

## TO MAKE RICH BISCUIT

VARIOUS RECIPES FOR MIXING THE DOUGH.

**A Measure of Flour, Add Salt, Baking Powder, Milk and Lard—Handle Mixture as Little as Possible—Mix With Knife.**

"America seems to be peculiar in its impromptu bakings of Parker house rolls, biscuits, and 'Johnny cake,'" says a recent writer, summarizing the experience of a round-the-world traveler with breads, brood, etc. Just why the biscuit, and particularly the baking powder biscuit, should be considered such a dainty I could never understand. Perhaps it is because it really does require considerable skill to make it. Cream biscuits were my own first proud accomplishment, but their making was forced upon me, albeit my efforts were rewarded with a bouquet which I did not deserve, because so much had been done for me that they could not be a failure. It is easy to understand why beaten biscuit should be considered something fine, but as for the other, it is easy to see why the unsophisticated Englishman, accustomed to calling all forms of crackers biscuits, should not be altogether satisfied with some of the things he gets in America called biscuits.

**Hot Biscuit I.**—To one pint of sifted flour add a half teaspoon of salt, one teaspoon of baking powder, and sift again. Work in very lightly with the fingers a tablespoon of lard. When thoroughly mixed cut into it with a knife about one cup of ice cold milk. Roll out on a well floured board about three-fourths of an inch thick and cut with biscuit cutter. Bake in hot oven. The secret of good biscuit is to have the dough very soft, to handle it as little as possible, and to bake in a very quick oven.

**Hot Biscuits II.**—One quart of flour a pinch of salt, two tablespoons of lard, two teaspoons of baking powder. Wet up with cold water, roll out softly an inch thick, and bake in quick oven. Biscuits made with lard and water are much lighter and better than when butter is used.

**Quick Biscuit.**—Two cups of flour, one-half teaspoon of salt, three tablespoons of lard, three teaspoons of baking powder, one cup of water. Sift all the dry ingredients into a bowl and rub the lard lightly through them. Stir in the water, drop the dough into greased gem pans, and bake in a quick oven.

**Emergency Biscuit I.**—Two cups of flour, four teaspoons of baking powder, one-half teaspoon of salt, two tablespoons of snowdrift, one cup of milk. Mix shortening with flour to which salt and baking powder have been added. Add milk. Drop mixture from spoon, allowing about one tablespoon to each biscuit. Bake 20 minutes in moderate oven. This makes from 12 to 14 biscuits.

**Emergency Biscuit II.**—Two cups of flour, four teaspoons of baking powder, one-half teaspoon of salt, two tablespoons of butter, one-half cup of milk, one-half cup of water. Sift dry ingredients, cut in butter, add milk and water gradually. Drop mixture in greased muffin tins and bake in a hot oven 12 minutes.

## The Home



In preparing eggplant press it under water instead of just salting, as is customary. This prevents the vegetable from turning black and keeps it much crispier.

Tomatoes cannot be cooked in a hurry. If you cannot give them at least an hour, preferably two, do with out them for that time. They will taste raw and offend the palate of one who knows how they should taste.

Never use sand soap on a porcelain-lined tub or washstand. There is no surer way to ruin the enamel. What's the use of soap? It means only extra work, and here is always the coal oil rag, which is better.

Lamp chimneys can be quickly cleaned by holding the hand over one end and putting the other end over the spout of a simmering teakettle. Rub at once with a smooth cloth or tissue paper.

Mahogany and other hard woods can be kept in good condition by wiping off with a chamolins skin wrung from cold water and immediately polishing with a dry piece of chamolins.

**Squash Pie.** A pint of steamed, mashed and strained squash, two cups of milk, one cup of sugar, two eggs beaten light, half a teaspoon of ginger, one teaspoon mixed spice and cinnamon. Beat all well together and bake with under crust only.

**When Buying Canned Goods.** Before buying canned fruits and meats see if the top is flat or depressed. If the top has bulged out, then air has entered the tin and fermentation set in.

