



"Getting Together"

Don't let any one persuade you that you are better off staying at home all the time. It does women a great deal of good in more ways than one to get away from home now and then. Women who never go out, or eat at another's table, get into a rut, and narrow down to a peck-measure existence that gives them no room to expand or to grow new ideas. Especially should the mother of young people get away often, in order to learn all she can of other homes, picking out the best of each for her own. From such visits, wives go home with a greater appreciation of their own husbands, children and houses. They find that other women have things to bear; other husbands have deficiencies; other children faults and failings; other homes lacks fully as burdensome as their own. Then, too, they find the better parts, and find many things worthy of introduction into their own lives. As to gossip; not all gossip is harmful. Much of the neighborhood news is really interesting and helpful, and in hearing of others, our own views are broadened. We learn many things that will help us, and make us happier. It is well to determine, before you start, that no harmful gossip shall be indulged in. Save up scraps from your papers or magazines, especially the funny things, for a sense of humor should be cultivated; tell every pleasant thing you can think of, but keep the unpleasant hidden; in fact, don't take it with you. Learn to forget the faults and failings of others, if you have heard any. If somebody has said a pleasant thing of any one present, remember to repeat it, for people starve sometimes for a little appreciation. If you know any helpful thing, any new methods of doing, take that with you. Make your visit a bright spot for the other woman, as well as for yourself. Try to leave her happier than you found her, with a better and broader view of life and her surroundings.

Butchering Time

At butchering time there are so many scraps of meat on hand that, unless there is some method taken for saving it, much of it will be wasted. Canned meats are by no means uncommon, and are a great convenience when an emergency arrives. Every one knows how to use up the heads, feet and backbones. These are just as good to make mince meat of as for soups or scrapple. Or, the meat may be cooked until it drops from the bones, and then canned. Spare ribs may be fried, roasted or boiled and canned. The ribs should be cut in the center with a meat saw, then cut into convenient sizes to put into cans. After cooking until perfectly done, with no water in the grease, pack the pieces as close together as possible in the cans or jars, then cover well with the hot meat fryings and seal the can. If there is not enough fryings, sweet, fresh lard may be used to fill out.

Sausage should be fried or roasted until free from water, then canned in the same way as the ribs. Small jars may be used, covering the meat at least two inches deep, and a light weight should be put on to keep the meat under. The lard must be deep enough to render the covering airtight, putting several thicknesses of

paper over the top and tying down tightly. For the liver, pour boiling water over the liver and let it stand until cool to draw out the blood, then drain and add hot water, salt, pepper and herbs of preferred flavor; boil until tender, then add two tablespoonfuls of butter, one onion, to each pound of liver; the onion should be chopped and fried in butter, then all ground together to a fine paste; boil down the water in which it was cooked until there is a scant teacupful, add it to the meat paste, and add also the juice of one lemon for each pound of liver. Pack this tightly in small jars or glasses, and cover well with melted lard. This is fine for sandwiches, sliced cold when needed. It will not keep a great while, but is excellent for lunches.

Cooking a Turkey

It is supposed that nearly every housewife knows how to clean the turkey, but of course, there are many newly-weds, or housewives beginning housekeeping for the first time, who will have this to learn. For the cooking after the bird is dressed, there is need of considerable care, and we give a few instructions. After stuffing and trussing the bird, dredge flour over it and place it, breast down, in the baking pan, pouring in the pan a cupful of boiling water. Set the pan on the floor of the oven and bake for two hours, basting frequently with the water in the pan. At the end of that time turn the bird over on its back and rub a little melted butter over the breast, then bake for another hour on the bars of the oven, basting frequently. If the breast seems to be browning too quickly, lay a piece of buttered paper over it. A ten-pound turkey requires three hours steady roasting. Test by running the prongs of the carving fork into the body just inside of the leg; if the juice which runs out shows no redness, as of blood, the turkey is done; if it does, cook a little longer. Boil the gizzard for fifteen minutes in salted water; drain and chop fine. Remove the bird from the baking pan to a heated platter and set in the oven with the door open while preparing the gravy. For the gravy, pour off some of the fat from the baking pan and thicken the remainder with a tablespoonful of flour which has been slightly browned on a tin plate; season with salt and pepper and add the chopped giblets. Let the whole boil up once and pour into a heated gravy boat. Put a paper frill on the end of the turkey's drumsticks and a plume of celery on its breast.

Before dressing, either draw the tendons from the drumsticks yourself, or get the butcher to do it for you. The drumsticks will be nice and tender, and far more eatable, if this is done.

For the Toilet

Where one has a sensitive skin, going out into the wind will at once roughen and chap the face and hands. To prevent this, use a simple cleansing cream instead of water. If you have never tried the cream you will be astonished at the amount of dirt it will loosen from a seemingly clean skin, to be removed by a soft cloth. The cream should not be rubbed in, but put on the skin, using plenty of it, and left on for half an hour—less, if you do not have so

much time. Then use a soft, clean cloth, and the outside dirt will come away on the cloth, relieving the skin for the deeper cleansing by means of soft warm cloths and water as hot as it can be comfortably borne. Soften the skin with the warm cloths first, then wash the face with the hands, then rinse with cold water. Almond meal is far better than soap, but one will do very well with little bags of bran or oatmeal used for the same purpose that soap is used for. Give the bran bags a trial this winter; because of their effect on the skin they are called beauty bags. A little bag of cheese cloth, four inches square, will serve for a large basin of water.

