

# Good Things for the Table---Offerings of the Market---Household Hints

## Best Kitchen Floor :-: The Problem Solved After Much Experience. :-: :

By GEORGE ROYSTON CHILD  
In the *Deliaceator*.

"My kitchen floor shows every spot. What can I do to make it more easily cared for?" wrote a young housekeeper the other day. She went on to explain that the floor was of maple and had been filled in with boiled linseed oil, and that it was almost impossible to get grease spots out after they once got in. Her query carried me back to the early days of my own housekeeping, when I was doing my own work and spending many weary hours each week trying to keep my kitchen floor immaculate. It also was of hard wood, a good grade of edge-grain pine, and looked very nice with the smart varnish finish which it had when we first took possession. The varnish soon wore off, and the grease spots began to appear. My struggles with the kitchen floor were my first initiation into the difficulties of house-keeping.

**Effort Wasted on Floors.**

As I look back now over the wasted human labor spent cleaning that kitchen floor for three years, I feel that we really lost money by trying to save money, so I wrote to the young housekeeper that she would find it well worth while to cover the maple floor with linoleum. As her kitchen was small she could get a good grade in the size she needed for \$1.

Of course, if she had known this before her new kitchen was built, the floor could have been made of a less expensive material than maple. Any durable, strong wood, evenly laid, makes a good foundation for the linoleum, therefore by saving money on the foundation flooring one can have the surface covered at very little extra expense.

It is important to have the floor evenly laid and planed smooth, so that there will be no ridges under the surface of the linoleum to make it wear out. It is also desirable to have the closets and pantries opening off the kitchen covered in the same way, as they also receive hard wear.

Very often one moves into a rented house with a large kitchen of irregular outline, and it seems an impossible expense to spend the money to buy a covering for so large a room. In that case, do not make the mistake of buying an inferior grade of linoleum, or using oil-cloth, as experience proves that only the best grade of linoleum will stand hard and continuous service.

**Mark Off a Border.**

A better plan is to mark off a border around the edge of the kitchen floor, twelve to eighteen inches wide, and treat it just as you would a border around any rug. Then buy a square or oblong piece of linoleum for the center. By doing this under such conditions you gain in several ways:

First, the linoleum rug costs much less than it would cost to cover the whole floor with this material.

Second, you save the expense of having the linoleum fitted to the outline of the room and laid by an expert.

Third, the rug can be taken up when you move, and, if carefully handled, will be ready for your next kitchen.

**Precautions in Buying Linoleum.**

Inlaid linoleum comes six feet wide and six feet six inches long, a fact one must take into consideration in planning the size of a rug if one wants to avoid waste. By making the border of the wood around the rug a little wider, one can select a size of rug that cuts to advantage—a piece six by nine feet, for instance, or six and one-half by four and one-half feet.

best grade. The standard price for inlaid linoleum is \$1.50 and \$1.00 a square yard for the six-foot-wide grade, and \$1.75 for an imported grade which comes six feet six inches wide. Such linoleums, with care, will often last for twenty years.

It sometimes happens that one can get remnants of the standard grades, or a piece from a pattern that is being closed out at a lower figure. This is an opportunity to be appreciated, but it is not safe to take advantage of a linoleum sale unless one is a good judge of quality, or one knows the dealer to be reliable.

It can readily be seen that it is advisable, in ordering linoleum which is to be fitted to the outline of the room, to have the firm which is to fill the order take their own measurements. They can then be held responsible if any mistake is made in cutting.

The cost of cutting had laying linoleum includes the taking of measurements, cutting the linoleum to fit the outlines of the room, allowing the right amount for "stretching" after the material is laid, and a third trip two or three weeks later to tack it in position, or cement the edges.

Very often the dealer will give an estimate for this work, but in other cases he will quote a price by the hour, as it is very difficult to estimate exactly the length of time that the work will require. If linoleum is to be laid on old floors it is very important to have these planed off evenly before the covering is put down. As we explained before, ridges or uneven places will cause the linoleum to wear in spots.

Very often in country places the men sent to lay the linoleum are fairly skillful, and have the right tools to do the work, but do not know the best method of making the edges water-tight. It is therefore well to ask them to follow out the following simple directions:

Just above the edges of the linoleum, where it joins the baseboard, have a strip of half-inch quarter-round molding tacked to the edge of the baseboard. This covers the edges all around the room and allows for the stretching of the linoleum.

If the surface of the linoleum is treated to a thin coat of white shellac as soon as it is laid, the pores will be filled and the surface will be much easier to wipe up. If this is done, and the linoleum allowed to dry overnight, it will not need hard scrubbing to keep clean, but can be wiped up with a damp cloth two or three times a week, or every other day, and will always look nice. Once a week a little soap may be used in the water, but this will only be necessary when mud or dirt is tracked in.

