

SOMETHING ABOUT MAKING SOAP

A FEW years ago, when on one of my lecturing tours, I boarded with a family where the ladies did their own work. The housekeeping was perfect; the table was exceptionally good, the food being well cooked and in generous quantities; and there was no waste. Now, these folks made their own hard soap. One might have known it would be good, but it was more than that: it was of such superior quality that I asked about the process they followed. I had always made soft soap for cleaning purposes, and had been accustomed to save my grease, as I shall explain. For nearly three years now I have made the hard soap, and should be sorry to have to use any other.

I have a stone jar for frying fat and a few five-pound lard cans for soap grease. All the beef fat is clarified and strained into the stone jar; all mutton and other kinds of fat for which I have no other use are strained into the tin cans. When a can is full I put it aside and begin with another. When I have three cansful I make the soap in this way: Three cansful of clarified soap grease (fifteen pounds) is put on the back part of the range, that it may melt slowly. The potash from three one-pound cans is put into a large earthen or stone bowl or jar. Upon this is poured three quarts of cold water, and three table-spoonfuls of powdered borax is added. This mixture is stirred with a wooden stick until the potash is dissolved, then it stands until cold.

When the fat is melted, pour it into a butter tub. It must not be hot when the potash is added; should it be, it must stand until so cool that it will hardly run when poured. When the potash mixture is perfectly cold pour it in a thin stream into the fat, stirring all the while. When all has been added, continue stirring for about ten minutes, when the soap should begin to look thick and rosy. At this stage pour it into a box, having it about three or four inches deep. Let it stand a few hours; then cut it into bars, and the bars into pieces of a convenient length for handling. It will still be very soft, and should not be removed from the box for at least two days. It will be hard and white.

If you attempt to combine the fat and potash mixture while the latter is at all warm it will take a long time to make the soap, and the result will not be so satisfactory. It is well to put paper under the soap tub and the bowl in which the potash is prepared. Remember that potash is very strong, and do not spatter it on yourself or on the floor.

THE BEST WAY TO REMOVE IRON RUST

BUY four ounces of muriatic acid at a druggist's. It is useful for various purposes. Have it marked plainly. It should, moreover, be labeled as poisonous.

Fill a large bowl with boiling water. Have another bowl or pan full of hot water. A bottle of household ammonia also is necessary.

Place the spotted part of the garment over the bowl of hot water. Wet a cork in the muriatic acid and touch the iron rust with it. Immediately the spot will turn a bright yellow. Dip at once in the hot water and the stain will disappear. When all the spots have been removed, rinse the article thoroughly in several waters and then in ammonia water (a table-spoonful of household ammonia to a quart of water), and finally in clear water. The acid is very powerful and will destroy the fabric if allowed to remain upon it. Ammonia neutralizes it.

If the directions be followed carefully, the most delicate fabric can be successfully treated in this way.

PRESERVING THE COLOR OF SPINACH

IF in cooking spinach you use only the water that clings to it after the washing, and add one table-spoonful of salt for each peck of spinach, the green color will be preserved. The spinach is more bitter when cooked in this manner than when it is cooked in more water. As for myself, I prefer the more delicate flavor one gets by cooking it in a large quantity of water.

TO REMOVE BLACK INK STAINS

SEVERAL subscribers ask how ink stains can be removed. If the stained article be washed immediately in several waters and then in milk, letting it soak in the milk for several hours, the stain will disappear.

Washing the article immediately in vinegar and water and then in soap and water will remove all ordinary ink stains.

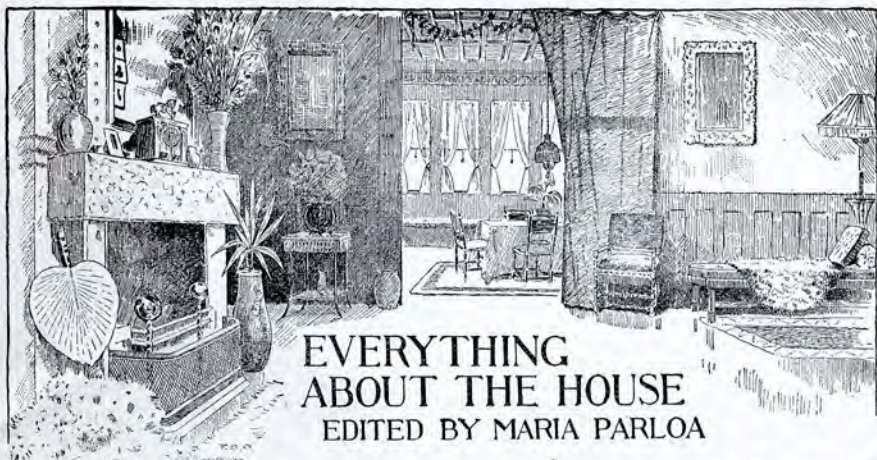
Washing at once in water and then in liquid citric acid or oxalic acid is another mode. Oxalic acid is very corrosive, and should be removed from the article by a thorough washing in water. If, after the washing, the article be wet with household ammonia, any acid remaining will be neutralized.

No matter what substance be used to remove ink, the stain must be rubbed well. If the article stained be a carpet on the floor, use a brush. As the acids often affect the colors in a fabric, it is wise to try the water-and-milk, or the water-and-vinegar, methods before resorting to the acids. Chemicals should always be the last resort, unless one be rather familiar with their action.

My own experience is that it is a most difficult matter to remove the stains of some kinds of black ink if they have stood for a few hours; whereas, other kinds, notably stylographic ink spots, can be removed easily with soap and water.

TO PREVENT A MÉRINGUE FROM FALLING

FROM a far-away reader there comes an inquiry about the means of preventing a meringue from falling when it is taken from the oven. Usually the trouble arises from baking the meringue in too high a temperature. If you beat the whites of the eggs to a stiff, dry froth, then gradually beat in the powdered sugar (a generous table-spoonful for each white of an egg), put the meringue on the pie or pudding when partially cooled, and bake in a moderate oven, with the door open, for eighteen to twenty minutes, the annoyance may be avoided.



EVERYTHING ABOUT THE HOUSE  
EDITED BY MARIA PARLOA

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SO fast do inquiries pour in upon me in regard to matters which have perplexed housekeepers that it would be impossible to answer all of them at once, unless the space allotted this department were doubled or tripled. It is pleasing to see by these letters from

all parts of the country that domestic science has a warm place in the correspondents' hearts, and that so many of the writers are typical American women—intelligent, progressive, possessed of many original and excellent ideas, and lovers of their homes. If they will be patient, an attempt will be made to respond to all their questions in good time.

WHAT TO GET FOR A SUNDAY DINNER

A SUBSCRIBER says she does the household work for her father and herself, and is troubled as to what to get for dinner Sunday. She goes to church, and would like to ask friends home to dinner, but thinks the meal is not good enough. She therefore wants some suggestion as to what to get. Since her dilemma is one that many hundreds experience, I will try to make it my own, and suggest what seems to me to be both suitable and healthful.

In New England such cases are provided for with the great Sunday dish, baked beans and brown bread. The pot of beans is left in the oven and the loaf of brown bread in the steamer. When the family returns from church the beans and bread can be served smoking hot; a cold dessert and a cup of tea completing the dinner. In winter, cold dinners give the table a dismal appearance, and are, moreover, unhealthful. There should be at least one warm dish. In cities and cold climates the kitchen fire is kept burning all day, so that many dishes which are not injured by long, slow cooking can be prepared before going to church, the cooking to go on until serving time. If the housekeeper lives in a warm climate and uses wood fires, she cannot, of course, depend upon these conveniently prepared dishes. It is well, however, to have at least a warm drink, such as tea, coffee or cocoa.

MEALS WHICH CAN BE QUICKLY PREPARED

HERE are some of the Sunday dinners which one can prepare easily and quickly:

Any kind of cold meat, sliced thin. Lyonnaise or creamed potatoes, fried cabbage, preserved fruit, cake, tea.

Cold corned beef, vegetable hash, bread and butter, fancy crackers, cold custard, tea.

Eggs, either boiled, poached, scrambled or as an omelet, toast, cocoa, fruit.

Salad, rolls, Washington pie, peach preserve, coffee.

Cold meat, Welsh rare-bit, brown bread toast, rice pudding, tea.

Canned salmon (or any kind of cold fish will do), vinaigrette sauce, rolls and butter, baked Indian pudding, coffee.

Creamed dried beef, brown bread, toast, blanc-mange with cream, tea.

Braised beef, boiled hominy, bread and butter, cake and preserved fruit, chocolate.

Beef, veal or mutton stew, rolls, crackers, cream pudding, cocoa.

These are only a few of the many combinations one can have without much trouble. The beans, brown bread, hominy, braised beef or a braised chicken, stews, baked Indian pudding all can be cooking while the housekeeper is at church. All the preparations of the other dishes can be made in the morning, and but a few minutes will be needed to finish them when one returns from church.

If one have no fire and object to making one, the eggs, creamed beef, potatoes, vegetable hash, drinks, etc., may be prepared on an oil stove.

If one have a patent oven that does all the work with the aid of a lamp, a hot dinner would, of course, be possible with but little trouble. Some kind of sauce or preserves, olives, fancy crackers, canned meats and fish, canned peas, corn and tomatoes are all valuable for these dinners. Cold meat, with one or two of these vegetables made hot, is a very good dinner.

Any kind of cold meat can be freed from skin, bone and fat, cut into dainty pieces, seasoned with salt and pepper and put away until the return from church. A simple white or brown sauce can be made in less than five minutes and the meat be warmed in this.

To the average mortal one hot savory dish is more satisfactory than several cold ones, and it seems to me that the housekeeper who follows these suggestions will not find it hard to get at least one hot substantial dish and a hot drink for her Sunday dinner.

BUYING MEAT AND FISH FOR TWO

ALMOST all young housekeepers find it hard to make economical and satisfactory purchases of meat and fish. They should understand at the outset that it is impossible to save in the same proportion as one who buys for a large family. Another point: it is wiser to get only the parts and the amount actually wanted than to buy large pieces simply because they are cheaper by the pound.

Broiling meats is the most expensive of all methods of cooking, but, to my mind, the most healthful. When a housekeeper really can afford to follow it, she should do so.

When planning to roast or broil a piece of meat its adaptability to being made over into various little dishes should be considered. Pork is the least desirable of the fresh meats for these purposes. For warming over in various ways the following named meats are the most valuable: poultry, veal, lamb, mutton and beef. The white meats are better than the red for this purpose. This is also true of fish, the white, dry varieties being much better for made-over dishes than the dark, oily kinds.

Here is something that one can buy in a small quantity and use to advantage: A short porter-house steak will answer for two dinners. Cut out the tenderloin, broil it and serve with a good sauce. If the weather be cold the remainder of the steak can be used two days later. In hot weather it must be cooked for dinner the following day.

ECONOMICAL USE OF LEFT-OVERS

BROIL two pounds of halibut for one dinner and there will be enough left over to make a nice little dish of escalloped fish. The same amount of fish, cut in a square piece and boiled, can be served with an egg sauce, and what is left over be used for an escalloped dish; or, it can be put in a deep dish, with cream sauce, and covered with mashed potatoes and browned. Still another way is to combine it with mashed potato and make it into croquettes. Any kind of cold fish can be used in this manner. A small white fish, lake trout, bass, or, indeed, any of the smaller fish, can be baked or broiled, and such part as may be left can be used as suggested for halibut.

A small turkey or a chicken of good size can be roasted, served hot, then cold, and what is still left can be prepared in any of the following named ways (the bones being boiled down for stock): as croquettes, blanquette, with rice border, fricassee, chicken pie, hashed chicken on toast, creamed chicken, salad, chicken omelet, timbal of chicken, etc. The tough pieces and bones can be used for soups.

A FEW FACTS ABOUT ROASTS

IF you are to have a friend or two to dinner indulge in a roast. Cold beef, mutton, lamb and veal are all nice if sliced thin and served with vegetables. The cold meat can be made into timbals, croquettes, escalloped dishes, hashed on toast, or be warmed in a brown or white sauce.

The smallest prime roast of beef is one of the short ribs, weighing from three to four pounds. There are two of these short ribs. In Boston they are called the tip of the sirloin; outside of New England, the short ribs, or first cut of the ribs. The two ribs are included in the cut, but it is possible to get the cut divided. A small loin of mutton, lamb or veal, weighing about three or four pounds, makes a roast that will not last forever. One must exercise great care in treating such a roast; the heat must be moderate after the meat is browned, and there must be a generous and frequent basting, else the beef will be dry.

POSSIBILITIES WITHIN EASY REACH

ONE can buy half a pound of sausages, a thin slice of ham that will not weigh more than half a pound, a quarter of a pound of dried beef, a quarter of a pound of smoked bacon, half of which can be used with chicken livers, while the other half may be cooked another time with one pound of calf's liver. A quarter of a pound of smoked salmon or halibut to be broiled for breakfast or tea, will be a very generous allowance. One pound of salt codfish will answer for three or four dishes—fish balls, fish in cream, fish hash, etc. One thin slice of round steak weighing about a pound can be made into beef olives. A slice of veal from the leg can be used in the same way. A piece of beef cut from the shoulder, and weighing about two or three pounds, can be braised. About a pound and a quarter of fresh beef, cut from any of the tough parts of the animal, can be prepared in a stew. Mutton and veal can be used in the same way; indeed, any of the cold meats can be used in a stew.

One grouse or partridge, a pair of pigeons, a pair of quail, a rabbit, a duck, etc., all come within the range of the family of two.





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**T** is such a burden to get the house ready for closing during the summer, in case the family is to be away, that many a housekeeper unwisely postpones her housecleaning until fall, reasoning that as there will surely be an accumulation of dust, and a certain amount of cleaning must be done at the end of summer, it will be just as well to do all the work at once. Such women forget that cleanliness is a great safeguard against moths and other pests. Besides, it is much easier to have the labor done properly while actually living in the house, than just before or after the return of the family, unless it be possible to engage some thoroughly trustworthy woman to take charge of it.

