PROPER HANDLING OF DELICATE MATERIALS IN LAUNDRY.

Iways Best for the Owner to Do Such Work Herself - Different Fabrics Require Different Treatment.

Lacy and delicate materials need careful handling, which they do not receive at the hands of the average laundress. Every woman should do such work for herself if possible, Rightly managed, it does not take much time or trouble, and the result is infinitely more satisfactory.

If possible, have pure rain water or other soft water, as you want that which is free from lime or iron. It you soften the water with sal soda, borax or ammonia, the proportion should be one tablespoonful to a gallon of water. See that it is entirely dissolved before placing the clothes in ft. In washing waists and neckwear trimmed profusely with lace and embroideries use warm suds made from castile or similar soap. Lacy things should not be rubbed too much, but simply squeezed, and should not be boiled too long. Then rinse, bleach and blue and hang in bright sunshine and fresh air to dry. Do not use too much bluing. Try first with a white cloth before dipping any wearing apparel into it.

For sheer materials either rice starch or gum arabic water may be used for stiffening.

Rice Starch-One-fourth pound of rice in one quart of water until cooked to a pulp, adding more water if necessary. Now pour on one quart more of hot water and strain through | cohol.

Gum Arabic Water-Take one ounce of the best gum arabic and one-half pint of boiling water, pour water over the gum and let stand, stirring frequently; strain through a cloth and then bottle.

Half an hour before ironing sprinkle and roll in a towel. A corn broom makes a good sprinkler. Use warm water, as it spreads better and does not spot the clothes. Do not let them lie long or they will mildew. Be sure your irons are clean and rub a little paraffin over each one and try on paper before using. Remember that pongee should always be ironed when it is dry, and with a warm, not hot, iron, Iron sleeves first, and by using a rath er small iron you will find it possible to iron them without creasing, even if you do not possess a sleeve board. Then iron the body of the waist, doing the tucks and plain part first on the right side, leaving the embroidery and lace, which should be ironed on the wrong side, for the last. To iron tucks nicely start at the shoulder.

straighten them. Wash Irish crochet lace with soap and water, rinse thoroughly, then dip in thin cold starch, putting a drop of bluing in the starch. Have several thicknesses of blanket, covered by an ironing sheet, on the table. Lay the iace right side down on it, cover with a cloth and iron until dry, pressing down hard. Then take your crochet hook and carefully pull out each little picot, raise all the petals of the flowthen press the balls into shape with your fingers. Even a large piece like a coat or waist can be done at home just as well as at the cleaner's by following these directions.

holding the waist at the bottom of

the tucks firmly with the left hand to

French Coffee.

Into the upper compartment of a French coffee biggin put the finelyground coffee, allowing a cupful of this to a quart of water. Pour the boiling water upon the coffee and allow it to percolate through to the pot beneath. When all has run through pour off the liquid and run it again through the coffee. Do this three times to make it strong. If not yet strong enough repeat the process several times more.

To Wash Silk Stockings.

It is something of a puzzle how to wash silk stockings successfully, but the following method has been used with satisfactory results: Make soapsuds of lukewarm water and a good grade of castile soap. Do not use hot water, as it destroys the life of the silk. Rinse in clear, cold water until free from all soap, then pull the stockings lengthwise and press with a warm iron, never a hot one. They will be as glossy as when new.

Delicious Muffins.

Take one and a half cups flour, two tablespoons sugar, one-fourth teaspoon salt, two teaspoons baking powder. Mix dry ingredients well together; then take one egg and break into the ingredients (do not beat before) and min well together; then take a good sized piece of butter or beef dripplings and rub in well till nice and den changes of temperature without mealy. Add enough milk or water to make a soft batter. Drop in buttered gem pans and bake in quick oven.

Good Cleanser.

A capital cleanser for varnished and stained woodwork is that of tea water. This may be made by pouring boiling water on spent tea leaves. staining the liquid afterward through a cloth or muslin. The tea-water loosens the dirt quickly.

When Filling Pillows. To prevent the leathers from escaping, rub wax over the wrong side of the case and iron with an iron hot

enough to mail the wax.

Health of the Family is Dependent Upon Watchfulness of the Little Things.

There had been wholesale poisoning in one city after a musicale. Nothing in the menu seemed at fault, and it was only after careful investigation that the cause was learneda metal spoon allowed to stand all night in the mayonnaise.

Too great care cannot be taken in the use of metal utensils. It pays for housekeepers to buy heavily plated forks and spoons for kitchen use, as the cheaper ones wear off and are used long after they are unsafe.

