

WHAT EVERY WOMAN WANTS TO KNOW—THINGS THAT INTEREST MAID AND MATRON

THE GLAD HEART

Ellen Adair Advocates The Optimistic Outlook.

The world is so full of such wonderful things. What do you care how we should all be as happy as I am? If we have the seeing eye and the understanding heart! Too many of us are like the Man with the Hake in the "Pillim's Progress," who was so pre-occupied with his task that he could not raise his eyes from the ground, and failed to see the sheer loveliness of the sky above. For him the singing of the birds and the glory of the sunlight had no meaning. They were something far beyond his knowledge.

Too self-centred. She thinks about her-self too much. Her thoughts revolve round the thinnest circle, her own little life. Around her are a million souls requiring comfort, sympathy. She sees them not, she hears them not. Yet if she turned her thoughts to such as need her help she would find true happiness.

Across the Counter

Centures, belts and girdles are important considerations of dress, although the natural waistline may have "nothing to do with the case" at present. Silk belting is very attractive in the soft weaves that predominate. Roman stripes, in the five-inch width, cost 40 cents a yard; seven inches wide the price is 60 cents.

For the Table

The new table-runners are decidedly attractive. They lend a touch of artistic coloring to an otherwise sombre room, and are very easy to make. The embroidered ones are popular, as well as those decorated with a stencil pattern.

Christmas Is Coming

A few hints for the clever needlewoman who is looking around for Christmas suggestions would not be amiss. For instance, everyone knows how expensive it is to buy hand-embroidered silk vests or stockings, collar and cuff sets, etc. And these things are so easily made.

Vegetarian Dishes

Nut Croquettes—Take half a pint of mixed shelled nuts, four or five mashed potatoes, one chopped fried onion and a pinch of macs. Chop or pass the nuts through a nutmill, add to the rest, form croquettes, brush with egg, cover with breadcrumbs, fry in boiling fat and serve with bread sauce.

Vegetable Soup

One pint of white turnips cut in cubes, half a pint of carrots, also cut in cubes, one pint of potatoes, in cubes; half a pint of leeks, the white part; one large onion, one clove of garlic, one eschalon, one tablespoonful of salt, three tablespoonfuls of butter, one teaspoonful of sugar, one-third of a teaspoonful of pepper, two quarts of water. Cut the onions fine and cook them slowly with the butter for half an hour. Then add the boiling water and carrot and cook for three hours longer.

Spinach and Bananas

Pick and wash two pounds of spinach, and cut it in a saucepan with very little water. Add a pinch of salt and cook till tender. Then peel and slice three bananas, thickly season them with one ounce of butter in a saucepan, put in the spinach, season with pepper, salt and nutmeg, sprinkle with a little flour, and cook for a few minutes. Arrange on a hot dish with the fried bananas on the top.

Potato Pan Cakes

Grate on a coarse grater two large or three small potatoes. Add to them two lightly beaten eggs, one-half teaspoonful of salt, one-third teaspoonful of pepper, enough flour to make a light batter, and baking powder in proportion to two level teaspoonfuls to each cup of flour added. Drop the mixture by spoonfuls into a frying pan containing a little heated lard or dripping, and cook on both sides until golden brown. These are best with some fish having gravy served with it, as a German pot roast or a oyster.

Toasted Cheese Sandwiches

Cut slices of bread a little more thick than is used for sandwiches, spread one slice with butter, and the other with a slice of cheese, or a slice of ham, or a slice of turkey, or a slice of beef, or a slice of mutton, or a slice of lamb, or a slice of pork, or a slice of chicken, or a slice of fish, or a slice of fruit, or a slice of vegetables, or a slice of any other food that you like.

Good Cakes

Put a teaspoonful of yeast into a basin, add a little water, and let it stand for an hour. Then add a little sugar, and a little salt, and a little flour, and let it stand for another hour. Then add a little more yeast, and a little more water, and a little more sugar, and a little more salt, and a little more flour, and let it stand for another hour.



AFTERNOON FROCK OF PUSSY WILLOW TAFFETA, SHOWING CIRCULAR SKIRT.

THE WOMEN OF ENGLAND

Now is the time for the women of England to use their golden opportunity. The sad fortunes of war have taken away their lords and masters, and now they have their chance. The invasion of men's spheres by women workers up to the present crisis has been the exception, rather than the rule, in England.

THE DISCONTENTED GIRL

"I wish I had a poodle like Adella, mamma. Her father gave it to her for her birthday and she calls him Kollo. He's the prettiest little white thing. Of course, we had to have a homely old bow-legged bulldog! And you should see Adella's new dance frock! It's all trimmed with fur and lace, and she just looks stunning in it. I wish I'd gotten yellow instead of that silly pink I have, dear, nothing goes right for me, anyhow!"

