# A Page of Interest for Milady

# E HOUSEHOLD AND ITS MISTRESS

A SUMMARY OF FASHION'S FOIBLES AND INTERESTING TALK





WILL REMOVE

A HARMFUL MANNER OF MASSAGING A DOUBLE CHIN

BUTTER

OR froning linen napkins, table-clothes, or anything to be ironed on both sides take a ironed on both sides take a large piece of wrapping paper, fold two or three times to fit your ironing board; the thickness is required so as not to let the heat penetrate. Then place your linen on the paper and iron. You will see that the side facing the paper is just as pretty as the side you have ironed, and your linens nicer than ever before.

hardest tasks is moving the cumbersome mattresses, not so much because of their weight, but on account of the difficulty in getting hold of the unweildy things. Just try roping them with a clothes line, and see how it simplified matters. But a rope account.

eye tack them on the piece of furni-ture same distance apart as hooks on curtain. Now hook your curtain on. Easy to remove or adjust.

O remove iodine from any material, soak the spot in sweet milk for several hours, then lay it in the sun. Repeat this until spot disappears. Circles left by the milk easily can be removed by washing in warm water and some good soap.

REQUENTLY umbrella handles become loosened from the steel rods. The following will be found an easy way of fixing them: Put some resin in a spoon and hold over the gas or on hot stove until thoroughly melted; then pour into the cavity in handle and put steel rod into it; hold until resin is cold and you will find your umbrella as strong

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## NOVELTIES

HOES are smarter and better made this year than sometimes made this year than ever before. Many novelties are appearing. Women have always
been more or less conservative about
their footwear for the daytime, and, as
a consequence, the footwards. a consequence the innovations that were radical departures had little chance in past seasons. This season, however, the footwear is quite as gay as other articles of apparel, and the most fashionable and best dressed women approve it. Short-skirts. so much because of their weight, but on account of the difficulty in getting hold of the unweildy things. Just try roping them with a clothes line, and see how it simplifies matters. Put a rope around, bookstrap fashion, knotting in such a way that you have rope handles to get hold of, and then see how easy the mattress can be moved.

ON'T hesitate to launder the curtains on your home made furniture for lack of time to replace broken drawstrings.

Make curtain in the usual way, finish top edge with one-half inch strip. Sew hooks firmly to back edge of band five or six inches apart, so that point of hook comes within one-half inch strip. Sew hooks firmly to back edge of band five or six inches apart, so that point of hook comes within one-fularier inch of top edge of band. Then with two small tacks to each eye tack them on the piece of furniture same distance apart as hooks on ing from under the sole of the foot ing from under the sele of the foot ing from under the sele of the foot when any sole of the sole of the sole of the foot ing from under the sole of the foot in the sole of the foot in the sole of the foot in color to the slipper, apparently com-ing from under the sole of the foot up the side and disappearing at the top

HOMEMADE washing machine is easily made after the forcint out; hold until resin is cold and you will find your umbrella as strong as when new.

HEN a gas mantle begins to turn black, sprinkle a little salt on it with a salt shaker and light, and the black part will burn off and become white again. If the mantel has become too black it will be necessary to lift it off carefully and remove the black from the stem of burner, replace mantel, douse on a little salt, and it will come out pure white again.

BENEFIT DERIVED FROM THIS EXERCISE IS FAR REACHING

TO KNIT A CHILD'S PETTICOAT

OUSEKEEPERS often find that butter bought for cooking is twich is efficacious. It is as follows:

Put 10 pounds of butter into a porcelain kettle and boil steadily over a good but slow fire until the sediment, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color, in the pan is of a pale amber color. This will be in about five hours.

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### TRIMMINGS

AVE every bit of old trimming of any kind that is large enough to hold a motif or a bead.

These scraps will make beautiful hat crowns, yokes, odd vests. collar and cuff sets and banding.

The kind of trimming here described is very expensive if bought in the stores.