Keep a sharp watch on ice cream freezers—when old they give bad cases of lead poisoning. Coffee pots must also be whole. They should be discarded when the enamel begins to wear off.

Never put acid jellies or tomatoes in tin dishes to cool-the results are sure to be injurious. Use earthenware molds wherever possible.

In opening canned goods pour out the contents immediately, though but a portion is to be used. The air acting on the metal poisons the contents. If you buy table oil in quantities never let it stay in the opened cans. Bottle at once. Never mix mayonnaise in a tin dish. The action of the vinegar or lemon on it makes for ill-

SOME HINTS ABOUT CLEANING

Time and Trouble May Be Saved If These Pointers Are Kept In the Memory.

Brass.-Wash in warm soapsuds, using woolen cloth to polish lacquered brass: clean with cloth wet in al-Copper.-Polish with hot vinegar in

which salt has been dissolved; finish off with an oil to polish. Nickel.-Cover with thin paste made

of emery powder, with turpentifie and sweet oil in equal parts, Steel.-To remove rust apply thick

paste of emery powder mixed with equal parts sweet oil and turpentine; finish by rubbing with woolen cloth and a dry powder. Bronze.-Wash in soapsuds and ammonia, dry and polish with tripoli or

rotten stone, mixed with oil or paraffin. Rub off with soft cloth. Drains.-Flush with four ounces

chloride of lime dissolved in one gallon of water. Mirrors.-Wipe with cloth wet in al-

cohol. Woodwork.-Wipe with soft cloth dipped in gasoline, which will remove all grease, finger marks, smoke or

Linoleum.-Wipe up with warm water and a little kerosene.

Fish Chops.

One can salmon, five rolled shredded wheat biscuit sifted, one-half teaspoon salt, one-eighth teaspoonful paprika, one cup white sauce, one well-besten egg, one tablespoon water, macaroni. Drain off the oil, remove skin and bones, and prick the salmon very fine with a fork. Add salt, paprika and one rolled and sifted shredded wheat biscuit. Mix thoroughly and add the white sauce. Set away to get cold and shape into chops. Stick a piece of macaroni in the end for the chop bone, roll in egg and water, then in the sifted biscuit crumbs, and fry in deep fat. Garnish with parsley and serve with quarters of lemon.

Clear Fritter Sauce.

Mix one tablespoon of corn starch with half a cup of sugar, add to one cup of boiling water and boil five minutes, stirring often. Remove from the fire; add two tablespoons of butter, one and a half tablespoons lemon juice and a few gratings of nutmeg. A teaspoon of vanilla or other extract may be used in place of lemon juice, or two tablespoons of brandy or rum, or three tablespoons of sherry or Ma-

Keeping Butter Sweet. If you buy butter enough for a week or two, put it in a stone jar, press it down with a potato masher, take a handful of salt and sprinkle over the top of butter, then pour in a cup or two of water. It will keep sweet, no matter how warm the weather is, so long as it is covered with this salt water. It will not make the butter salty. When needed take up enough for the table at a

Tempering Glass.

Lamp chimneys, tumblers and crockery of any kind may be rendered proof against sudden changes of temperature thus: Put the article into a saucepan of cold water in which has been dissolved a handful of common salt. Bring the water gradually to a boil and allow to boil for a quarter of an hour. Then slowly cool. Articles so treated will stand any sudcracking.

Potato Crisps.

Cut cold-boiled potatoes of uniform size crosswise in slices, haif an inch thick. Drop them in a deep pan of hot fat or brown carefully on each side in a well-greased frying pan. Sprinkle with fine minced parsley and salt to taste as soon as they are removed from the pan.

Individual Short Cakes. Bake baking powder biscuit, having cut them the size of a muffin ring split them in halves, butter them well; put a layer of fruit b tween an pile on top; serve with sweet cream



Bridges Time and Space

T WAS A QUESTION of life or death and the victim's life hung by a clear. difficult operation was necessary. To be successful the operation must be performed at once. The services of a specialist were required, but he was in a distant city.

The specialist was reached over the Long Distance Bell Telephone, the case described and the operation arranged for.

The sufferer's life was saved through the ability of the Universal Bell Telephone Service to bridge time and space.



SOUTHERN BELL TELEPHONE

AND TELEGRAPH COMPANY

By the way, have you a Bell Telephone?

Fertilizers!

From Factory to Farmer Direct

I am again selling Tidewater fertilizers in this and adjoining counties. It will pay you as well as me to look over the goods and prices. I am in Edgefield always on Fridays and Saturdays each week through the season.

