

MORNING DAILY FOUNDED 1881 WEEKLY (NOW DAILY) 1887

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New Packing Notions

Oh, yes, I'm anxious enough to get away for a few weeks vacation, but packing for the family is such tiresome, back-breaking work, that half the pleasure of the trip is destroyed.

The woman who made this remark was at the time bent almost double in an effort to stow things away in a small trunk that sat perfectly level on the floor.

But, when at my suggestion, the strong boy of the family had lifted the offending trunk to a more convenient packing height, by pressing into service two kitchen chairs as supports, the tired Mother's point of view concerning the question had visibly changed.

All this running around consumes an enormous amount of time not to mention useless nervous energy.

There are in the market trunks designed for special parts of the wardrobe, such as hat, boot and bureau trunks that make packing a pleasure, but the average woman unfortunately is not the possessor of these traveling luxuries and must needs content herself with the old-fashioned models.

Still there are various ways of packing one's belongings that help out wonderfully. For instance, the next time you go away try folding your dress skirt in the following manner and see if it doesn't work beautifully.

Spread the skirt on the table with the front gone, full width, downwards, then carefully fold the remaining widths on top of it, in exact proportions.

Now have ready a roll of tissue paper, about two feet long, and when the skirt has been placed in the trunk, put the roll under the length of the skirt that you wish to turn over.

If this precaution is taken there will be no danger of a disfiguring crease appearing down the front width when the skirt is unpacked.

The one-piece frock which is so fashionable at the present time, may be treated in the same manner, and when the sleeves and any fluffy waist trimming has been stuffed out with tissue paper the gown will travel in perfect safety.

Types of light and perishable material should have tissue paper between the folds. Neatly bound pieces of linen or calico the size of the trunk are much better than paper to spread between each gown. To make a set of them is but the work of an hour, and they are easily laundered.

As almost every costume this Summer has its accompanying coat, there will be lots of pressing and much distress of mind obviated if a lesson is taken in folding these garments properly.

Your best fingered blouses will be put in cases, but manilla bags are fine for the plainer shirt waists.

And hats! What will we do with them? Purchase a few of the new wire hat holders that are spiral in form and larger at the base than the top. Put the "peach basket" creation over one of these, anchor it with a flat pin and the difficulty is solved.

If shoes are wrapped in paper, red say for slippers, and blue for boots, they are easily distinguished when one is hurriedly rummaging about the trunk for the right sort of footwear.

Be sure to pack your bottles in a tin box and reinforced the corks with pieces of old kid gloves securely tied around, with cord. Or better still, have

a feather case containing all the small bottles needed.

A case of collapsible dress hangers will not be forgotten by the careful packer, or an electric flat iron for "room laundry work."

The woman whom Mother Nature has not endowed with curling locks will find a place for an electric or alcohol arrangement for heating her curling irons.

Into the suit case will go, perhaps, a neat leather case containing a seizer bottle, a flask and drinking cup.

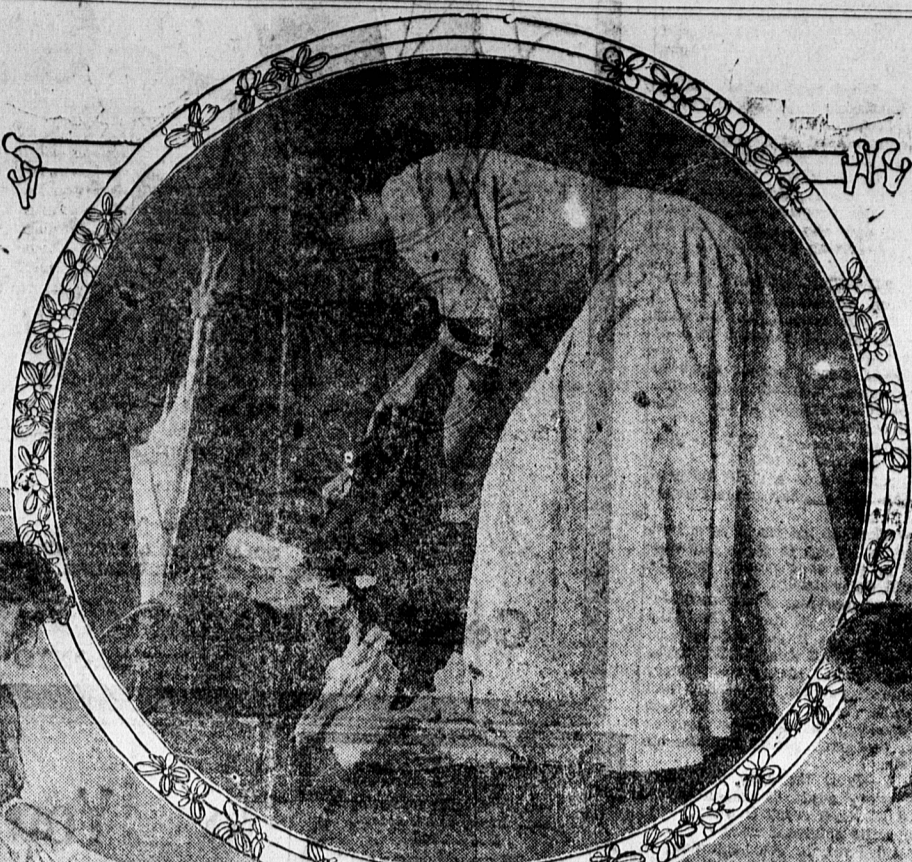
But most important of all will be the trunk inventory, that is, a list of the articles the trunk contains, which should be fastened in the lid.