### SPRING THE TIME FOR HOUSECLEANING

**I**n the spring one is looking forward to months of rest, and therefore can afford to undergo some extra fatigue; but if the housecleaning be left undone till fall, and must then be done under one's own supervision, much of the benefit gained during the season of rest will be exhausted. For these reasons it seems to me that the spring is by far the best time, a thorough sweeping and dusting being all that is necessary in the fall. In any case, the house must be well swept and dusted before it is closed. All woolen and fur garments, hangings and rugs should be vigorously beaten and brushed, particular care being taken to reach every crevice and seam; and then the articles should be folded and put away as directed in the October number of the JOURNAL; or, the draperies may be rehung, if one wishes. If there be a closet lined with tar paper, or, better still, a cedar closet, all articles that are better for hanging can, of course, be placed there.

### BWARE OF MOTH MILLERS

**I**f moth millers be found, kill them, and look carefully for the eggs or worms. In every case where there is the slightest suspicion of the existence of either, steam the spot, if possible. If you cannot do that, use naphtha generously, and after a few days repeat the act.

In sweeping carpets use a small brush broom for the edges, and then pour naphtha all along and under the edges of the carpet, having the windows opened, and no light or fire in the room. Do this with any stuffed furniture which may have traces of moths about it. Nothing is cleaner or more effective than the naphtha, but great care must be used to have the windows opened, that the gas shall escape, and there should be neither a fire nor a light in the room for several hours. Oil paintings and other pictures with fine frames can be covered with pieces of cheap cotton cloth. Delicate pieces of stuffed furniture can be covered with sheets. The mattresses and pillows should be thoroughly beaten and aired. The bedsteads ought to be brushed and wiped free from dust, and every crevice saturated with naphtha; return the mattresses to the beds and cover with sheets. Send all silverware and other small valuables to a place of safety. Have the water turned off, to guard against any leak. When possible, leave some of the window shades up, that the sun may keep the house dry and sweet.

### ON COMING HOME IN THE FALL

**I**n the fall, when you return, your first thought should be, of course, to have all the windows opened, flooding the house with fresh air and sunlight. The next important thing to do is to have the water turned on, and flush all the pipes thoroughly. If some one of the many good disinfectants be used in the pipes at this time it may prevent illness in the family. It is not surprising that so many people become sick on returning to their city homes when one realizes how these houses are boxed up for months; every ray of light and air being excluded, and not one housekeeper in ten realizing the necessity for the careful flushing and disinfecting of the plumbing.

### TO PREVENT DUST FROM FLYING

**A** SUBSCRIBER asks how to prevent the dust from rising when sweeping carpets. There are several substances that can be used for this purpose, but I prefer salt, or Indian meal, to anything else I have tried. Sprinkle the carpet with common dairy salt, or with coarse Indian meal, having the meal slightly dampened, not really wet, and sweep with short strokes of the broom.

### SOMETHING ABOUT STAINING FLOORS

**A**t any good paint store you can get for a dollar or a dollar and a quarter a gallon of staining liquid, which will give you an imitation of almost any wood you want; or, you can prepare your own stain. The method which I shall give for using the home-made stain applies also to the prepared article.

After filling the cracks in the floor with putty, see that there are no paint spots on the boards. Should there be any, pour turpentine on them, and, after a while, scrape off the paint. Wipe all dust from the floor, then apply the stain with either a brush or a piece of cloth. I think, however, it gives a handsomer floor if you first rub in a little of the stain with a cloth. Color only a board or two at a time, moving the brush with the grain. When the floor is finished, close the room for twenty-four hours; four or five days will be better if you can spare the room. At the end of this time pin some pieces of carpet on the weighted brush and rub the floor, one or two boards at a time, until smooth and glossy. After all the floor has been treated in this manner, take the piece of carpet off the weighted brush and replace it with a clean piece. Now polish the floor with wax, as directed in the article on polishing floors in the April JOURNAL. The floor may be varnished instead or waxed. In that case it will never require polishing. Get the prepared varnish at a paint shop, and put it on with a brush, being careful to draw the brush smoothly over the boards, and with the grain. Be careful to put the varnish on evenly, and to have only a thin coating. If you are to varnish the floor, and do not own a weighted brush, you can get down on your knees and do the rubbing with an old piece of carpet.

### THE PREPARATION OF STAINS

**T**he foundation for nearly all kinds of wood stains is a combination of boiled oil, turpentine, burnt umber, burnt sienna, lampblack and chrome yellow. The colors are all ground in oil. To make a light, hardwood stain mix together one pint each of boiled oil and turpentine, one tablespoonful of burnt umber, one tablespoonful of burnt sienna and two tablespoonfuls of chrome yellow. This gives a light stain, suitable for hard pine and other light woods. It can be made several shades darker by adding an extra tablespoonful each of burnt umber and burnt sienna. To make a good walnut stain use two tablespoonfuls of burnt umber, three tablespoonfuls of burnt sienna, two tablespoonfuls of chrome yellow, half a tablespoonful of lampblack, one pint of turpentine and one pint of boiled oil. Mix together thoroughly. For an old oak stain use one pint of boiled oil, one pint of turpentine, two tablespoonfuls of burnt umber, one tablespoonful of burnt sienna and two tablespoonfuls of lampblack. Great care must be used in mixing this that the lampblack shall be wholly dissolved in the liquid.

### TO GRADUATE THE STAIN

**I**t often happens that one does not care to imitate a particular wood, but would like to get a soft, medium shade. This is easily accomplished by adding burnt umber, burnt sienna and chrome yellow in small quantities to the light hardwood stain, and then testing on a piece of board until the required color is produced. I think this method gives the most satisfactory results. The colors used, ground in oil, cost from fifteen to twenty cents a pound, and can be purchased in pound boxes. Wood stains, to imitate any wood, can be purchased in paste form at about twenty-five cents a pound, and you can thin it yourself, using equal parts of boiled oil and turpentine.

### THINGS IMPORTANT TO REMEMBER

**T**he colors used should be ground in oil. The longer a floor stands before it is rubbed as a preparatory step for applying the polish, the handsomer it will be. After the stain has been mixed it should be tried on a piece of planed board. The softer woods, such as soft white pine, will take a deeper color than hard woods; and if there be any sappy places in a board they will be darker than the smoother and harder parts. The strength in colors varies, and it may be that the proportions which are given will, with your colors, produce a lighter or darker effect. The polishing brush must be washed about once in four or six months; this depending, of course, upon the number of floors on which it is used. Half fill a pail with tepid water, and add to it a gill of household ammonia. Soak the brush in this for half an hour; then rub the bristles well, and rinse in several waters. Dry thoroughly.

### CLEANING LACE CURTAINS

**L**ACE curtains will not bear rubbing. All the work must be done carefully and gently. For two pairs of curtains half fill a large tub with warm water, and add to it half a pound of soap, which has been shaved fine and dissolved in two quarts of boiling water; add, also, about a gill of household ammonia. Let the curtains soak in this over night. In the morning sop them well in the water, and squeeze it all out; but do not wring the curtains. Put them into another tub of water, prepared with soap and ammonia, as on the night before; sop them gently in this water, and then, after squeezing out the water, put them in a tub of clean warm water. Continue to rinse them in fresh tubs of water until there is no trace of soap; next, rinse them in water containing blueing. After pressing out all the water possible, spread the curtains over sheets on the grass; or, if you have no grass, put them on the clothes-line. When they are dry, dip them in hot, thick starch, and fasten them in the frame that comes for this purpose. If you have no frame, fasten a sheet on a mattress, and spread the curtains on this, pinning them in such a manner that they shall be perfectly smooth and have all the pattern of the border brought out. Place in the sun to dry. If it be desired to have the curtains a light ecru shade, rinse them in weak coffee; and if you want a dark shade, use strong coffee.

### ART SQUARES AND OTHER RUGS

**A** SUBSCRIBER asks what the cost of art squares is, and what would be the expense of having a square rug made from Brussels or other carpeting. The term "art square" may be applied to a certain kind of carpet in one place, and to something entirely different in another locality. The common American art squares cost about a dollar a square yard, and come in sizes of from about 2 1/2 x 3 yards to 4 x 5 yards. Art squares of English manufacture, known as Woodstock, cost one dollar and a half a square yard.

A rug of good quality of body Brussels would cost from ninety cents to a dollar and a quarter a square yard. Made of Wilton, the rug would cost from one dollar and eighty cents to two dollars and twenty-five cents a square yard. These squares, or rectangular rugs, are used a great deal on floors that have a natural-wood, stained or painted border. It is best to fasten them to the floor at each corner and in the center of each side.

When having rugs made, avoid the use of carpeting with large and pronounced designs. Select instead such as has small and mixed figures and colors like those found in Oriental rugs. Moquette carpets have small figures, as well as the soft blending of colors so desirable, but they are not so closely woven as the body Brussels, and therefore do not wear so well.

### WHERE THE SWEETBREADS ARE FOUND

**A** WOMAN who lives in the country where they butcher their own meat says she cannot find out, even from the butcher, in what part of the beef the sweetbread is found.

Butchers know this organ as the throat and heart or stomach sweetbreads. In physiology the organs are known as the pancreatic glands, the throat sweetbread being the pancreas, and the heart sweetbread the thymus. The heart sweetbread is much better than the throat, being of good shape, compact and tender, while the throat is long, loosely put together, and inclined to be tough. In the common books on physiology nothing is said in regard to the change that takes place in these organs as the animal matures. I find many butchers who know that there are no tender sweetbreads in the matured animal, but do not know the reason why. These organs are tender and delicate only while the animal is quite young. While the calf is still on a milk diet the sweetbread will be white, plump and tender; but just as soon as the food is changed to grass the organ begins to grow tougher, loses its plump form, and grows darker, until in the full-grown beef it would not be recognized. What is true of beef is also true of mutton. The sweetbread in the lamb is delicate and delicious. One never finds it in this form in the matured sheep.

### TO CLEAN OLD OIL PAINTINGS

**H**OW she shall clean an old oil painting that is covered with dirt and fly specks is what one reader asks. Wipe all the dust from the painting with a soft silk cloth. Put a little linseed oil in a saucer, and, dipping a finger in the oil, rub the painting gently. It will require time and patience, but the effect will repay you. Artists say that in cleaning a painting nothing but the fingers, dipped in oil or water, should be used.

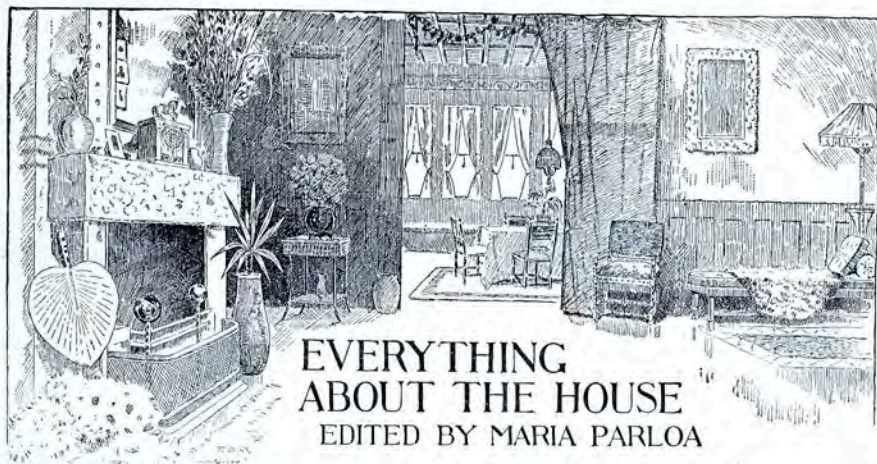
### THE SOAP QUESTION AGAIN

**M**ANY letters have come to me in regard to the rule I gave for soap several months ago. Some correspondents have made the soap with great success, and want rules for toilet soap; others who have made it want to know if there is not some mistake, because it is so hard. Several have written to know if the potash is not heated; and still another asks if fat in which fish was fried is fit to go into the soapgrease.

Having never made a toilet soap, I could not give a rule for one. If my directions for the ordinary kind be followed the soap will be as hard as castile, and of about the same texture. If one prefer a softer soap, four times as much water could be used, and still the mixture would form into bars. No; the potash is not heated. Pour the cold water upon it, and the mixture will become very hot. You must wait for this to cool before using it. Fat in which fish has been fried can be used, provided it be strained.

I want to say here that I never give a rule for anything until after thoroughly testing it. You are safe in adopting directions printed in this department. Remember, that following them in part, and using your own judgment for the rest, will not give the result at which you aim.

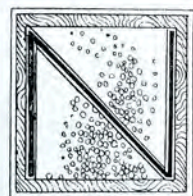




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**N**OW that the season for preserving fruit in some form has begun, dozens of letters come to me asking how this thing shall be done, or why that thing did or did not happen. It would be impossible to reply to them all individually at the length the subject requires, but I will try to help my correspondents, and incidentally all other housekeepers, by giving some fundamental principles which will insure success, if carefully observed.

**SHRINKAGE OF FRUIT IN JARS**

**WRITES** one subscriber: "I have good receipts, but after the fruit is in the jars my trouble begins. I find it impossible to fill the jars full; do my very best, and there is still a space; jars that were full when I sealed them will, when cold, lack an inch or more of being full. Should the jars be sealed while the contents are hot, and if so, should the whole be re-heated to fill them; or, should I use cold syrup? I have tried both ways, but with indifferent success."

As all substances expand when heated, and contract when chilled, then in canning the larger the fruit or vegetable the greater will be the vacant space when the jar is chilled. For example, in a pint of pears or peaches, the space between cover and fruit may be an inch, whereas, in the case of smaller fruits or stewed tomatoes, the space will scarcely be a small fraction of an inch. Since no air can enter the jar, the vacuum will protect the fruit.

**THE PRINCIPLES OF CANNING FOOD**

**T**HE destruction of germs, and the exclusion of air, are the principles upon which the canning of food is based. If these things be properly done, no preservative need be added, except to give a flavor. Some substances require long exposure to a high temperature before all the germs are destroyed, while others need only to be heated to the boiling point, and then be boiled for a minute or two. Nearly all small fruits are easily preserved by thoroughly heating, and then canning. The larger kinds require a longer time for the heat to penetrate every part. Some vegetables, such as peas, beans, corn, etc., require a long exposure to a high temperature. Meats are still more difficult to keep, and it is the practice to add a chemical to the water in which the cans stand that the temperature may be raised to a degree even higher than that of boiling water.