Paraffin oil is excellent for water-proofing kitchen floors. Apply it cold with a soft rag and it will dry instantly. Put white washable skirts on to their stiff inside belts by means of a strip of amplex covers and a hotwater bottle before attempting to sleep.

When you get anything in your eye do not rub it, but if possible plunge the eye into water, winking when the eye is full. The speck will probably float out. Sliced oranges and grated cocoanut make a very good winter dessert. A layer of oranges and a layer of cocoanut, and so on until the dish is full, ending with the cocoanut; add enough sugar to sweeten and it is ready to serve.

Select a color of paint that does not show the dust, and it will be much easier to keep looking nice. Protect the places that get the most wear with small rugs, or two if the rooms get hard wear. A painted floor can have worn spots retouched without doing over the whole floor. A painted floor is easily wiped up and pleasant to stand on. The paint must, however, be renewed every year or two if the rooms get hard wear.

## Fashion Hints

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## Household Suggestions

A teaspoonful of powdered borax added to the water in which clothes are rinsed will be found to whiten them considerably.

There is poor economy in buying cheap blankets, an all-wool blanket not only outwears the cheaper one, but is much warmer.

If a boot or shoe pinches, damp a sponge with very hot water and hold it over the part that hurts. The leather will expand and so afford relief.

## By LA RACONTEUSE.

A one-piece frock of white serge gives an interesting item. Black velvet trims the collar and cuffs. A taffeta-faced reverse collar opens in front, lapsing where it meets the princess line in the skirt. A white corded girdle and large self buttons are finishing details.

ST. VALENTINE'S POTATOES.  
One cupful cold mashed potatoes, salt, flour, one egg.  
Add well beaten egg to potatoes. Salt and mix in sufficient flour to make the proper consistency to roll. Place on a board and roll about one-third of an

CUPID'S DARTS.  
Three tablespoonfuls grated cheese, three tablespoonfuls flour, cayenne pepper, one tablespoonful melted butter, salt; one-half teaspoonful lemon juice, one egg yolk.  
Mix all together, roll thin, and cut in

AMBROSIA CAKE IN HEART SHAPE.  
One cupful butter, two cupfuls sugar, one-half cupful milk, two cupfuls flour, two teaspoonfuls baking powder, three eggs.  
Cream butter and sugar together, add milk and sugar beaten separately. Lastly add flour sifted twice with baking powder. Bake in layers in heart-shaped pans or round pans and cut in heart shapes afterward. Put layers together with the following filling:

LOVER'S KNOTS.  
Two eggs, one cupful sugar, pinch of salt, flour, one cupful milk, one teaspoonful nutmeg extract, one teaspoonful powdered cinnamon, powdered sugar, one tablespoonful butter.  
Mix eggs, sugar, salt, milk and butter with enough sifted flour, to which nutmeg and cinnamon have been added to form a smooth dough. Place on a biscuit board and roll about half an inch thick. Cut with a lover's knot cutter; drop into smoking fat, and brown; drain on blotting-paper, roll in powdered sugar, and serve.

HEART SANDWICHES.  
Remove crusts from bread, cut in the form of hearts and spread between two of them a mixture composed of finely minced nut meats, chicken and pimentos, mixed into a paste with mayonnaise. Press closely together and tie each with narrow ribbon.

FIVE O'CLOCK COCOA.  
Three tablespoonfuls cocoa, one-fourth cupful sugar, three-fourths of a cupful boiling water, a few grains salt, four cupfuls milk, one-half teaspoonful of vanilla, one-fourth teaspoonful cinnamon.  
Scald milk. Mix cocoa, sugar and salt adding enough boiling water to make a smooth paste; add remaining water and boil one minute; pour into scalded milk and add cinnamon and vanilla. Beat briskly two minutes. Serve with whipped cream.

## Specially Dainty Dishes for the St. Valentine's Day Dinner Table

CUPID BOUILLON.  
Two dozen oysters, one pint cold water, salt and pepper, pimentos.  
Chop oysters fine and put them in a stewpan with water; boil five minutes; strain and season with salt and pepper. Cut the pimentos in the shape of tiny hearts, and drop in soup just before serving. The bouillon should be served hot with tiny heart-shaped croquettes or wafers.

inch thick. Cut heart-shaped and fry on a greased pancake griddle. Turn when one side has browned. Serve hot.

FILLING.  
One cupful grated cocoanut, one egg, one-half pint whipped cream, one-half cupful sugar, grated rind of one orange.  
Mix all together and put between layers of cake. Frost carefully and ornament with roses made of candied cherries and citron leaves.