Make your plans for your picnic, therefore, in wise fashion, before you begin your preparations.

First, choose your place—not too far off to make it expensive to get there, for the family picnic should not be an occasional function, but a regular institution and you don't want to spend too much money at a time. It need not be a field if there is a good picnic place near by.

I knew of one household who used to picnic down by the brook that ran at the bottom of their big garden, and another who only walked a quarter of a mile to the pine woods for their picnic suppers.

Still others I have known who picnicked on their own verandahs in default of the ability to go elsewhere.



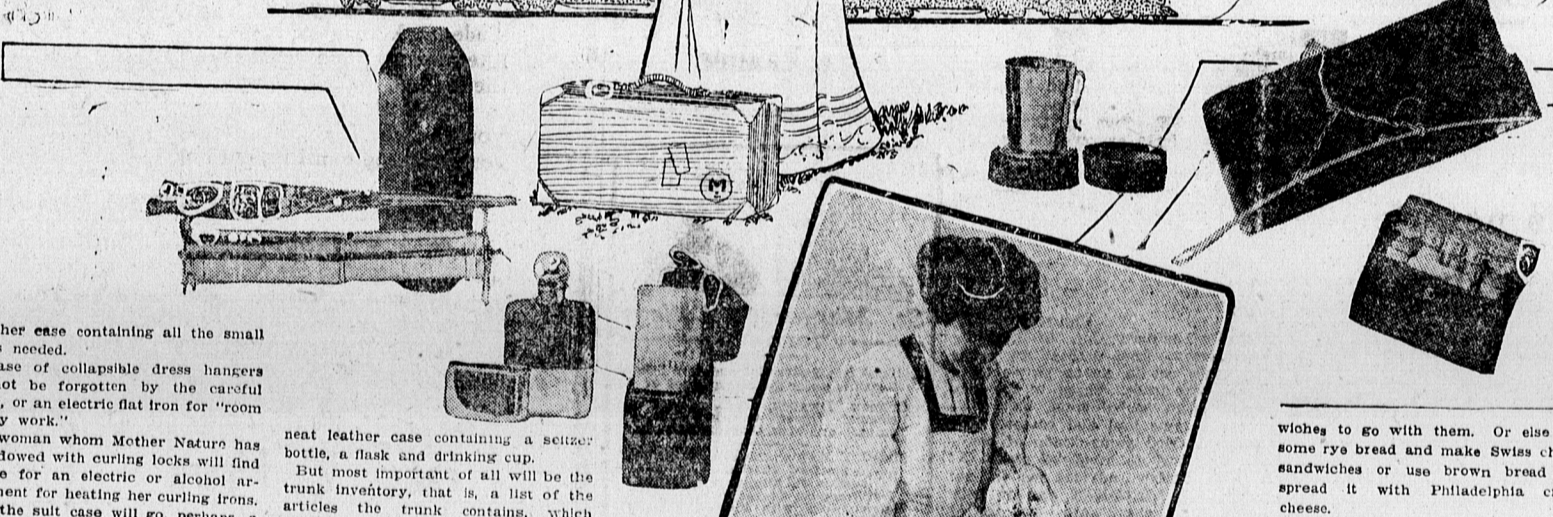
STOOPING OVER TO PACK A TRUNK.