Duncan



Expensive Trips

TT WAS NECESSARY for the Attorney to have a personal talk with a client in a distant city. The journey would seriously interfere with several important engagements made for that day.

He used the Long Distance Bell Telephone, had a satisfactory talk with his distant client and was able to keep all his engagements at home.

The Long Distance Bell Telephone increases the efficiency of business men who adapt it to their needs. It can serve you with equal satisfaction and economy.

By the way, have you a Bell Telephone?



SOUTHERN BELL TELEPHONE AND TELEGRAPH COMPANY

Plenty of interesting and profitable work to Agricultural Blaster Wanted. be done for farmers who do not want to do their own blasting. We will teach you the work and help you get it. If interested attend this demonstration and tell our representative you want to learn blasting. He will show you how. It hot.

FEEDING THE INVALID KEEPING THE CEREAL FRESH

MATTER OF MUCH IMPORTANCE IN THE SICK ROOM.

Too Frequently Insufficient Attention Is Paid to This by the Nurse-Serve Food In the Daintiest Style.

Few things are more difficult than to get a sick person to take nourishing food, and no task, as a rule, is worse managed. Amateur nurses may be successful in other matters, but they generally make a failure of the food proposition.

The nurse is usually to blame when the patient will not take enough food. She will bring a huge plateful of jelly or a big basinful of beef tea to him, and he will reject it with disgust, because the sight of so much food is distasteful. If she brought a few spoonfuls at a time and served them daintily he would be glad to eat.

Give little food at a time, and give it often. That which is eaten willingly and with relish is far better than double the amount swallowed with

If a time is fixed for the patient's meals, always be punctual. If kept waiting, most sick people lose their desire to eat and will reject the food when it is brought to them.

Be careful never to have food in the sick room in the hope that the patient may eat it presently. This will prevent him from taking any food at

Never take a large quantity of anything at one time, thinking that because the patient had liked it before he will like it again. In nine cases out of ten a sick person's appetite is capricious. His food, therefore, should be varied as much as possible.

Don't rely too much on boef tea. It is a useful stimulant, but it is not really nourishing, as most people suppose it to be.

Be particularly careful to serve

everything in the daintiest style. Glass should be bright, silver burnished. napkins lily white and saucers free from slops. These little details will make all the difference in the patient's appetite. Always make sure that the patient

is placed in a comfortable position to eat and drink and be careful that no crumbs are left in the bed.

The practice of putting dishes in the oven to warm them for the table is a bad one. The dry heat causes the enamel to crack in time and then the grease soon penetrates them, to their utter ruination. Put the dishes to be heated in a dishpan and pour boiling water over them. Let them stand and steam until ready to serve the meal, then wipe with : clean, dry towel.

Rabbit Salmi.

Place two rabbits in a baking pan, add one slice of onion, one stalk of celery chopped fine and one bay leaf; brush the game with melted butter, then cook for thirty minutes. Lift the meat from the pan; add to the pan two tablespoons of butter and the same of flour and brown until dark; add one cup sherry and one cup hot water, stir well, and when smooth add one teaspoon salt, one tablespoon Worcesterand twelve olives. Lay the rabbits be beautiful in structure and color shire sauce, one tablespoon of capers again in the pan, cover closely and simmer for thirty minutes. Dish the game, arrange the olives for a garnish, strain the sauce over the meat, sprinkle on finely chopped parsley and serve. (Rabbits should be cut as for fricas-

Sauces for Fish and Meats.

Appropriate sauces for serving with roast beef, tomato catsup, grated horseradish, roast mutton, stewed gooseberries; roast lamb, mint sauce; roast pork, apple sauce; roast turkey, cranberry or celery, plum or grape; roast chicken, current jelly; boiled turkey, oyster sauce; broiled steak, mushrooms, fried onions; pigeon pie, mushroom sauce; roast goose, apple sauce; fried salmon, egg sauce; broiled mackerel, stewed gooseberries; boiled or baked fish, white cream sauce; boiled mutton, caper sauce; roast venison or duck, currant jelly.

Fruit Soup for Hot Weather.

A delicious ice cold soup is made as follows: Take of any small fruitblackberries, strawberries, currants or raspberries-two cupfuls; mash the fruit and add one cup of sugar, enough ice water and broken ice to fill a soup tureen. At the last dot spoonfuls of meringue on top and serve waferettes or dainty oyster crackers with it. Make the meringue of the whites of two eggs, beaten stiff, and one-half cup of powdered sugar.

Fish In Milk.