## TO KEEP SILVER BRIGHT

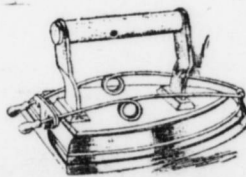
Polish Well Once a Week. Keep in Drawers Lined With Chamolis or Flannel.

All household silver needs careful attention, and to keep it in good condition the housewife must sacrifice considerable of her time. When teaching an inexperienced maid her duties in the household the mistress should specially stipulate that the silver should be cleaned at least once in each week, and that a list of all the pieces should be kept on a hook in the pantry. After the thorough cleansing of all the pieces they should be counted and checked off with the list on the hook.

Under no conditions should any silver be allowed to remain out in the pantry at night, unless there is a special place for it. Each housewife usually has a method of her own for cleansing the silver. A good polish, free from all sorts of grit and dirt, is the best thing that can be used. This can be rubbed on with a soft cloth and the polishing done later with a chamolins. Where engraved pieces are cleaned great care is necessary to get all the polish from the creases and crevices, where it is most likely to lodge.

One solution of the problem of taking care of silverware when it is not in use has been effective. A cupboard is built under the pantry shelves and fitted with a special lock and compartments made for the separate pieces. A shelf the length of the cupboard is placed a little higher than the center, thus leaving the lower portion for larger pieces. Both shelf and bottom are covered with thick red flannel, and in order that dust may not gather, there is a separate flooring, as it were, under the flannel. This permits it being taken out and thoroughly brushed. The upper shelf is divided into boxlike sections, in which the small pieces fit easily. It requires less than five minutes to put away everything, and no longer to take them out in the morning. Chamolins is a good lining for drawers where silver is kept.

## OLD FLATIRONS MADE NEW



A shoe of thin nicked steel, which can be attached to any old flatiron is here illustrated. The old iron. It makes no difference how worn and rough, is first heated over the fire and then the shoe is slipped on, the spring attachment holding it solidly in position.—Popular Mechanics.

**Beauty in Kitchen.** Considering how easy it is to look pretty when engaged in household labors, it is strange that so few women attain this result. A properly cut princess apron in a becoming color is not only as pretty a garment as any woman could wish for, but it throws a wonderful halo of domesticity and femininity about her. Yet women will sacrifice its possibilities for the kimono, which, while a pretty little affair in its place, cannot retain any prettiness at all after being worn a while in the kitchen.

A dusting cap, too, may be a thing of beauty, says the Montreal Herald. Caps that recall Dutch pictures may be bought, and worn with a pretty apron, they give a subtle charm to the plainest woman.

The rest of the working costume should consist of a short skirt and shirtwaist. The latter can be low in the neck and short in the sleeves, and worn with a fascinating Dutch collar, may be as becoming as any ball gown.

## Savory Stew.

Place some chopped vegetables of all kinds in a frying pan and cook in a little butter till soft and browned. Then put them in a stew pan and cover with stock water. Cook for an hour, adding chopped parsley, pepper and salt. Press all through a sieve, thicken with browned flour and boil five minutes, stirring well. Let it get cold. Cut slices of meat, freed from skin and fat, and put in the gravy, simmering slowly for half an hour; serve very hot, with a garnish of beets, chopped capers or fried onions scattered over.

## Stewed Celery.

Wash and clean six or eight heads of celery; cut about an inch long; boil until tender; pour off the water; mix through a white sauce made as follows: Heat half pint of milk; when hot add one tablespoonful of flour and the same of butter mixed to a smooth paste; stir this into the hot milk; season with pepper and salt and allow to stand in the back of the fire for five minutes, then stir into the celery.

## Pickled Beets.

Boil small beets in salt water, till tender; fill a can with them. Pour hot vinegar in which has been dissolved a little mustard, allspice and cinnamon; seal while hot. Fine for making beet salad or as a garnish for other kinds of salads in winter.

## Cauliflower.

Boil a fine cauliflower in hot salted water, drain, put in a deep dish, blue wine vinegar in which has been dissolved a little mustard, allspice and cinnamon; seal while hot. Fine for making beet salad or as a garnish for other kinds of salads in winter.

## CARE OF THE FLOORS

VARIOUS SUBSTANCES MAY BE USED FOR POLISHING THEM.