PACKING LINGERIE BLOUSE IN CASE FASTENED TO LID OF DRESS SUIT CASE



PACKING THE TRAY ON A TABLE



A FEATHER CASE CONTAINING ALL THE SMALL BOTTLES NEEDED

NEAT LEATHER CASE CONTAINING A SEIZER BOTTLE, A FLASK AND DRINKING CUP

THE WOMAN WHOM MOTHER NATURE HAS NOT ENDOWED WITH CURLING LOCKS WILL FIND A PLACE FOR AN ELECTRIC OR ALCOHOL ARRANGEMENT FOR HEATING HER CURLING IRONS



SOLDING THE TRUNK TO PACK

As we are not all fortunate enough to be globe trotters we do not get sufficient practice in packing trunks to make us experts. At this time of the year almost everyone is packing to go away or that more tiresome job of packing to come back.

Many helpful hints, all time-savers, and those that make for neatness can be had from these pictures. Having a place for everything and everything in its place is one of the most advantageous aids to a trunk packer.

Crab and Olive Mayonnaise. Into some rather thick mayonnaise stir some not too finely chopped olives and with this spread an equal number of slices of brown and white bread covering half the slices with finely flaked, cooked crab, previously seasoned lightly with oil and vinegar, salt and pepper; pressing the remaining halves over this, using one white slice and one brown slice; trim them neatly, and dish them alternately, so as to show the brown and the white bread.

Prune Soup. Wash and soak one and a half pounds of prunes, over night, in four quarts of water; the following day simmer gently for two hours with one thinly sliced lemon and a stick of cinnamon; half an hour before serving add half a cupful of sugar and sugar to taste.

Remnants of Lobster. One lobster, freshly cooked, one heaping tablespoonful of butter, four tablespoonfuls cream, one cup milk, one cup fish stock or water, salt, pepper, paprika, one tablespoonful tarragon vinegar, one tablespoonful flour and yolk of one egg.

Scrambled Eggs With Asparagus. Six eggs, two heaping tablespoonfuls butter, one gill of asparagus tips, two tablespoonfuls cream, salt, pepper, paprika and grate of nutmeg. Boil the asparagus tip in boiling salted water until tender, drain well, put them in a sauce pan with one tablespoonful of the butter, and saute over the fire for five minutes.

Russian Salad. Two cupfuls of mayonnaise, one gill of cooked green peas, half a cauliflower, one new potato, three tomatoes, one small walnut, one gill of mixed vegetables, carrot, turnip and beans, two hard-boiled eggs.

Grant the younger children the responsibility and joy of packing the baskets after the older members of the household have prepared the food. Give to one child the charge of the supply of wooden plates and paper napkins and drinking cups.

And what to drink? Cold tea and cold coffee, milk if there are children, lemonade.

THE FAMILY PICNIC

By Christine Terhune Herrick

HOW many of you have the family picnic habit?

For your own sakes I hope it is chronic and frequent. I don't know anything with more of a tendency to diversify and cheer the long and wearisome Summer.

Perhaps some one will take issue with me for the adjective wearisome in this connection, but I am sure the criticism will not come from those who are forced to spend most of the heated term in a city.

Summer may mean freedom and relaxation to some members of the community, but the long hot stretch of June, July, August and most of September to those who can at the best hope only for two weeks' vacation seems very tedious in the passing.

And I don't believe that Summer is altogether recreation even to the dweller in the village or on the farm. I know it has not proved so to the families with whom I have spent part of the hot weather. They have just as much work in the Winter—more, if they have boarders or guests to look after—and there is a monotony of this season as of the others which it would be well for them to have broken in upon a little.

Lacking the ability to go for frequent spins in a motor car—and not quite all of us have automobiles at our disposal—the household which is obliged to stay at home most of the Summer would be wise to acquire the picnic habit.

trolley or train of an attractive sheet of water.

My own girlhood was in part spent in a town which was blessed by the neighborhood of a beautiful lake encompassed by attractive woods, all within a half hour's ride by horse car. That was before the days of electric or even of cable cars. There were boats to be had for the hiring and a weekly picnic was part of our regular programmes during the months we spent in town.

The trolley brings near nowadays regions which were once impossibly remote. Even when a lake and boating are not attainable, you who live near a trolley may be borne to fresh woods and pastures new where you can find out a picnic ground wherein to rest and "loaf and invite your soul" with a reasonable hope of inducing it to come.

Incidentally you may give your body and mind a much-needed variety on your ordinary mode of procedure. Bear in mind that I am treating now of family picnics. I have nothing to do with the huge Sunday school picnics or with the fashionable society picnics or even with the picnics of select bodies of young people who go out with possible flirtation and courtship in view and who find their elders, except for an essential and indulgent chaperone, distinctly in the way.

