

# The Home Circle

## Helpful Suggestions for Housekeepers.

BY BEATRICE CAREY.

Knowledge of little things about the house is always of value at some time or other, and especially at house-cleaning time, when floors, pans, rugs, hangings, etc., have to be thoroughly gone over. In short, when everything has to be cleaned, and inexperienced housekeepers, whose knowledge of household lore is rather limited, is often decidedly at a loss.

The old-fashioned methods are probably the most thorough, and many of the most useful items in the big mental encyclopaedia of household lore have been handed down to us from the days of our great-grandmothers.

It is an old-time recipe that lamp-wicks which smoke when burning should be soaked several hours in vinegar and allowed to dry thoroughly, and the flame will burn with a renewed brightness; also, that if lamp chimneys and other glassware are boiled in salt water, the glass will toughen and be less liable to break.

Linooleum or oilcloth should never be scoured with a stiff brush and common soap, as the soda in the soap will damage the pattern. Instead, use a soft cloth, preferably wool, and clean with warm water, to which a cupful of milk has been added.

Leather-covered chairs, when dull and shabby-looking, may be greatly improved in appearance by being brushed over with the white of an egg.

Silver articles which have become badly tarnished can be made to look like new by the use of alum. Dissolve one ounce in two quarts of hot soap-suds and wash the article in it, using a brush for the

carved parts. Rinse several times, dry carefully with a soft cloth and polish with chamois.

A bit of raw onion will remove fly specks from gilding. White spots on a varnished surface will disappear if a hot flatiron is held over the place for a minute.

If the flue of the kitchen range has become choked with soot, it can be loosened by throwing a piece of zinc in a hot fire and closing the lids.

Copper utensils may be brightened by the use of vinegar and salt or oxalic acid. Ordinary ironware may be scoured with finely sifted coal ashes, and galvanized ironware may be wiped off with a cloth dipped in kerosene. Tins may be cleaned with kerosene and sand or rubbed with crumpled newspaper.

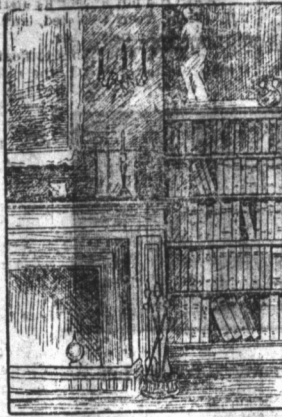
In cleaning the rooms of the house the floors and paints should be rubbed and all the furnishings thoroughly cleaned. When it comes to cleaning the cellar, first flood it with air and sunlight. Then empty it of all supplies and movable objects, sweep and clean the stationary bins, removing every shred of vegetable growth. Then sprinkle them freely with copperas water, which is an excellent disinfectant and also drives away rats and other vermin. Dust and wash the shelves with strong soda and sweep down the walls and floors.

Treat the walls to a generous coating of whitewash, made quite yellow with copperas, daubing it well into the corners.

The paint brush is almost always necessary during housecleaning time. It is in the care of paint brushes that most women show ignorance, and often a brush

after a day's use is laid aside without any further attention, so that when search is made for it later it is found dry and hard as a bone. When you get a new brush open up the bristles well down into the roots and pour a dozen drops or so of varnish into it, letting it dry with the head up. By doing this the varnish when hardened forms a cement which holds in the bristles for a longer time. After using a brush wash it out with turpentine, afterward cleaning it thoroughly under running water, by rubbing the bristles with a cake of washing soap; then it may be put away and allowed to dry.

BEATRICE CAREY.



## Living Room and Library Furnishings.

The living room or library, although usually one of the most homelike and attractive rooms in the house, is generally one of the least difficult to furnish. Almost any room where most of the wall space is lined with books and where the wall-covering is of unobtrusive coloring and the furniture of simple, well-built and substantial pattern, will look attractive, and especially so if the ornaments, pictures and smaller furnishings are carefully selected and in harmony.

The idea is shown in the little view given of a living-room in the accompanying drawing, which shows the touch of gilt in the three-branched sconces on each side of the mantel, in several of the ornaments on the mantel shelf and book

## Ways of Preparing Oysters.

BY SARA CRANFORD.

**Broiled Oysters.**—Select large plump oysters. After draining them, dip in melted butter and roll in seasoned, powdered cracker crumbs. Rub a fine wire broiler with salt pork, place the oysters close together and broil under the flame of your gas range oven; or, if you have a coal stove, take out the stove lid and broil them over the fire. Turn them from side to side, not having the heat too intense. Serve them with this:

**Oyster Sauce.**—Mix together three tablespoons of tomato catsup, three of hot water, two of tarragon vinegar and a tablespoonful of grated horseradish. Melt a tablespoonful of butter, brown it slightly, then add the other ingredients mixed together. Cook until the sauce thickens smoothly. Serve hot or cold. If a "hot" sauce is relished, add a few grains of cayenne.

