

EXTRA CARE REPAID

PROPER HANDLING OF DELICATE MATERIALS IN LAUNDRY.

Always 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.

If possible, have pure rain water or other soft water, as you want that which is free from lime or iron.

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.

Gum Arabic Water—Take one ounce of the best gum arabic and one-half pint of boiling water.

Half an hour before ironing sprinkle and roll in a towel. A corn broom makes a good sprinkler.

Wash Irish crochet lace with soap and water, rinse thoroughly, then dip in thin cold starch.

French Coffee. Into the upper compartment of a French coffee biggin put the finely-ground coffee.

To Wash Silk Stockings. It is something of a puzzle how to wash silk stockings successfully.

Delicious Muffins. Take one and a half cups flour, two tablespoons sugar, one-fourth teaspoon salt.

Good Cleanser. A capital cleanser for varnished and stained woodwork is that of tea water.

When Filling Pillows. To prevent the feathers from escaping, rub wax over the wrong side of the case.

PRACTICE CARE IN KITCHEN

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.

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.

Keep a sharp watch on ice cream freezers—when old they give bad cases of lead poisoning.

Never put acid jellies or tomatoes in tin dishes to cool—the results are sure to be injurious.

In opening canned goods pour out the contents immediately, though but a portion is to be used.

If you buy table oil in quantities never let it stay in the opened cans. Bottle at once.

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 alcohol.

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 turpentine and sweet oil in equal parts.

Steel.—To remove rust apply thick paste of emery powder mixed with equal parts sweet oil and turpentine.

Bronze.—Wash in soapsuds and ammonia, dry and polish with tripoli or rotten stone, mixed with oil or paraffin.

Drains.—Flush with four ounces chloride of lime dissolved in one gallon of water.

Mirrors.—Wipe with cloth wet in alcohol.

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

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

Fish Chops. One can salmon, five rolled shredded wheat biscuit sifted.

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.

Keeping Butter Sweet. If you buy butter enough for a week or two, put it in a stone jar.

Tempering Glass. Lamp chimneys, tumblers and crockery of any kind may be rendered proof against sudden changes of temperature.

Potato Crisps. Cut cold-boiled potatoes of uniform size crosswise in slices, half an inch thick.

Individual Short Cakes. Bake baking powder biscuit, having cut them the size of a muffin ring.



Bridges Time and Space

IT WAS A QUESTION of life or death and the victim's life hung by a slender thread. A difficult operation was necessary.

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.

By the way, have you a Bell Telephone? SOUTHERN BELL TELEPHONE AND TELEGRAPH COMPANY

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.

Willis J Duncan



Saves Expensive Trips

IT 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

Agricultural Blaster Wanted. Plenty of interesting and profitable work to be done for farmers who do not want to do their own blasting.

FEEDING THE INVALID

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.

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.

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 disgust.

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.

Never take a large quantity of anything at one time, thinking that because the patient had liked it before he will like it again.

Don't rely too much on beef 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 spots.

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.

Rabbit Salmi. Place two rabbits in a baking pan, add one slice of onion, one stalk of celery chopped fine and one bay leaf.

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; broiled turkey, oyster sauce; broiled steak, mushrooms, fried onions; pigeon pie, mushroom sauce; roast goose, apple sauce; fried salmon, egg sauce; broiled mackerel, stewed gooseberries; broiled or baked fish, white cream sauce; broiled 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 fruit—blackberries, strawberries, currants or raspberries—two cupfuls; mash the fruit and add one cup of 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.

Creamy Fritter Sauce. Beat 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 it hot.

Croup Cure. Take a thin cloth, linen or cotton, saturate it with pure glycerin, 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.

KEEPING THE CEREAL FRESH

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.

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 a 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 pastes.

If your supply of crumbs for dipping be limited, instead of putting them in a dish have them on a sheet of clean 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 middle. Moreover, the use of paper for this purpose saves the washing of an extra dish.

MAKING ART OF NECESSITY

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

"A new dish every day" was the self-imposed 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 never cooked 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.

Floor Coloring.

One of the most important elements in the success of a room designed to be beautiful in structure and color 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 harmony with the color chosen for the wood trim of the room.

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.

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 dissolved in it.

Croup Cure.

Take a thin cloth, linen or cotton, saturate it with pure glycerin, 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.