The essential things in canning fruit are to have the jars and covers hot, and the fruit boiling hot. The jars, also, should stand perfectly level; fill them with fruit and juice, passing a silver knife between the can and the fruit that all the spaces may be filled with the juice. Now pour in syrup until it runs over the top of the jar; seal at once. When the jars are cold, set them in a cool, dry, dark place. Fruit is always better flavored when sugar is put with it; the amount is a matter of taste.

**HOW TO AVOID SUPERFLUOUS LIQUID**

**A**NOTHER correspondent asks how to can fruit so as to avoid having so much superfluous liquid; she says it seems wrong to throw the liquid away, yet she does not know what to do with it.

Put small fruits, and the amount of sugar you wish to use, in the preserving kettle, and on the fire. Heat slowly, until they begin to boil, and then boil gently for ten minutes; can at once. You will not have more juice than is necessary to cover the fruit properly. For large fruit, such as peaches, pears, plums, etc., make a syrup with water and the amount of sugar you wish to use. Allow one quart of water for ten pounds of pears; for ten of peaches allow one pint of water. The proportions given for the peaches will answer for any juicy fruit, and that for the pears for such fruit as quinces. I do not get enough fruit juice for my own use from the preserves, and so prepare an extra quantity from the less handsome fruit. I use it for flavoring ice-creams, sherbets, Bavarian creams, pudding sauces, and also for summer drinks.

**TO PRESERVE FRUIT SYRUPS**

**T**O preserve fruit syrups prepare the fruit as for jellies. Strain the juice and put on to boil. To each pint of juice add half a pound of sugar; boil for fifteen minutes, stirring well, bottle and seal while boiling hot.

**WHY FRUIT RISES TO THE TOPS OF JARS**

**O**NE writer asks why her fruit rises to the top of the jars. The more sugar your fruit absorbs the heavier it will be; so that if you cook it in a rich syrup, and then pack it rather closely in the jars, leaving space for only a small amount of syrup, the fruit will not float. If, however, it be cooked with but little sugar, and covered generously with syrup, it will surely float. Place the cans on their sides when you have space enough, for then the fruit cannot rise.

**SOMETHING ABOUT FRUIT JELLIES**

**M**ANY women have asked why their jellies do not jell; what they shall do to make them congeal; why they become mouldy, etc. Pectin is the basis of vegetable jellies; it gives to the juices of fruit the property of gelatinizing. When the fruit is over-ripe, or when the juice is cooked too long, it seems to lose its gelatinizing property. We often see this when we attempt to make jelly with over-ripe fruit; the substance will become thick and gummy with long cooking, but will not congeal. The fruit for jellies should be just ripe, or a little under-ripe, freshly picked, and of good quality. The small juicy berries, such as currants, blackberries, raspberries, etc., can be cooked in a stone pot, which should be placed in a kettle of boiling water; then the contents should be stirred and mashed well, until the fruit is heated through, say for about an hour; or, the fruit can be heated slowly in the preserving kettle and mashed well. In either case, strain the juice first through a piece of cheese-cloth, and next through a flannel bag; place in the preserving kettle, and on the fire. Boil and skim; add a pound of sugar for every pound of juice, first heating the sugar in the oven. Stir until the sugar dissolves, and fill the glasses.

When such fruit as apples, pears, peaches, quinces, etc., are used, wash them, and then cut them into small pieces, barely covering with water, and cook gently, until the fruit looks soft and clear; it will take an hour at least for this process. Strain the juice, and let it boil about twenty minutes; add the hot sugar, and boil five minutes longer. Place the uncovered glasses in a sunny window for a day or two; then cover with rounds of paper, over which tie a covering of cotton batting; keep in a cool, dry place.

We have had so much rain and damp weather the past few years that housekeepers who never before had any trouble with mould now have this new annoyance; it is dampness which causes it. Some one asks how to keep grape juice from fermenting. Boil and skim thoroughly; and while it is boiling hot seal it. Keep in a cool, dark place.

**STYLES IN INTERIOR DECORATION**

**I**N answer to inquiries from many correspondents in regard to what are the newest styles in wall paper, wood-work, window draperies, etc.: The days of dark wood-work and paint and dark papers and carpets appear to have gone by. Everything is light now, and a large part of the household furnishings and decorations are in the style of Louis XV. Light woods or paint are used in nearly all the rooms except the dining-room and library. For parlors, the paint is white and gold, cream, and cream and gold. The carpets, paper draperies and furnishings should match in tone, which must be soft and light.

**LACE AND OTHER WINDOW DRAPERIES**

**W**ITH the white and gold of the walls of the room, lace, and some soft silk or plush fabrics are the most suitable. Very often only heavy lace curtains are used. They are usually hung straight. When brocades or other silks are used, they also are hung straight, but do not conceal much of the lace curtain. Sometimes the silk material is thrown in festoons over the pole; this gives a rich finish, and a lighter room. It is impossible to drape a window in any of these styles without considerable expense.

In no one item of furnishing does the housekeeper need to exercise more care than in the matter of window draperies. If she lives where they soil quickly, and require frequent cleaning, there is nothing so satisfactory, or so cheap in the end, as some form of lace or muslin. Very fine lace will not stand frequent washing. Swiss muslins are being used a great deal for sitting-rooms and bed-rooms; they are embroidered, and have handsome borders. The *écru* is more desirable than the white for a sitting-room; by the yard this costs from fifty cents to a dollar; in pattern curtains the cost is from three to twelve dollars a pair.

**CURTAINS OF LACE AND SILK**

**N**OTTINGHAM lace curtains, of handsome design, cost from three dollars and a half to four and a half a pair; if, for a sitting-room, the *écru* would be more suitable than the white. These curtains are not really fashionable, but nothing that I have seen in cheap curtains is to be compared with them for beauty and durability. The styles I quote have a foundation of bobinet, on which beautiful patterns are woven. The cheaper kinds are still coarse and common looking. Irish point lace is much used. Curtains of medium quality cost from eight to twenty-five dollars a pair, and the finer grades run up to fifty dollars or more. Swiss lace comes at about the same price. The work on these curtains is not so heavy as the Irish point. Such Irish point curtains as have just been mentioned are all made in Switzerland. Duchesse lace is also much used; the cheapest curtains of this sort cost about five dollars a pair, and the prices run up to fifty dollars.

Madras curtains are not used as much as formerly, which is a great pity, for there is nothing in the market, in the line of curtains of low price, that will take their place. A pair of them will outwear several pairs of China silk; in the soft cream tints they can be used anywhere, blending with almost any kind of furnishings; they soften, but do not exclude the light. The woman who wants a cheap, soft curtain for her sitting-room would be foolish to discard this lovely material just because fashion so dictates; it can be washed and ironed, using, however, only thin water starch, as this material must never be stiff. These curtains cost from three to ten dollars a pair. Among silks, and silk and cotton, the China silks are the cheapest material. They make dainty draperies when the windows are not too large; they are particularly suitable for sash curtains; the prices range from sixty cents to a dollar a yard. For long draperies, get stuff thirty-one inches wide. If for sash curtains for narrow windows, use the twenty-seven inch width. Some beautiful goods come in silk and cotton, and are called silk and cotton damask. They are of all shades, and cost from two dollars and a half to four dollars per yard; they are sometimes made up without linings, and used with or without lace draperies. In the way of goods of higher price, there is a bewildering assortment of beautiful fabrics; and, indeed, there is no lack of variety among the draperies of moderate cost. One should be careful in selecting window draperies to get colors and goods that will harmonize with the rest of the room. Better have a cheap material under these conditions than an elegant and costly one that is out of keeping with the other furnishings.

**THE NEWEST KIND OF WALL PAPER**

**I**N wall paper there is the greatest range in prices and designs nowadays; for moderate houses prices vary from twenty cents to six dollars a roll. The prevailing styles are white and gold for parlors, and light grounds, with flowers, for other rooms, except, of course, dining-room, library and halls. A cream or white ground, with conventional figures in gold, or with festoons of flowers, is used the most. These kinds, in the French papers, come from three and a half to sixteen dollars per roll. Excellent imitations of the French goods cost fifty cents, seventy-five cents and a dollar. These are in the festoon styles, soft and delicate; and without a close examination one would hardly know the difference between the real and the imitation. Some beautiful papers, suitable for sitting-rooms, bed-rooms, etc., are one dollar and a half a roll, but the imitations are only twenty cents. Among these imitations are two exquisite papers. One with yellow carnations scattered over a cream ground; the other, delicate pink festoons on a cream ground. These are only a few of the many delicate cheap papers to be seen. A handsome French tapestry paper for dining-rooms costs five dollars per roll, but some beautiful designs come as cheap as a dollar and a half. Cartridge papers are still very much used, and it seems to me that they are by far the most satisfactory kinds for people of moderate means. They can be had in any shade you wish, and make an excellent background for pictures, which is not the case with figured papers. The plain cartridge paper costs thirty-five cents, and the figured a dollar and seventy-five cents a roll. With the new styles of paper a frieze, or border, is no longer used, but with the cartridge paper something of this kind is considered as necessary. Dealers often have borders to match; or, some handsome figured paper can be used. It must be remembered that while the new papers are light and bright, it is a soft kind of brightness. First-class dealers will usually send samples of paper to customers.

**PROTECTING POLISHED SURFACES**

**M**EANS to prevent her mahogany table from being marred by a piece of statuary is what one writer is seeking. Get a piece of silk, plush, or damask, and cut it in the same shape as the piece of statuary, but a trifle smaller; this will protect the table, yet will not show.

For lamps, and other heavy articles, I buy remnants of damask, or tapestry, which I either double or line with silk; they are tasteful looking, but do not take away from the effect of a handsome lamp. The small Turkish dolies, without fringe, are suitable to use under vases of flowers. They protect the polished woods, and while rich, are subdued.

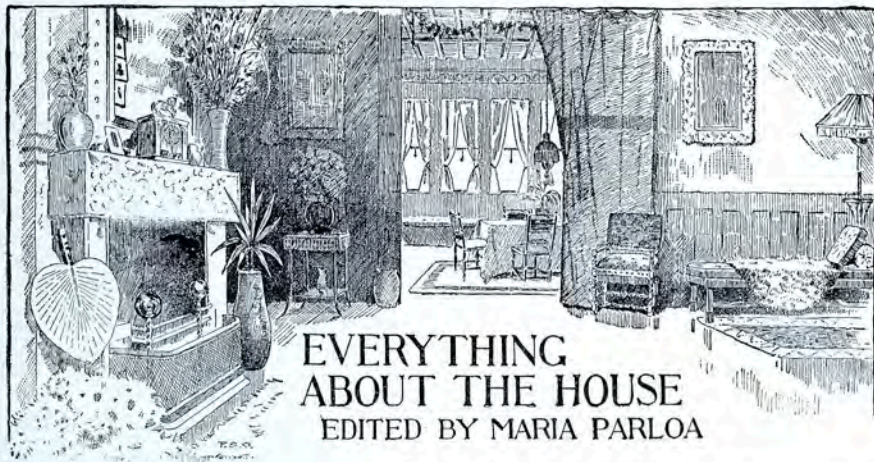
How to remove from her polished mahogany table white spots which were made by the placing of hot dishes on the mats, is what one reader wants to know. I have been successful in removing such marks, except when they were deep and old, and I think that many rubbings will obliterate even the worst spots. Pour a little kerosene oil on the place, and then, with a piece of flannel, rub with the grain of the wood, adding a little oil, from time to time, until the stain disappears. It requires hard rubbing, but it will prove a success if you persevere.



THE FURNISHING OF PARLORS

EACH month brings several letters asking about furnishing the house, particularly the parlor. It would be impossible to give full directions to anybody in regard to the furnishing of a house or any one room in the house without seeing the place and having some idea of one's means. But now for a general word as to the parlor. The furnishing should be in harmony with the rest of the house. Do not have it so much finer than the contrast will be marked. In a country house the furnishing should be of a lighter and simpler kind than for a city house. Full parlor suites are neither so fashionable nor pleasing as odd pieces; but it must be remembered that these odd pieces must be in harmony.

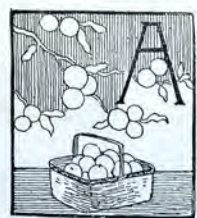
People of moderate means might furnish a room of good size in this manner: Place diagonally in one corner of the room a sofa, upholstered either in plush, damask, brocade, tapestry or rugs. Have in other parts of the room two arm chairs, upholstered to match the sofa. Have also one or two rattan chairs with plush cushions for backs and seats. Get several small wooden chairs, of handsome finish, and with the seats upholstered in silk tapestry or plush. Put a table at one side of the room. On this set a lamp and place a few books and possibly a bit of bric-à-brac. Have one of the rattan chairs near this table. A pedestal with a piece of statuary would be effective in one corner, and a cabinet, in which to place dainty bric-à-brac, can be set in a corner or at one side of the room. If there be a piano, have also a music cabinet. A clock and a few ornaments should be placed on the mantel. Rugs and pictures all finish a room wonderfully. Even if you are rich, it will be better to buy these things a few at a time, studying the effects they give.



EVERYTHING ABOUT THE HOUSE  
EDITED BY MARIA PARLOA

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AMONG the letters which come to me every month there are some which so appeal to my sympathies that there is a strong desire to write many long personal answers; but this is not often possible, as my friends must readily understand. When the questions are of such general interest that they touch nearly every housekeeper the answers should go into the JOURNAL. I have before me several letters which it would be a pleasure to print in full if there were space. As they are on a subject which troubles many housekeepers, I will quote from them.

LIMITED INCOMES CAUSE PERPLEXITY

A BROOKLYN woman asks: "Will you please help me and others with a word of advice? I have a family of six, who require fresh meat twice a day, at least. They will eat no soups, stews, nor made dishes, no matter how well prepared. The meat bill is thirty dollars a month. Can I do better than that and give what is required? What ought to be the sum for dry groceries for a month for six persons who average four guests a week?"