A simple and harmless cold cream may be made at home as follows: Oil of sweet almonds four ounces; white wax, two ounces; orange-flower water, four ounces. Have a perfectly clean porcelain-lined double boiler; or the cream may be made in a bowl of sufficient size for beating the ingredients, and the wax and oil can be put in this and set in hot water to melt. When melted, take from the heat and beat in the orange-flower water, a little at a time, beating until cold. It should be but little stiffer than whipped cream for the table. Apply to the face with the tips of the fingers in a rotary motion, rubbing on, but not in. A measuring glass can be had for five to ten cents with which you can measure anything liquid.

For chapped hands and lips nothing is better than cocoa butter. It will benefit the most delicate skin.

For pimples and eruptions, rub together a teaspoonful of fresh lard and one of powdered sulphur, and apply to the blemishes daily. It is simple, harmless and effective, costing a mere nothing.

For the Hair

We have many calls for a tonic which will stimulate the growth of the hair. There are so many good preparations, that one hardly knows which to recommend; but more depends on the person using the tonic, and the state of health, than I can tell you. The hair should be kept clean, and the scalp, also, and this will require more common sense than anything else. In some localities, or vocations, the hair will require oftener shampooing than in others. Then, too, a shampoo that is excellent for one kind of hair is not good for another, or, the shampoo that is beneficial at one time, or for one condition is not suitable for another. This is one reason why directions often fail to bring desired results. Much harm is done, too, in drying hair. Often it is exposed to great heat, which takes the life out of it; at no time should it be dried close to the stove or heater, and the hair should not be wiped by towels that cast off a fine lint; the towels should be warm and soft and the hair should be shaken while drying to make it fluffy. Sometimes, and under some conditions, if the hair is washed with a soap lather, the soap is not easy to remove; for this condition, the juice of half a lemon may be added to the rinse water, or a half a teacupful of vinegar, and this will kill the sticky alkaline feeling, taking out the last trace of soap, and giving the hair a silky lustre and prevent dryness. If you will ask for the information needed, I will

endeavor to answer your particular case. But for satisfactory results, you must depend on yourself. Treatment for oily hair should not be the same as for dry hair; if there is dandruff, this should be attended to. A slight amount of dandruff—the natural falling off of the scarf skin of the scalp, is natural, and frequent cleansing and care will remove it. For the hair, absolute cleanliness is imperative, and the better health of body one has, the cleaner the scalp and hair. For people who have time, and like to fuss with such things, there are endless recipes, though a good, olive oil soap properly applied and removed is as good as anything.

Christmas Plum Pudding

Mrs. L. Hagan, Michigan, sends the following recipe, and hopes some of the sisters will use it and report success. She tells us the recipe has been in her family for over one hundred years.

Plum Pudding—One pound of beef suet chopped fine; one pound best seeded raisins cut in halves; one pound of dried currants, washed and dried; half pound of citron shredded fine; five tablespoonfuls of brown sugar, rolled fine; two large handfuls of stale bread crumbs, three tablespoonfuls of flour; one nutmeg; one tablespoonful each of ground cinnamon and powdered mace; half teaspoonful of powdered cloves; four large tablespoonfuls of cream (use a cooking spoon); eight eggs, two gills of brandy (orange juice or grape juice may be substituted for the brandy), and the grated rind of one large lemon.

Mix the ingredients all together smoothly; dip the pudding bag in boiling water, then dredge the inside with flour; put in the pudding batter, leaving plenty of room to swell, and tie up tightly; put into a pot of boiling water and boil from two to three hours, in a good-sized vessel, with plenty of water, replenishing as needed from a boiling teakettle. When done, turn out on a large, flat dish and garnish with pretty greens and serve. For the pudding, use this sauce: Stir to a cream one cup of fresh butter, two cups of pulverized sugar and a dash of nutmeg; smooth into a mold with a broad pointed knife and set in a cool place until the pudding is ready to serve.

Dressing for Fruit Salad

One of the very best dressings for a fruit salad is made as follows: Use only the best of sweet butter, very rich sour cream and the freshest of eggs. The cream must be only slightly sour. Melt the butter over hot water until it is simply a yellow oil; stir the sour cream with a silver fork, and drop into it a little of the butter oil, putting it in gradually, stirring all the time, until the cream and butter is a rich, creamy mass. Then add the juice of one lemon, drop by drop, beating rapidly to prevent curdling. Beat for some time after the last of the juice is added to prevent it forming a curd. Then have the beaten whites of two eggs, using the egg-beater to stir the whole mass, beating and beating until it is all a bubbling mass. There are little churns on the market for this purpose, which give better results than can be otherwise obtained.

For garnishing the dish of fruit salad, do not use parsley, but let the whole effect flavor as much of fruit as possible. Fresh apple leaves, peach, or pear leaves, or leaves and blossoms of any fruit may be used.

Sauce for Pudding

An excellent sauce to be used with pudding is made by mixing one egg, one cupful of sugar, one tablespoonful of butter, beating until well