TO KNIT A MAN'S SWEATER

Cast on what will be sufficient to go round the neck, and knit two inches of 2 puri, 2 plain. Now take eight or ten stitches and knit backward and forward, keeping it plain on the right side; do the strap, the depth of the shoulder; draw a thread through the stitches, and leave them. Divide your stitches for the back and front, leaving the same number for the other shoulder strap, and knit this as you did the first.

MODES OF THE HOUR

Color, Material and Cut of Frock Are Unities to Consider in Making Purchase.

The color, the material and the cut of the frock are the unities to consider when one is about to buy or to make or to have one made. The least of the three is not by any means the least, for is a beautiful color enough of itself. It must harmonize with eyes, hair and complexion, or the frock will lose its style and the wearer will look unbecomingly.

WOMAN OUTSIDE THE HOME

Ways of Making Money

Ideas for making money are always useful. Every day you learn some new one in the paper, or hear girls talking over ways and means among themselves, and yet some girls declare that they "can't do a thing."

Modesty

The small boy was dressed in football costume, and with a jaunty air, he walked into the local newspaper office and handed to the editor a dirty scrap of paper. On it was a brief account of a juvenile football match which had taken place that afternoon.

Minced Clams on Toast With Parsley

Open and mince 25 clams, saving all the liquor. Melt four tablespoonfuls of butter, add the minced clams and two thirds cup of the liquor. Cook three minutes, then add lemon juice and two tablespoonfuls of chopped parsley. Heat thoroughly, season with salt and pepper and serve on toast.

Fruit Pancakes

Pass through a sieve one cup of cooked fruit—peaches, apricots or apples—add one egg, flavoring to suit, one cup of flour, one teaspoonful of baking powder and one cup of fruit juice or water and sugar to taste. Cook on a griddle with butter and sugar or with marmalade. Roll up, sift sugar and lemon rind over it and serve hot.

Broiled Bluefish

Wipe well, season with salt and pepper and place between the wires of a well-oiled broiler. Broil on each side first, then the skin side, turning often during the cooking process.

Popovers

Sift together one cup of flour and one-third teaspoonful of salt; add two eggs well beaten, also one cup of milk. Beat hard for two minutes, then pour at once into greased hot broiled gossam pans and bake about 25 minutes.

Peach Pies

Put short or flaky pastry into large squares, fold the corners over so that all meet in the center, then incise where these corners touch so that they may remain in place. Prick the pastry lightly and bake in a moderate oven. The less perfect peaches may be used for the tartlets, using only one each for the tartlets, and one for the pie.

THE HOMEMAKER

By MRS. CHRISTINE FREDERICK Author The New Housekeeping.

There is a group of enthusiasts who walk through the land urging women to give up every shred of housework, every last particle of housekeeping. "Send the clothes to a commercial laundry, buy your bread at the bakery, purchase your food in cans, buy store clothes and devote yourself to the noble uplifting of humanity."

Strange Answer

A teacher instructing her class in the composition of sentences wrote two on the blackboard, one a misstatement of fact and the other wrong grammatically. The sentences were: "The hen has three legs" and "Who done it?"

Steamed Brown Betty

Line a basin with slices of buttered bread, then put in a layer of apples sliced soft, with two tablespoons treacle and the grated rind and the juice of half a lemon. Put more bread on top, and then another layer of fruit till the dish is full. Cover and steam one hour. Serve with custard or sweet sauce.

The Self-pitying Girl

Did you ever know a girl who was never happy unless she was miserable? That is the exact picture of Ida. All the vast number of strange aches, pains and malaises have settled upon her. There is no illness she has not had, no horror she has not undergone. She revels in grim and disgusting details of operations, and is never happier than when she has a sick person to talk to.

Against the Nurse

An officer of the R. A. M. C. tells this story against the amateur nurse who is wholly inexperienced. In a hospital at Cape Town during the South African War the kindness of certain amateur members of the nursing corps tended to aggravate, rather than alleviate, the sufferings of some of the wounded.

String Dishcloths

What do you do with the string you take off parcels and boxes? I tie the lengths together and roll it into a ball. When the ball gets quite big I knit the string into a piece of plain knitting about a foot square. It makes a capital dishcloth, and the knots in the twine take all the hard and burnt pieces off pots and pans better than anything I have ever tried.

The Ending

A farmer did not know what business to start his son in, so he put him in a room in which there was nothing but a Bible, an apple and a \$5 bill. He decided that if he found the boy eating the apple he would make him a farmer; if reading the Bible, he would train him for the church, and if he had pocketed the money he would make him a stockbroker.

His Answer

The class had taken up the subjects of the rulers of the world, the President of the United States, the King of England, and their powers and functions had been discussed. Suddenly the teacher said: "Now, Willie, what's a Kaiser?"

Mint Sauce

Materials used—Mint, 1 bunch; vinegar, 1/2 cup; sugar, 1 tablespoon. Chop mint leaves fine; put sugar and vinegar in saucepan, when dissolved add mint, let stand on back of range 30 minutes. Serve with lamb.

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