Every housekeeper finds that meat bills are the heaviest of all the table expenses. With a reasonable family of fair size a capable woman can reduce the expense by buying large pieces and having them cut up to suit her convenience; by substituting fish and eggs when they are plentiful, and may be had at reasonable prices; by purchasing some of the cheaper cuts of meats and using them in soups, stews, braises and the many other tempting things which can be made from such cuts when slowly cooked; by preparing little savory dishes of the remnants of cold cooked meats and fish, and by using a generous amount of cereals, vegetables and fruits. If, however, as is the case of the correspondent, the family will eat only fresh meat, I see no way of economizing, except by providing more vegetables and cereals and simple desserts. If you must have a large amount of fresh meat you must pay for it, and it seems to me that an average of eight cents a person for the meat consumed at each meal is very low, and the housekeeper who can manage to give her family fresh meat at this figure in an Eastern market cannot be charged with extravagance in that line.

LIVING BY THE OUNCE UNCOMFORTABLE

THE amount one should pay per month for dry groceries depends wholly upon the manner of living. For example: the average estimate per week for butter in a family is one pound for each person. In my own household we average four people, and use about three pounds of butter a week. All my cooking, except deep frying, is done with butter, and there is no special effort to economize in this direction. The secret of the small amount used is that we make very little cake, and rarely any pastry. I am sure some folks would consider me extravagant in my use of milk and cream, but each household has its special extravagances and economies, and it would be impossible to give an accurate estimate without a knowledge of these. Many housekeepers can and do estimate to an ounce how much of everything to purchase for a week or month, and they make that do, no matter what comes up. Of course, in such cases there is no allowance made for the occasional or unexpected guest, thus shutting out all real hospitality.

REFINEMENT MAKES A VAST DIFFERENCE

ANOTHER writer states that until the past two years she had always had abundant means; now she is compelled to do her own work, and has to dress two people, pay rent and living expenses for a family of three on seventy-five dollars a month, and she wants to know if she can do this and have things for her table wholesome and dainty. Much, of course, depends upon the woman's taste, skill and strength. As she is doing her work herself, she ought to be able to give the table an attractive appearance. Refinement works wonders in such matters. But in order to keep within her income it will be necessary to exercise great care in the selection of such food as will yield the largest amount of nutrition at the least cost. Many excellent little dishes can be made out of some of the common things. Living in San Francisco, where meats, vegetables and fruits are so much cheaper than at the East, this correspondent will not have to draw so sharp a line at these items as the Eastern woman does.

NUTRITIOUS AND ECONOMICAL FOOD

A NEW JERSEY woman writes: "My family consists of five grown people requiring two meals a day, as they all support themselves. It is a necessity, if possible, for me to keep my table on less than ten dollars per week. As you are so practical in your ways, I thought perhaps I might be one of the JOURNAL sisters and receive the benefit of your instruction."

Even with two dollars per week for each person the cost of each meal per person would be only about fourteen cents; not a large sum for a working man or woman. Nothing is said as to the third meal, which is probably taken near the place of employment. If this meal be a substantial one the supper can be light, but if, on the contrary, it be a light luncheon, then the breakfast and supper should be nutritious and substantial. Of course, with such small means the choicer cuts of fresh meats are out of the question, but the tougher and cheaper parts can be used braized, stewed, made into soups, or used in any of the savory dishes that only require long, slow cooking to make them tender and appetizing. Eggs, when the price is reasonable, are a most satisfactory and economical kind of food. When there is no objection to pork, on the score of creed or health, it can be used in combination with many kinds of fish, vegetable and cereals to give them savoriness and the element they lack—fat. Macaroni, when cooked and served with a sauce, is nutritious, healthful and cheap. Peas, barley and beans, when made into stews, purées and soups, make highly nutritious and very cheap food; and beans are good and substantial when baked. Home-made bread is essential to healthful and cheap living. Chocolate and cocoa, made with milk, and served with good bread, are a nutritious and pleasing combination. Simple desserts are economical and healthful. Stewed fruits, with good bread, are much to be preferred, both on the score of economy and health, to pastry, an article both unhealthful and expensive.

SIXTY DOLLARS A MONTH

A CALIFORNIA woman writes: "Do you think my husband is unreasonable in asking me to live on sixty dollars a month? By 'living' I mean buying food for my husband, mother, myself, two servants and two children, the age of the oldest being two years and a half."

If that is all her husband can afford to have spent on his table he is not unreasonable, provided he does not demand more than that amount of money can cover. With such favorable prices as are to be found in San Francisco, I think it possible to set a plain table for that sum. That this particular family care only for beef and lamb makes it a hard matter to give variety, which is a desirable element in one's food. I think a great mistake is made in not using more vegetables, fruit and simple dessert. It is by making use of the "left-overs," in the form of simple and savory little dishes, that one's table can be provided with a variety and the expenses reduced. Try it in your own household.

EQUIVALENTS IN WEIGHT FOR MEASURES

MANY requests have come for a table which would give a sure equivalent of small quantities by weight. Here is a list for the materials most commonly used in the kitchen. The spices are all ground:

- Ginger—1 heaping teaspoonful, ½ ounce.
- Cinnamon—1 heaping teaspoonful, ¼ ounce.
- Allspice—1 heaping teaspoonful, generous measure, ½ ounce.
- Cloves—1 teaspoonful, slightly heaped, ¼ ounce.
- Mace—1 heaping teaspoonful, ¼ ounce.
- Nutmegs—5 equal 1 ounce.
- Pepper—1 heaping teaspoonful, ¼ ounce.
- Salt—1 teaspoonful, ¼ ounce.
- Mustard—2 rounding teaspoonfuls, ½ ounce.
- Cream-of-Tartar—2 teaspoonfuls slightly heaped, ½ ounce.
- Soda—1 teaspoonful, slightly heaped, ¼ ounce.
- Powdered sugar—1 tablespoonful, ½ ounce.
- Granulated sugar—1 heaping tablespoonful, ½ ounce.
- Baking powder—1 heaping teaspoonful, ¼ ounce.
- Butter—1 rounding tablespoonful, ½ ounce.
- Flour—1 rounding tablespoonful, ½ ounce.
- Tea—3 scant teaspoonfuls, ½ ounce.
- Coffee, roasted berry—1 tablespoonful, ½ ounce.
- Bread-crumbs, grated—1 cupful, 2 ounces.
- Stemmed raisins—1 cupful, 6 ounces.
- English currants, cleaned—1 cupful, 6 ounces.
- Rice—1 cupful, 8 ounces.
- Indian Meal—1 cupful, 6 ounces.
- Chopped meat—1 solidly-packed cupful, 8 ounces.
- Pastry flour—1 cupful, 4 ounces.
- New Process flour—1 scant cupful, 4 ounces.
- Butter—1 solidly-packed cupful, 9 ounces.
- Sugar—1 cupful, granulated, 8 ounces.
- Liquids—1 cupful of ordinary liquid, 8 ounces.

The cups used in these estimates hold half a pint, old measure. They are made of tin, and divided into quarters and thirds. Nearly all first-class kitchen furnishing stores keep them, and every housekeeper should have a set.

SUBSTITUTES FOR STAINED GLASS

INFORMATION in regard to something to take the place of stained glass is requested. I have knowledge of two articles, and there may be many others. One of these comes ready to be pasted on the plain glass, it being simply soaked in water for about a minute and then laid on in its proper place. This work has to be done carefully. After the design has been applied to the window it is allowed to stand for a day, and then lead lines are put on. This gives a good imitation of stained glass. This substitute comes in almost endless varieties, and one can cut up the sheets to form any combination required.

For half a dollar one can get a pattern book, which gives in colors all the designs made, and also states the size and price of each. The book can be returned and the money will be refunded. This firm also offers to put any design selected from the book on panes of glass of the same size and shape as the customer's window, and send it safely packed, at the rate of one dollar per square foot. These panes of glass are to be placed over those in the window and fastened with a narrow beading of wood.

The other stained glass substitute comes, like the first, in sheets, borders, corners, etc., and you can make your own combination; or, you can send for the pattern book, select what you want and get estimates. The prices vary with different designs, but to give you some idea, here are a few of them: Corner piece, 9x9 inches, with one set of colors, thirty-nine cents. When brown is substituted for green, the price of the same piece is one dollar and a half. Another piece, 19x15 inches, cut with one set of colors, forty-three cents, with another set, twenty-eight cents—the colors used and the designs controlling the prices. This last substitute does not come prepared to be put on the glass. A cement is provided, which you must apply yourself. When the design is perfectly dry it must be varnished. If anybody is interested enough to send me an addressed and stamped envelope I will forward the names of the dealers in these goods.

TO KEEP REFRIGERATORS SWEET

THIS is one of the most important duties of the housekeeper. No matter how many servants she may keep she should give this matter her personal supervision once a week. The refrigerator should be in perfect condition. If the lining be broken in any part, so that the water soaks into the wood, attend to the relining at once; or, if the refrigerator be not worth that, discard it wholly. When possible, avoid having the drain pipe connected with the plumbing in the house. Have the refrigerator placed where it can be flooded with air and light whenever necessary, but, of course, in as cool a place as possible. Once a week have everything removed from it. Take out the shelves and wash them in hot soap-suds; then pour boiling water over them. Place them in the sun; or, if that fails, by the range, that they may be perfectly dried. Now take out the ice rack and wash and scald in the same way, except that, as there are grooves or wires in this, the greatest care must be used to get out every particle of dirt that may have lodged there. Next wash out the ice compartment, running a flexible wire rod down the pipe, that nothing shall lodge there. Put two tablespoonfuls of washing-soda into a quart of boiling water and on the fire. When this boils, pour it into the ice compartment; follow this with a kettle full of boiling water, and wipe dry. Now wash the other parts of the refrigerator with hot soap-suds and wipe perfectly dry. Be careful to get the doors and ledges clean and dry. Leave the refrigerator open for an hour and then return the ice and food to it.

I plan this work for a day when the ice man is due. The work is done immediately after breakfast, so that the refrigerator is ready when the ice comes. Should you, after this care, still have trouble do not use the refrigerator. It will be far better to get along without the comfort it affords than to endanger health and life by using a contaminated article. Food should never be put in a refrigerator while warm, because it absorbs the flavors of other food and also heats the refrigerator.



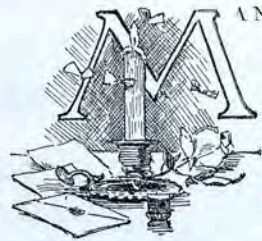


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ANY questions are asked me as to why the white clothes grow yellow, the flannels shrink, the prints are cloudy or streaked, the starched clothes stick, and so on. The limited space in this department forbids an exhaustive article on the subject, but here are some suggestions which, if followed, will insure satisfactory results. It must be remembered, however, that under certain adverse conditions, it will never be possible in the city to have the clothes as spotless and white as in the pure air and the sunshine of the country. The greatest natural bleacher is the sun, and clothes allowed to dry out in the open air, exposed to its full influence, demonstrate that fact.

### MONDAY MORNING MATTERS

IF the clothes must be dried in a close city yard, where the sun never shines, and dust and smoke fall on the damp garments, they will not look clear. It often happens that the water is so impregnated with iron and other substances that it is impossible to give white clothing a clear appearance. On washing day arrange the white clothes in this manner: Half fill two tubs with warm suds. Put in one tub the pieces soiled the most; put the remainder of the articles in the second tub. Have a third tub half full of warm water and the wash boiler half full of cold water. Wash the cleaner clothes first, rubbing soap on the parts which are soiled the most. Wring from this water and drop into the tub of clean warm water. When all are done, rinse the clothes well in the warm water, then wring out and soap the parts that were badly soiled. Put these same pieces in the boiler of cold water and on the fire. Let the water get almost boiling hot, then take up the clothes and put them in a tubful of cold water. Rinse them from this into another of warm water and from this into a third of bluing water. Wring them as dry as possible, then shake them out and hang on the lines. They should become perfectly dry before they are folded. All the white clothing should be washed in this manner. The second tubful can, of course, be rubbed out and rinsed while the first is being scalded. If clothes be not thoroughly rinsed and bluing be used, the soap will combine with the bluing to give a yellow tinge to the clothing. This is especially the case when liquid bluing is used. A thorough rinsing is really one of the most important steps in all the work.

### TO WASH SILK UNDERGARMENTS

TO three gallons of warm water add three tablespoonfuls of household ammonia. Let the silk garments soak in this for twenty minutes, then rub soap on the parts which are the most badly soiled and wash the articles with the hands. Never rub them on a board. Rinse in two waters, wring dry, and hang on the line. When nearly dry take in and fold, and, if possible, iron within a few hours. Never let an iron come in contact with the silk. Lay a piece of cloth over the fabric and iron on that.

### SATINES, GINGHAMS AND PRINTS

THESE kinds of goods look better when no soap is used and they are not starched in the usual way. For two dresses make one gallon of starch by mixing one cupful of flour with one pint of cold water. Pour on this three quarts and a half of boiling water. Pour half of this mixture into a tub containing four gallons of warm water. Wash one of the dresses in this, rubbing the fabric the same as if soap were used. Now rinse in two clean waters and hang out to dry. The starch cleans the fabric, and enough of it is held in the cloth to make it about as stiff as when new. Wash the second dress in the same way. This method is not for light cambrics, but only satines, gingham and dark prints. If the colors run, put half a cupful of salt in the second rinsing water. If the color of the fabric be blue and faded, put two tablespoonfuls of acetic acid, or twice as much vinegar, into the last rinsing water. This will often restore the color, but not always, as it depends upon the chemicals used in the dyeing. The acid can be used in the last water in which faded blue flannels are rinsed. Colored goods should be dried thoroughly and dampened only a few hours before you are ready to iron them. They should be ironed on the wrong side.