First cut out the articles to be made riss cut out the articles to be made from plain net or chiffon, old or new. Next, if motifs to be used are soiled, wash them—dee them, too, if you wish— before removing from the old net. This is to keep them from fraying.

When pressed, dry between two heavy clothes, cut from the old net and arrange and basic to the new in any pretty way that strikes your fancy. Sew, whip or chain stitch them in place with self-colored or contrasting color, if you prefer it, of silk flowers, heavy or fine, according to the weight. heavy or fine, according to the weight

of your lace.

A few irridescent beads or French knots may be added effectively.
On collar and cuff sets, arrange a row of motifs around the outer edge row of motils around the other edge in such a way as to leave no space of net between them, each one exactly meeting the following one. Whip the inner edge to the net.

Buttonhole the outer edge to insure neat finish and long wear.

Bind the neck and bottom of cuffs with something soft but firm.

with something soft but firm



Salmon.

UY fresh whole salmon, clean and bone, tie up in cheese cloth, and put in steamer.

Let steam for one hour sufficient to cook tenderly, but not for meat to separate. Let cool. Make a meat to separate. Let cool. Make a mayonnaise dressing, cover fish with it on platter, lay sprigs of parsley and slices of lemon on for garnishment. This dish, though simple, has been relished by many who were fish tired.

Apple Pudding.

NE cupful of milk, two tablespoonfuls of shortening butter and lard, two teaspoonfuls
of baking powder, a good
pinch of salt, flour enough to thicken.
Fill the bottom of a baking pan with
apples cut in small pieces and apples cut in small pleces and sugared; add a little cinnamon to the apples and cover batter over them. Bake twenty minutes in a hot oven. Serve with caramel sauce.

Orange Shortcake.

NE quart of sifted flour, two teaspoonfuls of baking powder, one teaspoonful of salt, one tablespoonful of white sugar. Mix thoroughly. Then add three tablespoonfuls of butter and sweet milk sufficient to make soft dough. Roll out in three layers, slightly butter each layer, lay one on top of the other, bake twenty-two minutes, separate the layers while warm, place bottom crust on plate, cover with sliced orange, sprinkle thickly with sugar, lay on second crust, and proceed as before; dust top

### SEWING

BY MRS. MCCUNE.

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Sixth row—Knit 14 finish the row.

Sixth row—Knit 10, purl, knit 4.

Southern cooks use chestmus in their turkey filling, as they give it a deflicate favor that is delicious.

Baked applies stuffed with sultana ratisins and chestmust make a good entree.

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Southern cooks use chestmust of them should have a thin shaving of walnuts. Strict, and the covering, As a skeleton for the hanger trea is the past clear.

The simple scalloped bordered design, with row—Knit 10 jup 11, knit 3, tho, whit 2, the owner, slip 1, knit 1, should of 1, the o, narrow, the owner, slip 1, knit 1, should of 1, the o, narrow the one of the main the covering, As a skeleton of them and the covering. As a skeleton of them and the covering, As a skeleton of them a OR the woman who wants a coat



with cream and sugar. Bananas or peaches may be used instead of Cottage Salad.

UT one quart of thick sour milk in a clean bag to drain over night; do not cook the milk; it is much better without and does not all go to whey. In the morning take the curds and put in cold bowl and add one saltspoon of salt and a dash of pennër and onesalt and a dash of pepper and one-half cupful of sweet cream. Toss all lightly with a silver fork, put on crisp lettuce leaves, and set on ice until ready to serve.

Souffle of Rice.

OOK four tablespoonfuls of rice in a quart of milk with four tablespoonfuls of sugar. When done remove from the fire, and when cooled, but still warm, add to it four yolks of eggs, six whites beaten to a stiff froth, and a tablespoonful of vanilla. Mix well, and pour into a deep, buttered fireproof dish. Sprinkle powdered sugar on the top and set it in a good oven. Leave it until it has risen, then serve immediately.

### FOOD VALUE

HERE is no more valuable food in the winter season than nuts. Rightly used they form not only the basis, but the finish-