One whitefish, milk, salt, pepper, half teaspoonful of butter, and half a teaspoonful of flour. Butter a pie dish, lay the fish in it, and cover with milk, sprinkle with pepper and salt, and bake till the flesh will leave the bones when gently touched. Take up the fish, lay it on a dish, put the milk into a saucepan, thicken it with butter and flour worked together, and pour around. Garnish with parsley and slices of lemon.

Creamy Fritter Sauce.

Ecat one egg with one cup of granulated sugar, add any desired flavoring except fruit juice, and just before serving pour over one cup of boiling milk, beating hard while pouring; do not return to the stove or try to keep

Try Putting Packages, Once Opened, Above Kitchen Range or on the Radiator.

Autumn now finds us with no lack of variety in the matter of cereals that can be eaten without further cooking after they leave the factory, but they are alike in one detail, if in no other. The package once opened they quickly grow flat by and tasteless and tough, unless restored by careful drying in the oven for a few minutes. One way out there is. Keep your packages on the shelf above the kitchen range or on a radiator. The contents will remain crisp and delicious and be truly "ready to serve" without risk of that scorching in the oven which always. happens when we forget for only a moment.

By the way, the sudden emergency that finds us looking for bread or cracker crumbs for dipping cutlets or croquettes, only to find the jar empty, will lose its sharpness if we have ' box of crisp "flakes" of any sort. These, crumbled between the hands, make a most delicate substitute for bread or cracker crumbs; be the need one for coating food that is to be fried or for the top of scallops and pates. For the latter use don't forget to dot liberally with butter. They are especially tempting with creamed fish or sweetbreads when served in scallop shells. If your supply of crumbs for dipping

be limited, instead of putting them in a dish have them on a sheet of clear brown paper. Each time a chop or cutlet is laid on them to be coated the paper can be lifted at the sides and the crumbs tumbled toward the middl. Moreover, the use of paper for this purpose saves the washing of ani extra dish. For flouring fish try the same labor saving device, dropping the paper in the fire when it has served its turn.

MAKING ART OF NECESSITY

'New Dish Every Day" Rule Made by: Young Housewife, and Strictly Adhered to.

"A new dish every day" was the selfimposed rule of a young wife who found herself in possession of a cozy home and plenty of time. The odd part. of the decision was that she nevercooked before in her life, but the shining new kitchen was an inspiration; she could not resist, much to the delight of her husband and friends. She purchased several of the best cook books on the market, preparatory to laying a scientific foundation for her culinary education. She studied ingredients and proportions, and she haunted rewsstands for papersand magazines publishing recipes. In the end she developed into a real wizard of things culinary, and she formed a perfect passion for developing original dainties that would have sent the most blase epicures into an ecstacy of enjoyment. She had discovered that possibilities of food combinations are practically inexhaustible, is still pursuing the rule of thing new every day," a rule ing very little extra work and

Floor Coloring. One of the most important elements

in the success of a room designed to scheme as a whole, is the floor. Whether it is to be a more or less elaborate parquet floor, or one made simply of plain boards it must be in barmony with the color chosen for the wood trim of the room. Also, it must invariably be darker than the woodwork, if the effect of restfulness is to be preserved. A floor that strikes a higher note of color than the woodwork above it, even if it be otherwise harmonious in tone, gives the room a top-heavy, glaring effect that no furniture or decoration will remove. Also, it should be unobtrusive. If a plain, hardwood floor serves as a background for rugs not only should the floor be darker than the rest of the room, but the choice of rugs should be governed by the same requirement.

Swedish Stew.

Three pounds of chuck beef, one can peas, three large carrots, one large onion one slice of bread (crumbled up), three cloves, one tablespoon salt. Cut loaf up in inch pieces, slice carrots and onions. Put all together in layers in a bean pot and cover with cold water and bake slowly five hours. Cover bean pot and look at stew occasionally to keep plenty of water on it. This makes a very nice dinner and a very easy one.

Jellied Meat. One cup of beef which has been

cooked and put through meat chopper, one-half cup of bread crumbs, salt, pepper and sage to taste, mix well; then stir into this two-thirds cup of boiling water which has had one-half an envelope of gelatin dirsolved in it. Pack in a cocon can and set in a cool place. This makes delicious cold meat and is a good way to use up the scraps.

Croup Cure. Take a thin cloth, linen cr cotton,

saturate it with pure glyccrin, add a few drops of camphor, then sprinkle nutmeg thickly over all and apply to throat and chest. This is excellent.

A Ham Hint.

When a ham or smoked tongue has been boiled, try plunging it in cold water as soon as removed from the water. This will make the skin come off easily and smoothly.