### NEVER RUB SOAP ON FLANNELS

HAVE a tub half full of strong soap suds, in which has been dissolved a tablespoonful of borax. Shake all the dust and lint from the flannels and then put them into the suds. Wash them by rubbing with the hands and sopping them up and down in the water. Never rub soap on flannel. Wring them out of this water and put them into a tub of clean, hot suds. Rinse thoroughly in this water, then in a second tubful. Wring dry, shake well, and hang on the lines. Take them in and fold, rolling them very tightly. Wrap a clean cloth around them, and, if possible, iron the same day. Do not have the irons very hot, but press the flannels well. Have clean suds for the colored flannels. To prevent shrinking, the temperature of the water should be the same in all the tubs.

### POINTS ON STARCHING AND IRONING

IN making and using starch have all the utensils and the water perfectly clean. Mix the dry starch with cold water enough to make a thin paste. Pour on this the required amount of boiling water, stirring all the while. To each quart of starch add a teaspoonful each of salt and lard. Boil the starch until it looks clear, which will be in about ten minutes. Strain it through a piece of cheese-cloth (it will have to be squeezed through the cloth). White articles should be dipped into the hot starch, but have it cooled a little for colored articles. For collars, cuffs, shirts, etc., have the starch very thick; for white skirts it should be rather thin; for dresses, aprons and children's clothing also, the starch must be thin, and for table linen only the thinnest kind imaginable should be used. Always have starched clothing thoroughly dried; then sprinkle evenly with enough cold water to make them very damp. Fold smoothly and roll up in a clean cloth for several hours. In ironing, begin with the plain pieces, like the sheets and pillow cases. This will get the irons in condition for the starched clothes, which should be done next; and after these finish the plain pieces. Have the ironing blanket and sheet spread smoothly on the table and tacked in place, and have some fine salt spread on a board. Tie a large piece of beeswax in a cloth, and after rubbing the hot iron on the salt, rub the beeswax over it. Finally wipe the iron on a clean cloth. This process will make the iron clean and smooth. Starched clothes must be made very damp; other articles should be dampened only slightly. Starched clothes must be ironed until perfectly dry. In ironing, do the rubbing, when possible, the length of the cloth—that is, with the selvage.

### WHEN WASHING WINDOWS

WHENEVER it is necessary to wash windows, use plenty of clean cloths, change the water often, and rub the panes until perfectly clear and dry. Then the glass will be clean, no matter what particular method is followed. To go more into detail, here is a good rule: Half fill a pail with tepid water, and add to it four tablespoonfuls of household ammonia. Wash the glass with old linen, or a piece of cheesecloth. Rinse the cloth often, and squeeze so dry that the water will not run from it. Rub the glass quite hard. Now wipe dry with a clean piece of cheesecloth and polish with a chamois skin or a piece of newspaper which has been crushed in the hands until soft. Change the water often, and always have the drying cloth perfectly dry and clean. Some housekeepers use only chamois skins for washing and wiping the windows, but I have found the above method more satisfactory.

### THE MARKET FOR JELLIES

WHERE to find a market for preserves and jellies is what one reader asks. Nearly all the first-class grocers in the country sell home-made preserves, jellies, pickles, etc. The woman's exchanges also sell large quantities. There are many women who have no time to look after this branch of their house-keeping, being away through the fruit season. They employ other women to do this work for them, or buy at the stores. I would advise any one who intends to make a business of this kind of work to see what customers she can get among the people she knows, and also learn what she can do with the stores and the exchanges. If the product be of a superior quality I am sure that there will be a demand for it. This, like any other business, takes time to build up, therefore one need not be discouraged if she cannot get orders at first. Do good, honest work and persevere and one will succeed.

### REMOVING STAINS FROM MARBLE

ONE of the questions asked by several subscribers is, how they can remove stains from marble tables. It depends largely upon the manner in which the stains are made. If by grease, spread wet whiting or chloride of lime on the stains and let it remain for several hours, then wash off. Washing soda, dissolved in hot water, mixed with enough whiting to form a thick paste, and laid on the stains for several hours, will remove grease spots. Sometimes the marble has a discolored appearance from scratches. If it be rubbed hard with wet whiting and then washed and wiped dry, the mark will disappear. Ink and iron rust are usually removed with an acid, but that cannot be employed on marble, as it would dissolve the stone. The remedies given for grease spots can, however, be used. Should an acid be spilled on marble, pour ammonia water on the spot and it will neutralize the acid, thus saving the marble.

### WHEN ACIDS ARE SPILLED

A BOTTLE of household ammonia should be kept where it can be reached conveniently at any time; then, when an acid is accidentally spilled, pour ammonia over the spot at once. In the case of marble, all acids attack the lime and unless the ammonia be used instantly, a rough surface will be the result. I know of nothing that will restore the polish to this rough surface.

### WHAT THE SIDEBOARD IS FOR

SEVERAL people have asked about the uses of the sideboard. The drawers are for the silver and cutlery, the closets for wines, if they be used, and often for such things as preserved ginger, confectionery, cut sugar and, indeed, any of the many little things that one likes to have in the dining-room, yet out of sight. The water pitcher and other silver and pretty bits of china can be placed on the sideboard. Cracker jar and fruit dish also belong there. At dinner time the dessert dishes are usually arranged upon it.

### HOW CUCUMBERS SHOULD BE SERVED

A COUNTRY girl asks how cucumbers should be served. Pare them and slice very thin into a bowl of ice water. Let them stand in a cold place for half an hour, then drain off the water. Put the cucumbers in a deep glass dish with a few pieces of ice. Put about two heaping tablespoonfuls in a small sauce plate, and let each person season to suit his or her individual taste. Vinegar, salt and pepper and oil should be passed with the cucumbers. Sometimes a few slices of onion are mixed with the cucumbers, but this practice is very disagreeable to many persons.

### NICKEL-PLATED TABLEWARE

ONE subscriber asks me about nickel-plated tableware. Several years ago I bought a dozen nickel-plated tablespoons to use in my lectures, because they seemed so much stronger than plated ware. I found that the nickel melted and peeled off when exposed to a high temperature, making the spoons rough and unsightly. A dealer told me a few days ago that this ware is not made now because of this flaw.

### WHAT DOILIES ARE, AND HOW USED

A NEW subscriber asks what doilies are, and how used. They are small squares, or round napkins, which are placed on the dessert plates, under the finger bowls, etc. Sometimes very small round ones are placed under the Roman punch glasses, on small plates, like those for bread and butter. These doilies are usually made of fine linen, embroidered with colored or white silks; or they may be ornamented in drawn work. They are sometimes fringed, and often hemstitched.

### A WAY TO REPAIR WALL PAPER

HAVE a set of children's paints, selecting those that have creams, browns, yellows, and perhaps green, blue and red. Mix the colors until you get the shade of the foundation color of the paper, then lightly touch up the broken places. If the breaks be small this will be all that is necessary; but, if large, it will be well when the first color is dry to touch up the place with the other colors. This is a much easier, and more satisfactory, method than patching the paper.

### WHAT SOME CORRESPONDENTS ASK

TO keep flies from chandeliers, wipe the chandeliers with a soft cloth that has been wet in kerosene oil. This should be done several times during the summer. Fly specks can be wiped off in the same manner, even when on gilt picture frames; but the cloth must be only slightly moistened in the latter case, and used lightly, else the gilt itself may come off.

If the readers who want to know how to make lace curtains look creamy, and how to wash Madras curtains, will refer to the May number of THE LADIES' HOME JOURNAL they will find the information they desire; and some points about removing stains from, and renewing the color of leather, were given in the March JOURNAL.

Several correspondents ask for my soap receipt. They will find it in the January number of the JOURNAL.

Somebody asks if a painted floor can be stained. No. To be sure, the paint could be scraped off and the staining done then, but it would be an expensive undertaking.

The correspondent who asks how tea should be served from a five-o'clock tea-table will find the answer in the April JOURNAL.

A subscriber asks if pastry and layer cake should be eaten with a spoon or fork. With a fork.

A reader of the JOURNAL asks if castors are used on the table. No; they are not used on private tables. The oil and vinegar are put on in handsome glass bottles, and the pepper in dainty silver or china pots.

One of the safest and best things for washing the hair is tar soap. It is a good plan to use it once a month.





**EVERYTHING ABOUT THE HOUSE**  
EDITED BY MARIA PARLOA

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**S**OMEbody somewhere is always in a state of perplexity over matters pertaining to the table, and sometimes it seems to me as if several pages of the JOURNAL would afford none too much room for the giving of the information sought by those who send letters to me from month to month. So much interest is manifested in this particular subject that I am going to turn my attention to it once more. Let it be remembered, when reading what may follow, that it is impossible to give in the limited space of this department half the ideas suggested by the interesting letters that come to my desk.

**DUTIES OF THE WAITRESS**

**A**LTHOUGH every housekeeper may have some methods peculiarly her own in the matter of waiting upon the table, still there are some customs that are almost universal in refined households.

If the water has not already been poured, the waitress pours it as soon as the guests sit down at the table. If there be raw oysters, they should be served first. Usually they are arranged on the plates, and placed at each person's seat before the guests come in.

When the oyster plates have been removed, the soup tureen and hot soup plates are placed before the hostess. The waitress lifts the cover off the tureen, inverting it at once, that no drops of steam shall fall from it, and carries it from the room. The hostess puts a ladleful of soup into each plate and hands it to the waitress, who places it before the guests, going in every case to the left-hand side. Some hostesses always serve the ladies first, while others serve the guests in rotation.

The meat is set before the host, the vegetables being placed before the hostess or on the sideboard, as one chooses. The waitress passes each plate as the host hands it to her. She then passes vegetables, bread, sauce, etc.

The salad is to be served by the hostess. After that the table is brushed and the dessert is brought in and placed before the hostess. The coffee follows. If fruit be served it is passed before the coffee.

Finger bowls are brought in after the made dessert has been served. A dainty doily is spread on a dessert plate and the finger bowl placed on this. The bowl should be about one-quarter full of water. Each guest lifts the bowl and doily from the plate and places them at the left-hand side. The doily is never to be used to wipe the fingers.

A good waitress will not pile one dish upon another when removing them from the table. She should be provided with a tray for all the smaller dishes, and should remove the plates one or two at a time.

**SEATING ONE'S GUESTS AT DINNER**

**M**ANY inquiries come as to how the guests should be seated at dinner. The host leads the way to the dining-room, offering his arm to the oldest lady or the greatest stranger, unless it happens that the dinner is given for one lady in particular, in which case she, as the guest of honor, is taken in by the host, and seated at his right. The other guests follow, each gentleman giving his arm to the lady he is to take in. The hostess follows last with the oldest gentleman or the greatest stranger, who is then seated at her right.

**IS IT PROPER TO KEEP THE TABLE SET?**

**W**HETHER or not it is right to keep the table set all the time in a private house is a question that has troubled one of my correspondents. It is not considered proper. After each meal clear the table, brush the cloth and fold it carefully; then put on a heavy colored cloth. If the table be of handsomely-finished wood it may be left bare.

It often happens that a housekeeper who does her own work, or one who has a large family and keeps but one servant, finds it more convenient to have her table set after each meal. If the dining-room be used only for its legitimate purpose there can be no objection to this, if the room be kept closed and dark until meal time. The same rules cannot apply both to the woman who does her own work, or has but one servant, and the woman who keeps many servants. There is one thing which never should be done by anybody: tumblers and plates should not be turned upside down.

**SERVING MEALS WITHOUT A SERVANT**

**A** HOUSEKEEPER who keeps no servant asks how to serve desserts; how to serve the other dishes at dinner; what comes after the oatmeal or the mush at breakfast; when to pour the coffee; and if the plates should be distributed on the table or placed beside the carver?

The conditions are so different in different families that no arbitrary rules can be given for these things, but here are a few suggestions which may be helpful: Have everything ready in the kitchen to put on the table without delay, and place the dishes where they will keep hot until wanted. Eggs in any form must, of course, be served as soon as cooked; therefore they must be timed very carefully. Put the mush on the table at your own place and serve it in saucers or little dishes that come for that purpose. Anyone who does not eat mush or fruit may decline it, and wait for the next course. After the mush has been served, remove the dishes, and place the rest of the breakfast on the table. The plates should be hot and be piled before or at one side of the carver. While he is serving, pour the coffee. When there is another member of the family who can put the second course on the table, the housekeeper should be relieved of this part of the work. It is hard on a woman not only to have to prepare the breakfast, but also to arise from the table, bring in the second course and serve this, as she often must, since, as a rule, men are in a hurry in the morning and cannot assist their wives in serving the breakfast.

**BE CHEERFUL AT BREAKFAST**

**I**T often happens that the housekeeper must serve everything, besides pouring the coffee. The best a woman can do under these circumstances is to keep calm, cook and serve a healthful and plain breakfast as cheerfully and well as possible, forgetting herself until her family is served and ready for the day's work. After this, if she be a wise woman, she will eat her own breakfast slowly, resting body and mind, that she may be prepared for the work of the day. Few women realize how much influence this first meal has upon the members of their household.

The woman who does her own work, if she be wise, will not often serve more than two courses for dinner. Have the dessert dishes all ready on the sideboard or a side table. Remove the dinner plates, vegetables and meat dishes, butter plates, etc., and then brush the table, if there be any crumbs upon it; then put on the dessert. If there be children in the family they can be trained to change the plates and bring in the other dishes. It is an educating and refining experience for them.

**THE USES OF THE TRAY CLOTH**

**S**HE has had a number of pretty tray cloths given her, and now she wants to know what they are for.

The terms "tray cloths" and "carving cloths" are applied to the same articles, which are intended to be spread on the trays from which coffee or tea is served when taken to the parlor or piazza. When meals are taken to an invalid's room the tray is covered with one of these cloths. On the dinner table they are placed over the tablecloth at the carver's place. For breakfast, luncheon and tea they are spread at the mistress's end of the table, and the dishes for tea, coffee or chocolate are arranged upon them, as they used to be arranged in old times, when a silver or enameled tray was used for this purpose.

These tray cloths come in all sizes and designs. The most satisfactory kind are the fine damask or linen, hemstitched, and, if one can afford it, embroidered in white or some delicate shade of washable silk.