**Water Should Be Employed Springly, As It Will Cause the Wood to Expand—Oil and Wax Considered the Best.**

If one has been so fortunate as to secure a hardwood floor, the intelligent care of it becomes a very important matter and one which is not particularly difficult if a little thought and attention are given to the subject. Various materials are employed for this purpose, but the processes are all similar, namely, that of rubbing the surface with some sort of an oil or wax. In general, it is a safe rule never to apply water to the surface of a nice floor, at least not in sufficient quantities to wet the fiber of the wood to any extent, because all wood, even oak, is susceptible to moisture and to the extent to which the fibers expand they will dry afterwards and gradually cracks will appear in the boards.

If something has been spilled on the floor so that it is absolutely necessary to wash it, this should be done with a cloth wrung out of water. For the most part, however, oil and wax in some form are the proper cleaning and polishing mediums. It is said that equal parts of sweet oil, turpentine and vinegar, well mixed and well rubbed into the floor with cotton or woolen rags, is a highly successful method of treating a polished oak floor. The acid in the vinegar cuts the dirt and grime that works into it from shoes, the sweet oil gives it a luster and the turpentine dries it. There are any number of articles on the market that are advertised for this purpose, and some of them are very effective. In testing any new brand of wax or other application, it is well to try it first of all on a small portion of the floor in some inconspicuous part of the room. A weighted brush is a great advantage, though more or less expensive. A piece of plank covered with Brussels carpet is not a bad substitute.

The above-named mixture does not need to be applied to the floor oftener than once a month, and about once a year a coat of good floor wax should be well rubbed into the floor. The application of varnish to a hardwood floor is a modern method of finishing. The old-time method being that of rubbing them with wax, and a very beautiful surface may be thus produced, provided the floor has first had a thorough coating with a paste filler which fills up every pore and crack and makes a perfectly smooth surface.

## Metallic Trimmings.

Gold and silver are used lavishly in all forms of trimming—buttons, passementeries, applique embroideries, laces, etc. but, as a rule, these metallic trimmings are in the soft, dull tones and achieve richness and beauty without being garish or barbaric. There are beautiful heavy silver and gold laces, crocheted by hand after the fashion of the Irish lace, and others fine and thin as spider web. Deep lace flouncing, with gold or silver net top is made with enough to form an entire skirt, and the chantly and alleneon meshes and designs are cleverly reproduced.

## Fried Egg Plant.

One egg plant, two eggs, half a cup of milk, flour for thin batter, salt and fat for frying. Slice and pare each slice. Lay in salt and water one hour; dry between two towels and dip each slice in a batter made of the materials above given. Fry in hot fat to a good brown. Drain well, put a spoon of grape jelly on each slice after serving, if liked.

## Marguerites.

Beat two eggs slightly. Add one cup brown sugar, one-half cup flour mixed with one-fourth teaspoon baking powder, one-third teaspoon salt, one cup pecan nut meats, cut in small pieces. Fill small buttered tins two-thirds full of mixture and place pecan nut meats on each. Bake in a moderate oven 15 minutes.

## To Hang Out the Winter Washing.

A good way to save yourself and handkerchiefs in freezing weather is to get a line long enough for the amount you have in wash, pin handkerchiefs on line while in the laundry, carry line on yard, and hang on hooks. When dry take line from hooks, carry to laundry and remove cloths.

## Scrambled Mutton.

Two cups of chopped cold mutton, two tablespoons of hot water and a piece of butter as large as an English walnut. When the meat is hot, break in three eggs and constantly stir until the eggs begin to stiffen. Season with pepper and salt.

## Cabbage.

Shave the cabbage, soak it in cold salted water for half an hour, put it in the fire in a large kettle of boiling salted water and keep at a boiling point for 30 minutes. Drain, pressing out all the water and turn lightly into a hot dish.

## Grilled Sardines.

Grilled sardines for supper are easily prepared by removing sardines from the cans and heating them in a spider or the blazer of a shading dish. Serve hot on crackers.