**Panned Oysters.**—Cut some stale bread into thin slices, taking off all the crust. Round the slices to fit patty pans, toast and butter them, place them in the pans and moisten with three or four teaspoonfuls of oyster liquor. Place on the toast a layer of oysters, sprinkle with salt and pepper and put a small piece of butter on top of each pan. Place all the pans in a baking pan and cover tightly. Cook seven or eight minutes in a moderate oven. Remove the cover and cook one minute longer. They are delightful.

**Scalloped Oysters With Macaroni.**—Boil the macaroni soft, put a layer into a baking dish, cover with oysters, butter, salt and pepper, then another layer of macaroni, then a layer of oysters, until the dish is filled. Pour over all half a cup of sweet milk and bake.

**Creamed Oysters.**—Put one pint of cream in a double boiler, with one-half an onion, one blade of mace, two tablespoonfuls of flour in a little cream; beat thoroughly to remove all lumps. When the cream is boiling hot remove onion and mace and very gradually pour the hot cream onto the flour. Have one pint of oysters washed and drained and all shell removed. Strain the liquor back into oysters, and cook until the liquor begins to curl. Skin carefully, drain, and add to sauce. Serve on toast or with potato, border, garnished with grated yolk of egg and parsley.

**Oysters With Celery.**—Wash one pint of oysters, drain and dry between towels. Season with salt and pepper. Dip in one-third of a cup of melted butter, then in fine cracker crumbs, add two stalks of celery chopped fine. Cook in a hot buttered chafin dish. Arrange on toast, pour over them a white sauce and sprinkle with celery.

SARA CRANFORD.

## Smart Gowns for the School Girl.

BY DOROTHY DALE.

For school frocks during the fall and winter cloth materials, such as flannels, serges, chevots, and, in fact, any of the thin woolen materials are used, though for immediate wear mohairs and silks, especially in black and white effects, are in much favor.

For quite young girls the bretelle style is still seen, but the gimp models, so made that the lingerie yoke and sleeves are separate from the gown so that they may be easily laundered, are generally preferable. The trimming of most of these gowns consists of stitched bands, hand-work in the form of scallops or embroidery or braiding and buttons as a form of trimming are also popular.

The plain tailored style linen or madras shirtwaist made with plain shirt sleeves, finished by a small cuff and patch pocket on the left side, are very satisfactory for wear with a coat and skirt suit, these skirts being worn with a stiff linen turnover collar and a wide silk tie.

For dancing school wear and such finer gowns, thin India and China silks and silk crepes and mousselines are all suitable, the first illustration showing a frock of this description. The model was of pale blue soft-finished silk, trimmed with inch-wide Valenciennes insertion. The skirt had groups of tucks around the bottom, above which was a strip of the insertion put on in a loop design, as shown in the drawing. The loose waist was also trimmed with oval scrolls of lace, the upper part being tucked to yoke depth in very fine tucks. The waist was finished out about the neck, which was finished

by a band of the lace, and the short sleeves had small tucks running from the inner seam and insertions of the lace.

For best dresses fine white wash materials trimmed with embroidered flounces, lace insertions and so on, have much to recommend them, since they can be laundered, and when daintily made and trimmed are quite as dressy as are the little silk frocks. With these white gowns girdles or sashes of fancy ribbon or of colored satin or taffeta are usually worn, although some of the most desirable models are made in princess fashion, without any girde at all.

Hats for young girls are usually large, of soft French felt, although velvet will be worn later in the season for dress hats. The trimmings seen on the hats

suitable for general street wear are wings, quills and large rosette bows of satin or velvet ribbon. The hat depicted in the second sketch shows one of the best models of this sort, the shape being particularly good for most youthful faces. The brim was sharply turned up across the front, the model hat having the brim rolled up also in the back, although many of these hats with an up-turned front brim are rolled down over the hair in the back. A large white wing with iridescent colors in brown and green showing at the tip, was placed across the left front of this model hat, which was of dark blue felt. A band of blue velvet ribbon was strapped across the crown and was made in loops at the back.

DOROTHY DALE.



NOTE—The spelling in this text is in accordance with the rules laid down in Circulars Nos. 1 and 2 of the Simplified Spelling Board, endowed by Andrew Carnegie.

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