**VALUE OF A DROP OF OIL**

**E**VERY housekeeper knows how annoying it is to have the hinges of the doors squeak, and the locks and bolts refuse to move unless great force be used. Many do not realize that a few drops of oil will, as a rule, remedy these annoyances. First spread a newspaper on that part of the floor over which the hinges swing. Now, with the sewing-machine oil can, oil the hinges thoroughly, and then swing the door back and forth until it moves without noise. Wipe the hinges, but let the paper remain for a few hours, to guard against the possible dripping of oil. For locks and bolts, guard the floor in the same manner. Oil them thoroughly, working them until they will move with ease. The egg-beater and the ice-cream freezer should be oiled in the same manner.

**TO CLEAN CHAMOIS SKINS**

**C**HAMOIS skins that have been used for cleaning silver, brass, etc., can be made as soft and clean as new by following these directions: Put six tablespoonfuls of household ammonia into a bowl with a quart of tepid water. Let the chamois skin soak in this water for one hour. Work it about with a spoon, pressing out as much of the dirt as possible; then lift it into a large basin of tepid water, and rub well with the hands. Rinse in fresh waters until clean, then dry in the shade. When dry, rub between the hands. Chamois jackets can be washed in the same manner, except that there should be two quarts of water to the six tablespoonfuls of ammonia. Pull into shape before drying.

If you find grease spots on wall paper, put powdered French chalk, wet with cold water, over the places, and let it remain for twelve hours or more. When you brush off the chalk, if the grease spots have not disappeared, put on more chalk, place a piece of coarse brown paper or blotting paper on this, and press for a few minutes with a warm flat-iron.

**CLEANING WHITE RUGS**

**M**ANY inquiries come to me as to how to clean white goatskin rugs. They can be cleaned by washing, or with naphtha.

Wet a small part of the rug with naphtha, and rub with a soft cloth until that space is clean; then clean another place, continuing until the entire rug has been treated in this way. Hang in the air until the odor has disappeared. Take care that no gas is lit in the room while the naphtha is being used.

To wash the rug, put into a tub about four gallons of tepid water and half a pint of household ammonia. Let the rug soak in this for about half an hour, sopping it up and down in the water frequently. Rinse in several tepid waters, and hang on the line to dry; if possible, in a shady place. Select a windy day for this work. Even with the greatest care the skin will become hard when washed. Rubbing it between the hands tends to soften it; or, it may be folded lengthwise, the fur side in, and then be passed through the clothes-wringer several times. This, of course, should be done only when the rug is dry.

**TWO WAYS TO CATCH FLIES**

**A**MONG the many questions that have come to me is one in regard to the making of sticky fly paper. Such paper is easily prepared. Put into a saucepan one pint of molasses, half a pint of linseed oil and one pound of rosin. Cook for thirty-five minutes after the mixture begins to boil, and stir frequently. Spread this very thinly on common brown paper, and spread another sheet of paper on the first one. Continue laying these double sheets in this manner until all the mixture has been used. With the quantities given, four large sheets of wrapping paper can be covered. When you want to use any of it, cut off a piece and draw the sheets apart.

If you want a fly paper of another sort, one that is not poisonous, put one pound of quassia wood in a saucepan with two quarts of water, and soak over night. In the morning boil until there is but one pint of liquid left. Soak sheets of blotting paper in this and then dry them. Set away for use. Put small pieces of the paper in a saucer with a little water, and place where the flies will taste the liquid.

**WHAT THE DUTIES OF A HOUSEKEEPER ARE**

**A**SUBSCRIBER wishes to know what the duties of a housekeeper are in a private family. This question is hard to answer, since every family has different requirements. A housekeeper for people of limited means usually does all the work. In a family where only one or two servants are kept she must do many things about the house, besides sewing and mending. The housekeeper in a fashionable household does not have manual labor to perform, but she must know how everything should be done. It is her business to be entirely familiar with the duties of each servant, and to see that they are properly performed. Every part of the house, from the attic to the cellar, is under her charge. She hires and pays the servants, does the marketing, gives out household supplies, unless the establishment be so large that a steward is employed; sees that the household furniture, linen, utensils, etc., are kept in order, and that they are renewed when they are worn out or defaced. She also makes out the bills of fare for each day, studying the taste of each individual in the family, and trying to cater to it. She takes charge of the flowers in the parlors and dining-room. In fact, she must know everything about the requirements and desires of a refined household, and be capable of filling a gap herself should one of the servants fail her.

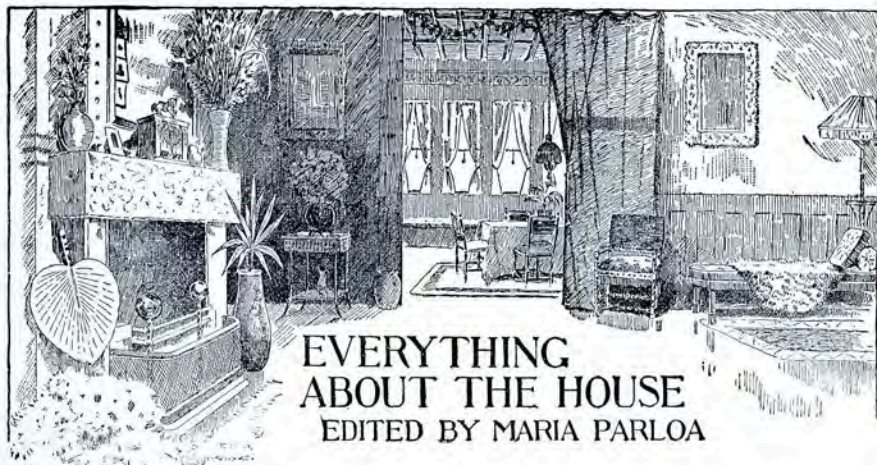
Her social position varies. Some families provide separate dining and sitting-rooms for their housekeeper, and she has no more social life in that home than if she were the kitchen maid. In many households, however, she is one of the family, and often she has a most delightful home.

The position of housekeeper is a most trying and delicate one. No matter how competent a woman may be, if she lack tact and refinement she will find it hard to get along smoothly. If a woman understands her duties, and tries to put herself in the position of the real head of the house when she has any doubt of what her course ought to be, she may avoid many snags that otherwise would be a source of much trouble.

**TO PACK AWAY SILKS AND WOOLENS**

**W**HENEVER you have occasion to pack away silk or woolen goods which you are afraid may turn yellow, break up a few cakes of white bees-wax and fold the pieces loosely in old handkerchiefs that are worn thin. Place these among the goods. If possible, pin the silks or woollens in some old white linen sheets or garments. If it be inconvenient to use linen, take cotton sheets. Of course, it is important that the clothing shall be perfectly clean when put away.





## EVERYTHING ABOUT THE HOUSE

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**H**APPY would be the woman who could say that the household linen never became stained and the woolen garments and carpets never were soiled with grease or other substances; but as women are not so fortunate as to be able to do that, it has seemed worth while this month to turn my attention to the general subject of cleaning various kinds of fabrics, as inquiries relating to this line of domestic work constantly come to me.

### A GOOD CLEANING FLUID

**W**HEN the washing of an article in soap and water is out of the question, sparging with some substance that will remove grease and other stains is the next best thing. Naphtha or benzine is excellent for this purpose, but at times something more is required. A cleaning fluid that I have used upon silk and woolen fabrics with satisfactory results is made as follows: Put into a large saucepan two quarts of water, half an ounce of borax and four ounces of white castile soap, shaved fine, and stir frequently until the soap and borax are dissolved; then take from the fire and add two quarts of cold water. When the mixture is cold, add one ounce of glycerine and one of ether. Bottle and put away for use; it will keep for years.

To clean an article, first brush thoroughly, and then spread on a table. Sponge with the cleaning fluid and rub hard until the stains disappear. Spots can be removed from carpets in this manner.

### COFFEE, TEA AND WINE STAINS

**M**ANY inquiries come as to how these stains can be removed from table linen. If treated at once they seldom give much trouble. Place the stained part over a large bowl and pour boiling water upon it until the stain disappears. If, however, the stains be of long standing and have been washed with soap, it will be difficult to get rid of them. Javelle water (which can be made at home or bought of a druggist) will do it. Put about half a pint of Javelle water and a quart of clear water into an earthen bowl; let the stained article soak in this for several hours; then rinse thoroughly in three waters. It is only white goods that can be treated in this manner, as the Javelle water bleaches out the color. Another way to do is to put a little of the Javelle water in a saucer or small bowl and soak the spot in this until it disappears. Rinse thoroughly.

### TO MAKE JAVELLE WATER

**I**NTO a large saucepan, porcelain-lined if possible, put four pounds of bicarbonate of soda and four quarts of hot water. Stir frequently with a wooden stick until the soda is dissolved; then add one pound of chloride of lime, and stir occasionally until nearly all the solids are dissolved. Let the liquid cool in the kettle; then strain the clear part through a piece of cheese cloth into wide-mouthed bottles. Put in the stoppers and set away for use. The part that is not clear can be put into separate bottles and used for cleaning white floors and tables, also for cleaning the sink. In making this preparation be careful not to spatter it on your clothing or on the paint. Half a pint of this water can be put into a tub with about a dozen pails of warm suds and the soiled white clothes be soaked in it. Much of the dirt can be removed by this method. The French laundresses use this preparation for white clothes.

### CAUTION IN REGARD TO NAPHTHA

**N**APHTHA and benzine are so effective in removing grease and dirt from most fabrics, and are so clean, sure, and easily applied in eradicating buffalo bugs and moths, that I use them myself in preference to anything else. In recommending them, however, to my readers, I always caution them to have the windows opened and have no light or fire in the room when using the articles. I want to say still further that the bottle should be kept closely corked, and where there is light and ventilation.

Sometimes insurance companies have contested the payment of claims for damages by fire when it has been shown that there was naphtha or benzine on the premises, so it is well not to buy the fluids until the day you intend to use them, and to get only the quantity you will need for that one time. It seems to me that these agents are a great blessing; but the housekeeper should use them herself, and not leave the work to an irresponsible person.

### CLEANING CHENILLE PORTIERES

**W**HEN one lives near a cleaning establishment it is wise to send one's chenille portières there to be cleaned, rather than to attempt to do the work at home; but as some of the several correspondents who have asked advice on the subject may not be in a position to take advantage of such facilities I will state that the first step toward an effective cleaning is to shake the curtains thoroughly and brush out all dust. Next put two quarts of boiling water and two quarts of benzine in a tub or pail, and after submerging the portière in this, cover, and let it stand for ten or fifteen minutes. At the end of that time sop it up and down, and finally hang it on the line in the shade, shaking it well to get out all the wrinkles. Each portière must be treated in this manner. If, when dry, they do not look perfectly clean, repeat the process. There must be no fire in the room in which this work is done and the windows should be kept open.

### OIL SPOTS ON CARPETS

**S**EVERAL subscribers ask how to remove coal-oil stains from a carpet. The stains will have disappeared ere this reaches the eyes of the inquirers. One of the properties of kerosene is that of evaporating and leaving no trace of its presence. As, however, this takes time, and few want to wait, such stains can be removed by rubbing briskly with benzine or naphtha or with the cleaning fluid mentioned in this number of the JOURNAL.

### CENTER PIECES FOR THE DINNER TABLE

**A** DESIRE for information in regard to center pieces for the dinner table, and especially whether tablecloths are used with them, is the subject of one of my correspondents' letters.

Two things are understood by the use of this phrase. A "center piece" may be a vase of flowers, a handsome plant, a basket of growing ferns, a dainty piece of bric-à-brac, an ornamental dish of fruit. All these would properly come under that head. But there is still another kind.

Among rich people, when giving an elaborate dinner, a long scarf of rich satin, silk, plush, lace or fine embroidery is spread the length of the table. A kind of center piece more commonly used is a square of handsomely-embroidered silk or linen placed in the center of the table. The flowers or fruit are set on this. Tablecloths are nearly always used. Where a hostess has a finely-polished table she sometimes uses only the center pieces on this when giving a luncheon or tea. It is, of course, to be understood that in using the long scarfs of silk or plush the table is very broad and the dinner is served from a side table. It is always hazardous for one of limited space and means to attempt to carry out the fads of extremely fashionable women. A handsome, well-laundried white tablecloth is always in good taste, and a dainty square of washable material in the center of the table a pleasing addition.

### MATTINGS USED FOR WAINSCOTING

**A** READER asks how China matting is used for a wainscot for hall or stairs; how it is put on, and how stained or finished; also, what quality of matting will do.

I think this material is not much used except by artists. The best quality of plain China matting costs at India houses from fifty to sixty cents per yard. It is very finely woven, and one can paint on it with ease. Fancy mattings can be used, which, of course, does away with the necessity of painting.

There is another kind of matting which is used a great deal by artists, but this is to cover the entire wall. It is called both matting and canvas by dealers, and is really much like burlap. It is sewed together, stretched smoothly on the walls and then tacked on. This is the simplest method of decoration. The quality of the matting may be coarse or fine, costing twenty-five cents or upward per yard. A matting that is sized, being stiff like buckram, is sold to be pasted on the walls like paper. This costs twenty-five cents and upward a yard. Some of the mattings are tastefully decorated. Tynecastle embossed canvas is another sort of matting to be pasted on the walls; it is like embossed leather, only in softer and richer tints. It costs from one dollar and a half to ten dollars a square yard.

It must be remembered that it requires an artistic eye and hand to use any of the mattings mentioned, and that the furnishing of the halls and rooms must be in harmony with the walls, else the rooms may prove an eyesore, rather than a thing of beauty.

### A MATTER OF INDIVIDUAL TASTE

**T**O arrange dishes in a glass china closet is so much a matter of individual taste that it would be impossible for one not on the ground to answer the inquiries put to me by a woman who desires exact directions. The best I can do is to say that almost all these closets have grooves in the back part of the shelves and hooks on the under part, and if one has handsome plates or fancy dishes they should be set on edge in these grooves. This makes a handsome background. Hang pretty cups and small pitchers on the hooks, and group the remainder of the dishes in a convenient and tasteful manner.

