room furnishings. A short time ago I dyed a cotton crepe kimono, which was good, but faded, to a darker blue and have had good service from it since then.

A ten-cent package of dye will color a pound of material. You have to judge about the weight-yourself or else weigh it. If necessary to use three packages of dye, then add a fourth to the amount of water required for three packages, as it gives a better black. Keep the ma-

terial moving so that the dye takes evenly. The material must be wet before it is put into the dye bath; if soiled it must be washed first. If there is wool in it and it has not been shrunk the washing will of course shrink it. You can dye silk, wool and cotton at the same time. If the material is cotton it should be left in the dye until it is cool and always rinse it several times so that it will not rub on the other clothing.

I wonder if any of the readers of the exchange can give me the recipe for a pie my grandmother used to make. It's a lemon custard pie, with molasses in it. I shall be so thankful if I can get it.

MRS. W. E. C.

I hope some one can supply the pie

recipe in return for the helpful and practical points covered by this correspondent. I am particularly interested in what is said of dyeing cotton, for I had an idea that this was a difficult process. Will some one tell me if the material dyed does not suffer a change to the touch? Is not dyed silk crackly and stiff and wool a little harsh?

### Orange Pudding.

Peel large seedless oranges carefully, remove all the pulp; cut into thin slices and lay in a baking dish; cover with a rich boiled custard, allow to stand on the ice for several hours; an hour before dinner cover with a stiff meringue, bake in a moderate oven until a light brown color; place at once on the ice again until ready to serve.

Remove carefully from the fire and when quite cold put in a basin with

you will never be able to cut the slices evenly, and let those slices be under, rather than over, quarter of an inch thick.

Secondly, there must be genuine butter, and there must just be enough of it for us to know in some mysterious fashion that it is there.

It saves trouble to season the butter which you spread the bread, rather than to season each sandwich separately; but, of course, the seasoning varies, according to the filling. No one could dream of employing lemon juice to beef or mustard to chicken.

Some trouble is saved by buttering the surface of the bread and then cutting off the slice. Instead of buttering each slice separately. There seems to be a firmer surface to work upon, and there is not the same fear of tearing the face. The filling of the sandwiches next demands attention, and when you are going to make them of such prosaic material as tongue, ham or beef, chop or pound the meat. The beef, tongue, ham or fish must be flawless, no rank corners or dry places left on.

Then special seasoning or accompaniment, and all blended to a soft, easily spreadable mass.

To make superior sandwich butter, weigh half a pound of butter and beat it in a basin with a clean, dry, wooden spoon until soft. Then add by degrees half a cupful of whipped cream, sufficient salt and mustard to taste, and place it in a cool place until required. This butter is considered a great improvement for buttering sandwiches, as it is more convenient for spreading, and the sandwiches taste far better than those made with ordinary butter.

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