BAKED HEART.  
One calf's heart, one onion, two sweet red peppers, two cupfuls stale bread in pieces, one tablespoonful melted drippings, salt and pepper, one egg.  
Soak and wash the heart. Cut out all the tough muscles from the center of it, then boil in salted water until tender. Soak bread in cold water and squeeze dry. Season to taste and add melted fat. Chop onion and red peppers fine and add to bread. Mix thoroughly and stuff the heart as soon as it is slightly cooled. Boast for one hour in hot oven, basting several times with melted butter or drippings. Serve on a mat of cross, garnished with "hearts and darts" of beet pickle.



## Tempting Eatables from Far-Off Climes Are Sent to Omaha

Omaha is being supplied with vegetables now, some of which come 2,000 miles. There is a succulent and palate-tempting list of vegetables which are here from the sunny climes of the Pacific coast and the warm southern states.

Fresh radishes you can have, and string beans and tomatoes and egg plant. They all have been brought from Florida. Strawberries have made their debut on the Omaha market, too. They come, also, from Florida and retail at 45 cents a box.

Rhubarb is plentiful and comes from the gardens of California. Celery and cauliflower are on the market, too, from California.

New onions, crisp and succulent, are here from Louisiana. From that state, come also, carrots, beets, turnips, parsley, spinach and endives.

Mushrooms are also plentiful now, but they come only from Council Bluffs. Fruits are plentiful, especially the citrus family. Great big grape fruit from Florida, and navel oranges of all sizes, both from Florida and California.

Even a few malaga grapes are still lingering.

Apples are here in great variety, coming principally from the orchards of the north Pacific coast—big yellow fellows of the golden family with just a dash of "rust" on their blond skins, and compact winecaps with shining skins.

Figs are of fine quality, and dates are abundant.

Beef, say the meat men, has never been finer in flavor than it is just now. This is said to be due to the fact that the farmers had so much green corn to feed and the cattle have been fed right up on it.

Pork is plentiful, and bacon and hams are especially nice, both being thick and heavy.

Fresh fish is on the Omaha market in abundance. Halibut and salmon are especially abundant, and herring is so plentiful that it sells at 7 cents. Omaha herring come chiefly from Lake Superior. Catfish and smelts are also to be secured by the meal planner.

Oysters direct from the great oyster market, Baltimore, are plentiful and fine, selling now at 35 cents a quart.

The war hasn't entirely stopped the importation of real Swiss and Roquefort and some other foreign cheeses, although the prices are a little higher than they were a year or two ago. And there are a dozen kinds of domestic cheeses to tickle the taste.

**In-Shoots**

The mills of the gods seldom shut down for repairs.

When the habitual liar attempts to tell the truth he usually bungles.

One brand of bore always follows a good story by telling a dull one.

Occasionally the mayor of the town has to do the boasting single-handed.

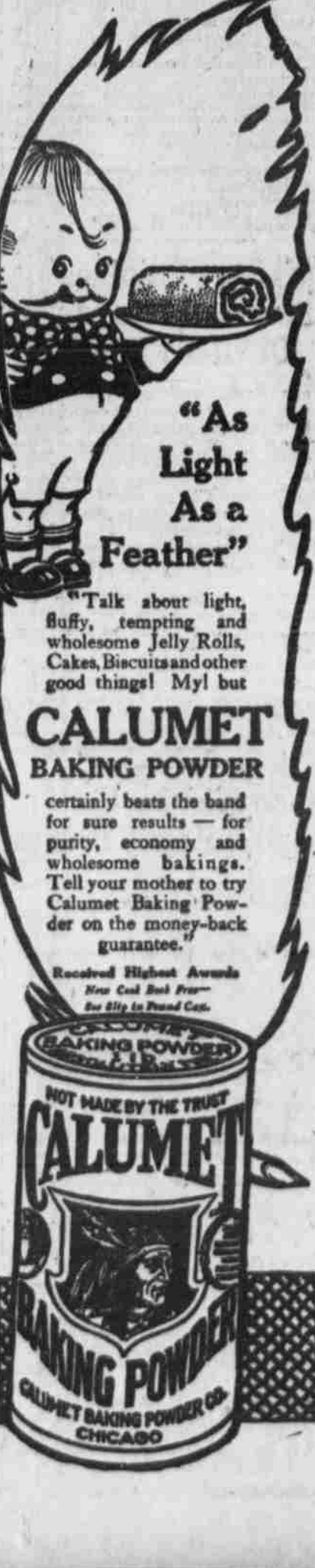
Love is not only blind, but seems to be unable to detect a gin breath of long standing.

Occasionally the man who gets beyond his financial depth is able to swim out—but not often.

It is astonishing how meek some of these real devilish married men are when their wife is in hearing.

Anyhow, the short skirt enables the lady with curved legs to display the courage of her convictions.

Another brand of diplomat is the fellow who can shoot honeyed words while entertaining vinegar thoughts.



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