### RECEPTION HALL FURNITURE

**S**EVERAL requests have come for instruction in the furnishing of a reception hall. Now, this matter depends wholly upon the style of the house. In stately city residences the reception hall would have a character entirely different from what it would in a large or small country house. I assume that the halls my correspondents have in mind are in country houses. In that case the floor may be polished and a large rug laid in the center; or it may be covered with a carpet, in which case get Brussels, with small designs and neutral tints. If the room is to be used as a general sitting-room, have a table, some comfortable chairs, a sofa and a book-case. It is to be supposed that there is a fireplace, so there is also a mantel for a few ornaments. Some pictures on the walls, and, if the room be large enough and there be window room to spare, a few handsome plants are the most satisfactory kinds of ornaments one can have. It must be remembered that the furniture of this room may be of as fine a quality as one pleases, but always should be plain.

### USEFUL BUT NOT FASHIONABLE

**I**F table mats are no longer used at the dinner table," writes a woman to me, "what has taken their place?"

Where one finds the most elegance such mats are no longer used, and nothing is substituted. But housekeepers who must economize in laundry work still employ them. If used at all they should be white and washable. They can be made pretty and dainty when knit or crocheted with linen or cotton thread. They not only protect the tablecloth, but also save the table from the white marks which come from the placing of hot dishes upon only two thicknesses of cloth; therefore, for the family table the mat is not wholly objectionable. But when arranging the table for a ceremonious meal, use only a center piece.

### CARE AND FEEDING OF PARROTS

**S**OME of the questions asked in regard to the general care of parrots are: What kind of food to give them, when they should have a bath, and how old they should be before they begin to talk?

Parrots, like children, sometimes begin to talk when nine months old; but it often happens that two or three years pass before they talk. The habits of these birds are a good deal like those of a domestic fowl. They like to scratch and roll in the earth. Some of them never bathe voluntarily; when they do, however, they usually spray themselves, rarely ever getting into the water. The best way to wash them is to shower them with water of the same temperature as that of the room. Dry them near the fire, and be sure that they do not get into a draft while wet. Have a box of earth in which they can occasionally scratch and roll. Meats and sweets are not good for these birds; fresh fruits, boiled potatoes, hard-boiled eggs, bread and lettuce are all good, and, of course, everybody knows that Polly always likes a cracker.

### TWO QUESTIONS READILY ANSWERED

**I**T perplexes one woman who has written to me, to find a reason why milk sometimes will burn and at other times will not, before it boils; also, why eggs sometimes will not thicken milk but will separate from it.

There are several reasons why milk burns. If the surface of the vessel in which it is cooked be rough, the milk will scorch more readily than if the surface be smooth. If the vessel be placed on a hot fire that part of the milk which comes in contact with the greatest heat will burn before that in the upper part of the dish is even heated.

The safest way is always to place the dish in which the milk is to be heated in another containing hot water. Double boilers of all sizes are for sale in kitchen-furnishing stores; one or two of these will be found of the greatest value in the kitchen. If eggs and milk be cooked together too long, the egg will separate from the milk. Watchfulness is necessary when cooking any form of custard.

### INQUIRIES FROM ONE SOURCE

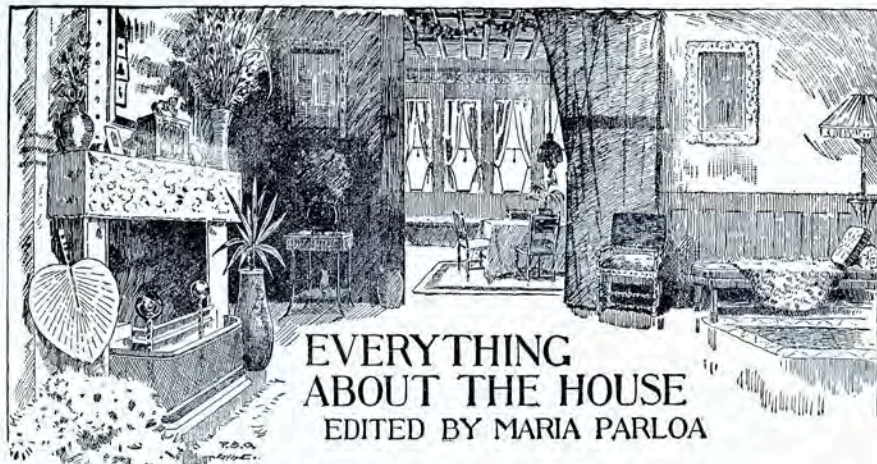
**A** SUBSCRIBER wants to know if it is necessary to take off all the scum from jellies and preserves, and if preserves should be put in jars when boiling and full of bubbles.

The more thoroughly the skinning is done the clearer will be the preserve. Let the scum rest awhile in the bowl and then skim off the top. The clear syrup at the bottom of the bowl can be poured back into the kettle. Certainly, preserves should be put in the jars while boiling. The bubbles are caused by steam, not air.

The same correspondent asks what is best to iron shirt bosoms on, and how the bosoms are polished; how long flat irons ought to last, and what is the best way to take care of them.

Bosom-boards are sold at all kitchen-furnishing stores; they are usually covered the same as a skirt-board. At the same stores there will be found polishing-irons. A set of good irons ought to last nearly a lifetime in a private family. The older they are the better, provided they have been treated well. An article on washing and ironing was published in the August number of THE LADIES' HOME JOURNAL.





## EVERYTHING ABOUT THE HOUSE

EDITED BY MARIA PARLOA

MISS PARLOA will at all times be glad, so far as she can, to answer in this Department all general domestic questions sent by her readers. Address all letters to MISS MARIA PARLOA, care of THE LADIES' HOME JOURNAL, Philadelphia, Pa.

Cooking receipts are not given in this Department, hence do not ask that they be printed and do not send manuscripts of that nature to MISS PARLOA.



WITH every housekeeper, more especially those having young children, the milk supply is a serious question. It is understood by most housewives, but unfortunately not by all, that disease and death may be caused in the family

through contaminated milk or water. Almost any kind of food will give indications of decay, either by a changed appearance or a disagreeable odor; but it frequently happens that the milk or water is to all appearances perfectly good when really it contains the germs of disease. It is important, therefore, that every precaution be taken by the housekeeper to insure the purity of these two fluids. This month I will consider milk, and at some future time take up the subject of water for domestic uses.

### PRECAUTIONS ABOUT MILK

MILK is liable to be affected by the health and food of the animals supplying it. Frequently it happens that animals can eat certain herbs which apparently do not injure them, yet which poison the milk. If a cow drinks polluted water her milk will be contaminated, although the animal may not seem to be affected. Under certain conditions, bacteria develop very rapidly in milk. If vessels in which the milk is kept be not perfectly clean, or if the room or refrigerator contain any decaying substance, the milk will quickly be affected. For example, at a farmhouse the members of the family became ill, and the cause was traced to the milk. Upon investigation it was found that the milk utensils and milk room had been kept perfectly clean and the cows and their surroundings were in a healthy condition. The floor of the milk room was torn up and it was found that the trouble had come from the decaying timbers. Clean utensils, neat surroundings and pure air are necessary safeguards in handling milk.

### HOW TO STERILIZE MILK

ON reading the directions it seems as if the process of sterilizing milk might be a simple one; yet it is not. The greatest care must be used in every step of the operation. Have plenty of wide-mouthed bottles of the size you wish to use, and if the milk is not to be transported cotton batting may be used to cover them. If, however, the milk is to use on a journey the bottles or jars must be sealed.

Put a layer of hay in the bottom of a wash-boiler. Scald the bottles by laying them in a pan of cold water and heating the water to the boiling point. Fill the bottles with perfectly pure milk, and put on the covers, or tie cotton batting over the top. Arrange them in the wash-boiler, putting hay between them; then put in enough cold water to come up to about half the height of the bottles. Heat the water to the boiling point and boil for one hour. Take from the fire and let the bottles cool gradually, to prevent breaking. After they have stood for two days boil as before. Cool again, and let them stand for one day; then boil for the third time. This milk should keep indefinitely.

The reason for the cooling and boiling again is this: At the first boiling all the bacteria are killed, but there are latent germs in the milk which will develop in a day or two, and the second boiling is to kill these. The third boiling is to insure completely against danger from any of these germs that may not have sprouted after the first boiling. This milk is, of course, only for long keeping, and where one can get a fresh supply every day the simple precaution of subjecting it for a short time to the boiling point, or even to a lower temperature, answers for most purposes.

The property of coagulation which milk possesses should be understood by every one. If certain kinds of acids be mixed with milk which is at a temperature of about 100° solid curd will quickly be formed. When a person drinks milk the warmth of the stomach and the gastric juices coagulate the fluid. If the milk be drunk rapidly it will form one solid mass, but if it be sipped the curd will be broken into small parts, and therefore will be digested with greater ease. If the body be overheated when the milk is taken rapidly, the curd formed will be hard, and may bring on a dangerous attack of indigestion. This is the case, too, when a quantity of acid is taken into the stomach just before or after drinking milk. The rule, therefore, should be to drink milk slowly and not to take any great quantity of acid just before or after.

### POINTS ABOUT PASTEUR'S PROCESS

AN eminent English physician, W. B. Cheadle, says that boiling milk alters the coagulability of the casein, causing it to coagulate in smaller and lighter masses. This, of course, means that the milk is more easily digested. Cheadle gives the digestibility of condensed, boiled and fresh milk in this way: 1, condensed; 2, boiled; 3, fresh milk. Some chemists differ from this authority, and say that boiled milk is harder to digest than the uncooked article. "When doctors disagree, who shall decide?" However, since boiling milk kills the bacteria, it is a safeguard that no one should neglect to use when there is any doubt of the wholesomeness of the milk, or when it is bought from the milkman. For babies, young children and invalids, this is almost a necessity in hot weather. I will, therefore, give some instructions in the methods of sterilizing and Pasteurizing milk. Where milk that has been subjected to high temperature is not liked or does not agree with a child or invalid, the milk may be Pasteurized, and if it is to be used within forty-eight hours this is all that is necessary in any case. Pasteur gave the world this process for the preservation of wines, hence the name. He found that microscopic organisms in wine were destroyed at a temperature of 131°. Milk, however, requires at least ten degrees higher temperature. Scald the bottles as directed for sterilized milk. Fill them with pure milk, and after tying cotton batting over the openings, place the jars in a steamer. Have a kettle of cold water on the fire and place the steamer, over this. Observe when the water begins to boil, and loosen the cover of the steamer, that a part of the steam may escape. Keep the milk in the steamer for twenty minutes after the water begins to boil; then remove it and cool gradually. Be careful not to let cold air blow upon the bottles when they are first taken from the fire, as the rapid cooling of the glass will, in most instances, result in breaking it. It is safer to lift them off in the steamer and let them remain in it until partially cooled.

One can purchase a double boiler with an extra upper kettle, the bottom of which is perforated.

Do not remove the cotton batting from the openings of the bottles until you are ready to use the milk.

### SOME SUGGESTIONS ABOUT BEDS

MANY inquiries come as to the latest fashions in pillows, bolsters, spreads, shams, etc., but I am sorry to say not one person has asked for the most healthful and comfortable kind of a bed. Now, while it is proper and commendable to have the bed look beautiful, this should be never done at the expense of comfort or health.

The simpler all the arrangements of the bed are the better. While the bedstead should be substantially made, it should be put together so simply that it can be taken apart at ease. It should never be made shorter than six feet and a half (inside measurement); for nothing is more uncomfortable than a bed that is too short for a tall person to stretch out in comfortably. The springs should be as simple and strong as possible, and so constructed that they can be removed from the bed and brushed with ease. Those made wholly of steel are the best, on the score of cleanliness.

If one can afford it there is nothing better than hair mattresses. There are, however, several materials which the upholsterer makes up into mattresses that are cheap and quite comfortable. Home-made mattresses are rarely easy. Any irregularity in the mattress interferes with the comfort of the sleeper, and the home product is apt to suggest anything but a bed of roses, unless you think of it with thorns thrown in. Nothing in the form of a tick filled with loose materials, such as feathers, husks, etc., should be used for a bed. Perfect rest can only be obtained by lying on a mattress that supports every part of the body equally.

When a mattress has been used so long that the spots where the heaviest part of the body rests have become depressed, send it to the upholsterer to have it made over. Be sure that you employ a trustworthy house for this work, because it is quite easy for dishonest people to remove some of the curled hair and substitute some cheap material for it. If the bed be a double one it would be best to have the mattress made in two parts, a square and a rectangular piece. The mattress will wear better and can be turned more easily in this form.

### PILLOWS, SHEETS AND LACES

THE kind of pillows is a matter of taste and habit. It is, of course, much better to use small, thin pillows, than large full ones; but some people cannot sleep with the head low, and they should not be made restless for the lack of a suitable pillow.

The sheets should be at least two yards and a half long. The pillow-cases must not fit too tightly, because this would make the pillows too hard for most people. A bolster cover is not absolutely necessary, but it is a protection to the ticking to use one.

If possible, have nothing on your bed that cannot be washed. Nothing is healthier or cheaper in the end than blankets. Get them of extra length. Unless the bindings be white, remove them and substitute either white cotton or silk. Summer blankets are a great comfort in hot weather, and with proper care will last the greater part of a life-time. They always come single, and may be washed as easily as a sheet.

Bolsters are made full and round, and no pillows are used with them. Sometimes the spread is made long enough to cover them, but oftener a long scarf of the same material as the spread is thrown over them. Another way is to cover them smoothly with the same material as the spread, gathering it at the ends, and finishing with a tassel. The spreads are made of all sorts of material. If the bolsters be covered smoothly, with a tassel at the end, the material should be of a fine texture; but if the spread be made long enough to cover the bolster, or if a separate scarf be made, any light material may be used. For elegant rooms, a foundation of silk is covered with lace, the silk being in the color used in furnishing the room. This fashion appears to me most inappropriate for a bed. Linen and other washable fabrics are often embroidered in colors, making handsome and tasteful covers. India muslins and crêpes may be used for the window draperies and spreads in the same manner. Canopies of this muslin or lace are used on brass beds. These curtains are hung only over the head of the bed, and are drawn back and tied to the head of the bedstead with ribbon bows. Such curtains should be long enough to touch the floor. Lace or muslin curtains should have a foundation of silk or cambric of the same color as the furnishings of the rooms.