## CLEAN THE CLOSET REGULAR

Apply White Paint With Stiff Brush—For Light Use Reflection From Mirror.

A little time should be taken every cleaning day in inspecting the closets about the house that are slightly or not at all used; generally there is one under the upper stairs or over the cellar steps.

These closets are in most instances so dark that it is almost impossible to tell whether they are dirty or not, but it is not hard to tell if they need a cleaning when you try to remember the last time you gave them a thorough cleaning. These forgotten closets are breeders of disease, and they are often to be found in the very best managed households, for few housewives and still fewer maids will think of giving these dark enclosures the cleaning they need as regularly as they do the other rooms of the house.

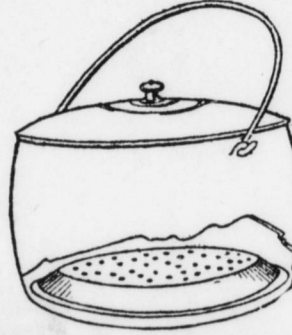
The dust might appear invisible when you are not in search of it, but if you flash a light into the low ceilinged apartment it does not take much imagination to picture how amazed you will be. A remedy for this is a can of white paint and a good stout brush. Apply after a thorough cleaning out of dirt and wall paper, if there is any.

For light while cleaning the place the reflection from a mirror will serve; but there will be no blind attempt to find your overshoes the next rainy day if you give that closet two good coats of white lead.

## DOES AWAY WITH SCORCHING

Simple Culinary Apparatus That Is Guaranteed to Prevent Food From Burning.

The most careful of cooks with the many different vlands in the course of preparation under her eyes will slip up occasionally and relax her vigilance



for a second when some one of the articles on the stove is touched by the finger of fire. Scorched food is one of the most inexcusable offenses of the cook. A simple piece of apparatus to prevent this mishap has been devised. It consists of a metal affair resembling an inverted plate, generously perforated with small holes. This rests on the bottom of the kettle and effectively prevents the contents from coming into contact with the overheated bottom.

## Cornmeal and Meat Loaf.

Get two pounds of soup meat, with the soup bone, and after the soup has been made remove all the meat and chop it fine. Then take about a quart of the soup and reduce it slightly with hot water, then add sufficient cornmeal to make a rather thick mush. Cook the meal thoroughly, and when almost done, add the chopped meat, with a little salt, pepper and two teaspoonfuls of grated onion. Stir the mixture frequently to prevent catching or burning. When done, pour in a pan to harden. Cut in slices and serve like a beef loaf.

## Little Aids to Housekeeping.

Lined oil and vinegar, mixed in equal parts, will do wonders in cleaning furniture. Silver inkstands stained with ink may be cleaned by applying a little chloride of lime with water.

Pewter articles should be washed in hot water with the fine silver sand and then polished with leather. If a skirt or any other article has been scorched in ironing lay it where the sun will fall directly on it.

## Corn Fritters.

Sift and cut the corn from four large, firm ears; mix a thin batter of one cup milk, one egg, two-thirds cup sifted flour and one teaspoon of yeast powder and a little salt; stir the corn into this batter, and fry a nice brown in drippings or butter; butter is best. Serve very hot.

## Corned Beef.

Heat the meat in cold water. When at the boiling point drain, add fresh boiling water and keep the pot at the side of the fire where the water will barely bubble. One hour for each pound is none too much and a longer time will not be a disadvantage.

## The Boston Pot Roast.

Two and one-half pounds steak cut in cubes, one carrot cut thin, one onion, one can of peas, one pint of tomatoes, one quarter of a cup of tapers, two teaspoonfuls of salt, one-quarter teaspoonful of pepper, five cloves, dash of nutmeg; put in bean pot, cover and bake eight hours.

## Lettuce and Pepper Salad.

For lettuce and pepper salad shred about half of a seeded sweet red pepper and sprinkle it over the dressed lettuce.

## TO MAKE A "TRIFLE"

DAINTY ENGLISH CONFECTION IS SIMILAR TO AMERICAN DISH.