All these gatherings have their place in the scheme of the universe, but they are not under consideration at present. We are talking to-day of the family picnic and if you have had little experience with it I advise you to make its acquaintance at once.

The family picnic, in the first place,

is one in which the household is to take part. Not only the youngsters, but the father and mother and the grandfathers and grandmothers, too, if your family is lucky enough to possess these luxuries.

Since it is to be for the family it follows that the work for it should be divided as far as may be and that the whole burden should not fall upon an already overworked mother. She will get little good from a day's so-called rest if she has to work herself dead tired to get it.

Make your plans for your picnic, therefore, in wise fashion, before you begin your preparations.

First, choose your place—not too far off to make it expensive to get there, for the family picnic should not be an occasional function, but a regular institution and you don't want to spend too much money at a time. It need not be a field if there is a good picnic place near by.

I knew of one household who used to picnic down by the brook that ran at the bottom of their big garden, and another who only walked a quarter of a mile to the pine woods for their picnic suppers. Still others I have known who picnicked on their own verandahs in default of the ability to go elsewhere.

Whenever the picnic ground, a meal there meant something different from that which constituted their daily fare. The place selected, decide next upon the time of the picnic and there is to be in a measure dictated by the place.

holiday and can make the larger trip than perhaps it is better to save your picnic until then.

Of you may arrange a compromise and the rest of the family may go out early and the man or men of the establishment follow when they can.

In either case don't make a pain of a pleasure and convert the trip into a "pleasure exertion." I have used this phrase before but it is too apt to be permitted to go only a single service.

The danger of making a pain of a pleasure should be borne in mind in the preparation of the food for the picnic. Here is the place where the other members of the family may do their share and not leave all to the housekeeper. Of course, she will have to plan for it all, but the headwork she does may be offset by the hand labor of the others.

There are no end to the things one may take to a picnic and there is no reason why they should be expensive. In my childhood my chief idea of a cold lunch to be carried on the train or elsewhere took the form of broiled

a luxury. At the same time it is much less manageable than the standby of sandwiches. After all is said and done they are really the best form of conveying nourishment to any outdoor meal and the variety in which they can be made renders them acceptable at all times.

Try novelties whenever you can. Don't stick to any one thing until every one is tired of it. It is far better to hear the plea "Let's have these again next time!" or the request for more of the same thing you had two weeks ago, than the lament that it gets so tiresome having sandwiches because they're all alike. Don't let them be all alike. It doesn't need money to make constant changes—only thought.

This week you have had ham sandwiches, ham chopped fine and seasoned with a little pepper and perhaps with a pickle minced with the meat; olives have been tucked into the corner of the basket to supplement the sandwiches.

Very well, don't have ham or anything like it next week. Chop hard-boiled eggs fine and spread the bread with this

wishes to go with them. Or else buy some rye bread and make Swiss cheese sandwiches or use brown bread and spread it with Philadelphia cream cheese.

Vary these next week by lettuce sandwiches or cream cheese, or sliced tomato sandwiches, or sardines, minced fine, the mixture modified with a few drops of lemon juice before it is spread on the bread.

RECIPES OF THE SEASON

By Marion Harris Neil, M.C.A.

NOW that the warm weather really seems upon us, the question of light, not to say portable food is much on the housekeeper's mind especially as nowadays everyone is bent on novelty and little specialties of one's very own. Under these circumstances, perhaps the following recipes may be a help to our readers.

Sandwiches a La Cardinale. Pound together a quarter pound of cooked lobster, three tablespoonfuls of butter, two washed and boned anchovies, a dash of paprika, and the hard-boiled yolk of one egg, adding, if necessary, a few drops of red coloring to bring it to a pretty rose color.

Crab and Olive Mayonnaise. Into some rather thick mayonnaise stir some not too finely chopped olives and with this spread an equal number of slices of brown and white bread covering half the slices with finely flaked, cooked crab, previously seasoned lightly with oil and vinegar, salt and pepper; pressing the remaining halves over this, using one white slice and one brown slice; trim them neatly, and dish them alternately, so as to show the brown and the white bread.

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Two cupfuls of mayonnaise, one gill of cooked green peas, half a cauliflower, one new potato, three tomatoes, one small walnut, one gill of mixed vegetables, carrot, turnip and beans, two hard-boiled eggs. Cook separately in slightly salted boiling water the various vegetables, previously prepared; the carrot and turnip cut into dice or stars, the cauliflower divided into sprigs or buds, the potatoes are cooked and afterwards cut into neat strips.