In some of the finest houses in the country the housekeepers still cling to the sensible custom of using sheets and pillow-cases of fine quality, perhaps hemstitched, but nothing more. The spread being white and washable, this certainly is the most comfortable and healthful custom.

### PROPER CARE OF BEDROOMS

A SLEEPING room should have nothing in it that cannot be washed or removed readily. The fewer things there are to catch dust and obstruct ventilation the better. A clean, well-made bed that can be opened for the night without much labor, must always be attractive and in good taste, whether in palace or cottage. One may tire of elaborate furnishings, but never of simplicity in the sleeping room.

In the morning take each blanket and sheet from the bed separately, and hang over chairs, so that the wind will blow through them. Snake up the pillows and bolster, and place in the air. Turn up the mattresses, so that the air may circulate about them. Air the room and bedding for at least an hour; better, longer.

Before putting the mattresses back turn them; then place the bolster in position. Put on the under sheet, tucking it in well at the head. Pass the hand over it to press out every wrinkle, and then tuck it in at the sides and foot. Now put on the upper sheet, tucking it well under the mattress at the foot. Next, put on the blankets, tucking them in at the foot and sides. Should the blankets be double, have the open side toward the head, that it may be possible to turn one back if the double thickness proves too warm. Now turn the sheet back on the blankets, and then turn blankets and sheets down in one smooth fold. Next put on the spread, having it come over the bolster. If pillows be put on the bed in the daytime, place them on the bolster now. All through the work keep in mind that it is important to have the mattress level, and to put on the sheets, blankets, and spread without a wrinkle. At night all that will be necessary will be to take off the spread and fold it and then turn back the blankets and top sheet.

### THINGS HOUSEKEEPERS WANT TO KNOW

WHAT she shall do to keep her polished furniture from becoming dull and white, is what one woman asks. Dampen a piece of soft old flannel with kerosene and rub the dulled surface; then rub off with a fresh piece of soft flannel. Be sure there is no dust upon it.

A correspondent asks if draperies of silk are still hung on the corners of pictures. No; it is not fashionable; and even if it were it would be a difficult matter for any one except a person of rare artistic taste to use draperies in this manner.

Three inquiries in regard to matters in which, probably, thousands of other housekeepers are interested, have been sent to me by one woman. She wants to know about a polish for brass furniture, means of removing grease spots from bricks or the hearthstone, and something in regard to decoration of a bay window. As for the polish, grocers keep a variety of good articles. One, in the form of a paste, appears to be particularly good. For the removal of grease spots, use a strong solution of washing soda. Javelle water, recently described in this department, also is useful. A strong, small table, bearing a potted palm or some other large plant, makes a pretty ornament for a bay window. Perhaps no other single thing is so effective. Flowers are at all times both a beautiful and inexpensive decoration for the windows.





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**S**O many questions come as to the proper arrangement of the dining-room, the methods of setting and waiting upon the table, when certain dishes should be served, etc., that I think it will be well this month to devote most of our space to these matters. The questions have come from men and women in many conditions in life, and from almost every State in the Union.

In this country it is a common thing for people who have passed half their lives in comparative poverty suddenly to become rich. With these riches come larger establishments and a more generous way of living, but not always with correct knowledge as to how things should be done. Possibly a few suggestions may help some such persons, as well as the housekeepers who still do their own work.

**A PLEASANT, SUNNY DINING-ROOM**

**T**he dining-room should be large enough to enable a person to pass around the table comfortably when the family or guests are all seated. It should also be light and sunny, and easily heated and ventilated. The most essential pieces of furniture are a table of generous width, capable of being enlarged, comfortable chairs and a sideboard. After that, if the room be large enough and the purse will admit of the purchase of a cabinet or two, with glass fronts and sides, so much the better. In these there can be kept dainty bits of china and glassware. These cabinets will brighten a dining-room more than anything else you can put into it, possibly excepting pictures. If there be no room for a cabinet, a corner cupboard and some hanging shelves will be a great addition. Pictures that suggest pleasant things are, of course, always desirable. A few thrifty ferns, flowering plants or evergreens add a great deal to the brightness and beauty of any room, but particularly in the dining-room. Have them there if you possibly can. A heavy covering of white felt or double Canton flannel is also necessary for the table.

**HOW TO SET THE FAMILY TABLE**

**B**REAKFAST being the plainest meal of the day, the arrangement of the table should always be simple. The cloth should be spotless. At each person's seat place a knife, fork, teaspoon or dessertspoon, tumbler and napkin, and if fresh fruit is to be served, a finger bowl, if there be no servant. If you have a waitress, she will place the finger bowls on as you finish with the fruit. If fresh fruit be served there must also be placed at each seat a fruit knife and plate. The knives and spoons should be placed at the right and the forks and napkins at the left; the tumblers to be at the point of the knives. There should be space between the knife and fork for a breakfast plate. Have the dish of fruit in the center of the table. Have a tray cloth at each end of the table. Spread little butter plates at the top of each plate. If individual salt and pepper bottles be used, place them at the side of each plate; if large ones, place them at the corners of the table. Put four tablespoons on the table, either in two corners, or beside the dishes that they will be used in serving. Put the carving knife and fork at the head of the table and the cups and saucers, sugar and cream, coffee-pot, hot-water bowl, etc., and the mush dishes at the other end.

The mistress of the house serves the mush, and when the fruit and this course have been served, the dishes are removed and the hot plates and other food brought in, the head of the house serving the hot meats, etc., while the mistress pours the coffee. It sometimes happens that a man of business lacks time to serve breakfast, in which case the mistress of the house attends to that duty. If there be a waitress, she passes the plates when they are ready; also the bread, butter and coffee. The hostess usually puts the sugar and cream in the coffee, first asking each one if they will have these additions. After all have been served it is quite common to dismiss the waitress, ringing for her if her services be again required. When there is but one servant, the family help each other after the breakfast has been placed upon the table. Fresh water is good for most people, and each person should be served with a tumblerful when they take their seats at the table. If there be hot cakes or waffles they should come after the meats, and there should be a fresh set of warm plates, as well as of knives and forks.

**ABOUT THE DINNER TABLE**

**T**he dinner table is set in nearly the same manner as the breakfast table, omitting the coffee and mush service and placing soup spoons where the mush spoons were in the morning. In the center of the table may be placed a pretty square and on this may be set a small, low plant or vase of flowers or a dish of fruit. The silver for all the courses may be put on the table when it is set, or may be placed by the waitress for each course. Dinner plates are placed on the table or not, when it is set, as one pleases. When they are placed on the table they are removed with the soup plates, and warm plates are then placed near the carver. In the December number I gave some suggestions as to the dinner table, and named some of the things that should be placed on it when it was set. In the November number of THE LADIES' HOME JOURNAL under the title, "How Delmonico Sets a Table," there were given directions for setting the table for an elaborate dinner.

**THE LUNCHEON AND TEA TABLES**

**F**AMILY luncheons and teas are rarely served in courses. Tea, cocoa or chocolate is, as a rule, served at these meals, so that the table is set in practically the same manner as for breakfast; but the plates are placed for each person, and unless there be meat to carve, the carving knife and fork are not put on. The bread, butter, cake, preserves, etc., are placed on the table when it is set. If hot meats, vegetables, soup or cakes be served the cold plates must be changed for hot ones. When meats, vegetables or salads have been served at these meals, the plates should be changed before the cake and preserves are passed.

For luncheon, such dishes as these are suitable: eggs in any form, soups, salads, cold meats, with baked or warmed-up potatoes, any kind of broiled meat or fish, any simple made dish, fresh fruit, stewed fruit, preserves, cake, gingerbread, etc.

Any dish (except soup and fresh fruit) that you serve for luncheons will be suitable for tea.

**COMPANY LUNCHEONS AND DINNERS**

**S**EVERAL subscribers ask for menus for company luncheons and dinners, and one asks that the order in which each course is served shall be given. I would say here that the subscriber will always find this done when the menus are arranged by people who understand such things. The same subscriber asks if the salad should be served after the oysters and before the dessert. A salad in a dinner course should be very simple—some kind of raw or cooked vegetable, very cold, and served with a simple French dressing, oil, vinegar, salt and pepper or mayonnaise sauce; and it should be served before the dessert.

Sometimes, one of these simple salads is served with game or roast chicken. Crisp celery dressed with mayonnaise sauce is particularly nice for this purpose. I will give two simple menus that can be served easily by good management, even where but one servant is kept. That there shall be no mistake I will separate each course by a short straight line:

LUNCHEON.	
Consommé in Cups	Bread
—	—
Oysters au gratin	Bread
—	—
Broiled Chicken	
French Peas	Potato Balls
—	—
Salad	
Olives	Cheese
—	—
Crackers	
—	—
Preserves	Cake
—	—
Tea or Chocolate	
DINNER.	
Macaroni Soup	Bread
—	—
Boiled Fish	Bechamel Sauce
—	—
Escalloped Potatoes	Bread
—	—
Roast Duck	Brown Sauce
—	—
Fried Sweet Potatoes	French Peas
—	—
—	Bread
—	—
Lettuce Salad	
Olives	Cheese
—	—
Crackers	
—	—
Ice Cream	Fancy Cakes
—	—
—	Coffee.

**QUESTIONS ON TABLE ETIQUETTE.**

**A** SUBSCRIBER asks: "In serving gravy, should it be passed, or put on the plate?" "Should garnishes, such as parsley, be served, or not?" "Give latest etiquette for teaspoons, knives and forks when a guest wishes a second portion." Either method of serving gravy is correct. If, however, the host serves it he should put it on the side of the plate, not over the meat or fish. It is quite proper to serve a bit of the garnish, and when the piece is fresh and dainty it adds to the attractiveness of the plate; still, at many properly-served tables this is never done. The spoons, knives and forks should be left on the plate when it is sent for a second helping.

Another subscriber asks: "When only one servant is kept, should the girl serve the dessert from the kitchen, bringing it in on a tray, or place it before me and let me serve it?" "Should I use finger bowls when we do not have fresh fruit?" "Which is the proper way to eat a layer cake, especially custard cake, with a fork, or the fingers?" The dessert should be brought to the table whole, and be served by the hostess. Finger bowls should, be used at any meal when fresh fruit is served, but it often happens, even at large dinners, that there is really no use for them. If olives, candies, salted almonds or celery be served at a dinner or luncheon, the finger bowls should be put on at the end of the meal, for all these articles of food are taken in the fingers, and, of course, soil them. I should advise the use of the fork when eating layer cake.

**COMPANY TABLES AND MANNERS**

**N**OW, a word as to a very common fault in some of our homes. There seems to be an idea among many people that there must be a different set of manners for company from what is observed in every-day life. While it is the proper thing to have for an invited company a more elaborate dinner, and a little more ceremony in the service than for the family table, it must be remembered that one should not put on and take off good manners as one would a garment. They are a part of one's self, and whether the family meal consist of many courses or only a cup of tea and a slice of toast, it should always be served decently and in order, and the manners of the members of the household should be such that one need not blush for them, even in the finest company. As soon as a child is old enough to come to the table he should be taught by precept and example what good table manners are. If the father and mother be so unfortunate as not to have had proper training themselves, they should study to correct any bad habits they may have, for the sake of their children. Let it be understood that good manners are not the acquiring of every new wrinkle that fashionable society may prescribe. There is a great difference between good manners and good form. What is good form to-day may be very bad form to-morrow, but good manners are not changeable. Unselfishness, kindly feelings and politeness are the foundation of good manners.

Good table manners demand that one shall take soup from the side of the spoon; shall eat with a fork, rather than a knife; shall take small mouthfuls of food and masticate quietly, making no unpleasant sound; shall take in the fingers no food except fruits, confectionery, olives, bread, cake, celery, etc., and that the members of the family shall be as polite to each other as to any guest. Where people rush through their meals there is not much chance for table manners or good digestion. If properly managed, the table can be made one of the most refining influences of the home.

**CLEANING NEW IRON COOKING UTENSILS**

**A** SUBSCRIBER asks how to clean new stove furniture so that there shall be no odor. The manufacturers varnish the outside of ironware to protect it from rust. This varnish burns off in a few hours, and I know of no other way to remove it. They tell me at hardware stores that there is nothing else to do.

A more difficult problem is the washing of the inside of the utensil, so that it shall not rust or smut. Steel cooking utensils are made almost as cheap as iron, and while they rust if not properly cared for, they will not smut. Rub the inside surface of the utensil with old newspapers, getting off in this manner as much of the black as possible. Next grease every part of the inside thoroughly with beef or mutton suet. Cut up about a pound of suet for each vessel, using, however, two pounds for the tea-kettle. Put the fat in the vessels and let them heat slowly on the back part of the stove. When thoroughly heated, move them to a hotter part of the stove, where they should remain for two or three hours, being careful not to get the fat so hot that it will burn. Tie a piece of an old cloth on a long stick, and about every fifteen minutes swab the fat around the sides of the utensils, that the fat may permeate every part of the iron. At the end of two hours draw the utensils back to a cooler part of the stove, where they will cool gradually. When cool enough to handle readily, pour out the fat and wash the vessels in hot soap-suds. Wipe as dry as possible with the dish-cloth, and then rub smooth with a coarse dry towel. Iron utensils once treated in this manner will give no trouble in the future, if they receive proper attention. It is important that the oily bath be given iron utensils before water touches them.

There are two causes for the common rusting of iron cooking utensils: water is allowed to cool in them, and they are not wiped dry when washed. These utensils should be washed as carefully and wiped as dry as a piece of glass or silver. Keep coarse towels for tin and iron utensils, and if the dishes are washed as clean as they should be they will not soil the towels any more than if they were of china.

Iron muffin-pans and griddle-cake and frying-pans may be generously greased with fresh lard and allowed to stand over night. In the morning heat them thoroughly, and then wash and dry as directed.