**Delicious Dainty is Made as Easily as Less Tempting Ones—To Insure Success Whip Should Be Made Day Before.**

A trifle, as served in England, is altogether a more elaborate and delicious affair than the sweet which so frequently is served in this country under the same name. True there are almost as many English variations of this dainty as there are American ones, but the favorite one, called simply "a trifle," stands distinctly apart and above all others.

This is quite as easily made as the less delicious ones, but to ensure success the whip should be made the day before it is to be used, as keeping it for 24 hours makes it firmer and vastly improves its flavor. To make the whip, put together into a large bowl one pint of thick, sweet cream, one-quarter of a pound of pounded loaf sugar, the whites of two eggs, and a small glass of sherry or of raisin wine. Orange jelly made slightly tart by the addition of a little lemon juice may be substituted for the wine if preferred, or any other fruit juice having a pleasing flavor. Whisk these ingredients well in cool place and as fast as the froth rises remove it with a skimmer and put it on a sieve to drain. When sufficient of the whip has been prepared, place it in a cool place to drain. For the trifle, place six small sponge cakes, twelve coconut macaroons, and two dozen ratifas at the bottom of a deep glass dish and pour over them one cupful of sherry or of sweet wine mixed with four or five tablespoonfuls of brandy. Fruit juice may again be substituted if preferred. Just enough should be used to soak the cakes thoroughly.

Mix lightly together the grated yellow rind of one lemon, three large spoonfuls of sweet almonds blanched and cut in strips, and sufficient raspberry or strawberry jam to make a generous layer. Place it evenly over the cakes in the dish. Pour over a rich, boiled custard, well chilled, and heap the whipped cream as high over the top as possible. Garnish with strips of red currant jelly and some crystallized fruit or candies, rose petals and violets.

## Fried Halibut.

Cut the pieces about the middle an inch in thickness; wipe dry and have ready sifted cracker crumbs, season with pepper and salt; beat up an egg, dip the seasoned slices into it; then sprinkle the crumbs thickly over. Have enough boiling lard to cover the fish. When brown serve hot. Decorate the serving dish with slices of lemon and sprigs of parsley. To test lard before putting in the fish drop in a crust of bread; if it browns the lard is of the right temperature.

## Fricassee of Calf's Tongues.

Boil the tongues one hour. Pare and cut into thick slices. Roll these in flour, and fry in dripping five minutes. Put the tongues into a saucepan; add sliced onion, thyme and parsley. Cover with a cup of your soup or gravy. Simmer half an hour, covered tightly. Take up the tongues, keep them warm; steam the gravy; thicken, put in four or five thin slices of lemon from which the peel has been taken; boil one minute and pour over the fricassees.

## Keep Milk Sweet.

Fill a bottle or two within half an inch of the neck, press a perforated rubber stopper into each bottle, set them in a pot of water until the water begins to boil; then press a glass stopper into the rubber one, thus hermetically sealing the bottle, which should not be unfastened until required for use. Milk so treated is freed from all germs of life or disease, and no amount of thunder will turn it sour.

## Soup Stock.

Boil a soup bone the day before wanted. Boil gently from five to six hours, strain and put in earthen dish; skim off the grease the next day; keep in a cool place. In order to prepare soup it is only necessary to heat some of the jelly. One can have a change of soup each day by adding different flavorings such as tomatoes, onions, vermicelli, tapoca, vegetable or celery. Add sufficient boiling water for the necessary amount of liquor.

## Stripped Potatoes, Stewed.

Pare and cut into lengthwise strips; cover with boiling water; put in a cup of cold milk, with salt and pepper. When this boils stir in a spoon of butter rolled in flour, with a little chopped parsley. Cook two minutes and serve.

## To Clean Enamel.

When the enamel becomes discolored scour it with a damp flannel dipped in garden sand, then rinse it in plenty of water. In this way the cleaning is effected without causing scratches or other damage.

## Codfish Fritters.

Cut the codfish in strips about the size of the finger, soak over night in fresh water, and in the morning take from the water, dry in a towel, dip each piece in a batter made of eggs, milk, flour and fry brown in hot fat.

## RECIPE FOR FRIED CHICKEN

Southern Style Delicious—Fry Joints in Fat of Bacon and Dip in Cream and Flour.

One chicken, 1/2 pound sliced bacon, two eggs, 1 1/2 cupfuls of milk or thin cream, flour, salt and pepper. For good results choose a tender spring chicken, clean it and cut it at the joints, then let it stand in strong salt water for a few minutes, and after draining it, wipe it dry; fry the bacon and beat an egg until light; rub each piece of chicken with the salt and pepper, using a heaping teaspoonful of salt to a dash of pepper to each two pounds of fowl; dip the chicken in the beaten egg and then in flour until covered, remove the fried bacon to a hot platter and put the chicken in the hot fat; brown well on all sides, then cover the skillet and cook slowly until tender, turning occasionally; put the chicken on the platter with the bacon, add a tablespoonful of flour to the fat, a dash of salt, milk or cream, and finally the yolk of the remaining egg mixed with a tablespoonful of cream; when thick, serve with the chicken and bacon on the platter. If you wish to follow the southern style don't fail to have cold boiled ham, some boiled rice and hot biscuit or corn bread to go with the chicken.

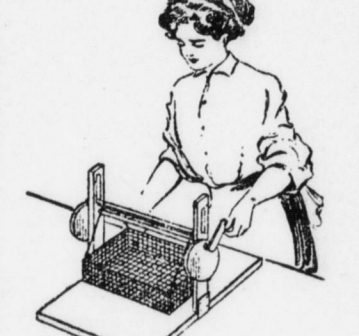
## NEW DISH-WASHING DEVICE

Articles Are Swirled Around in Water in Wire Basket, and Thoroughly Cleaned.

A simple form of dish-washing machine that a handy man can make at home has been invented by a Minnesota woman. It is designed primarily for use in hotels and restaurants, where the dishes are too numerous to

## German Apple Cake.

Mix together and sift a pint of flour, a half teaspoonful of salt and one teaspoonful of baking powder; rub in two tablespoonfuls of butter, then mix to a soft dough or very thick batter with one beaten egg and about half a cupful of milk. Turn this into a shallow, well-greased pan and press partly into it quartered and peeled apples, arranging them in regular circles or rows according to the shape of the pan. Sprinkle them with three tablespoonfuls of granulated sugar mixed with a third of a teaspoonful of cinnamon, bake in a hot oven and serve hot with cream.



be washed by hand, but it will be found a useful article in large households. The apparatus consists of a base board with two upright posts in the center of either side. These posts have a rotatable shaft passing through them with an eccentric wheel on each end and a crank to turn it. Just above this are slots to receive a cross bar and guide its upward and downward movement, and a wire basket is slung on this cross bar. The machine is placed in sink or tub full of hot water and the basket filled with dishes. The crank is then turned; and as the eccentric wheels revolve they raise and lower the cross bar resting on them; and thus raise and lower the basket, with the result that the dishes are thoroughly rinsed by the water, which should be kept hot enough to clean them thoroughly.

## To Clean a Black Skirt.

It is possible to clean a black skirt with very little trouble. Lay it flatly on a clean table. Remove all grease spots with brown paper and a hot iron, then with a sponge dipped in strong coffee rub over the entire dress, paying special attention to the front and edge of the skirt. After the whole of the skirt has been sponged and while it is still damp, iron on the wrong side until perfectly dry.

## Green Tomato Soy a Relish.

Slice without peeling one gallon of green tomatoes and six large onions. Add one quart of vinegar, one pound sugar, one tablespoonful each salt and ground mustard, one teaspoonful each ground cloves and allspice and cook gently together until the vegetables are tender. Protect from violent heat while cooking by putting an asbestos mat under the kettle. Pack in small glass jars and seal.

## Swiss Soup.

Five gallons of water, six potatoes and three turnips, sliced, a small piece of salt pork, boil five hours until perfectly dissolved and the consistency of pea soup, filling up as it boils away. Instead of the pork, you can add butter the size of an egg. Season with salt and pepper and serve.

## Cabbage Salad.

Shred a white cabbage fine and pour over it a dressing such as you make for cold sliced or French dressing with a little made mustard beaten in it.