

were soapsuds, rubbing gently with the hands, wetting only one piece at a time, finishing and hanging to dry before commencing another. When the goods appear clean, squeeze with the hands as dry as possible, then wash in the same amount of water to which has been added the rest of the starch, squeeze dry, and rinse well in clear water, dry in the shade and iron on the wrong side. No further starching will be necessary; it will be "like new."

When coarse lawns or cottons fade in the wash, a dainty pink can be given them by coloring the rinse water with some red goods that will fade. Many so-called "turkey-reds" will do this, either print or cheese-cloth. For blue, get the desired color by using wash blueing in soft water for the desired shade. Do not use hard water, as it is apt to "spot."

A little borax in the rinse water will give a "body" to sheer handkerchiefs, making them iron easier and look better when done, without unduly stiffening them.

Testing Fruit Jars

In order to test the fruit jars, fill with hot water, place upon each a new rubber and screw on the top tightly. Turn the jar bottom-end up, and let stand a few minutes. If any water escapes, the jar is not airtight, and either the rim of the cover must be straightened, or another one found that will fit the jar. Sometimes the metal top gets bent ever so little, yet it is enough to admit air and ruin the contents of the jar. Sometimes two rubbers are called for owing to some peculiarity of the top of the jar, or the metal top. When you have found a top that suits, keep it with the jar to which it has been fitted.

Pickle Lore

A correspondent advises ashes and hot water for plumping pickles. When it is wanted to use the pickles (which have been put down in brine) take them out, rinse off and to one gallon of pickles dissolve a teacupful of clean, strong wood ashes in boiling hot water enough to cover the cucumbers, and pour this over them, letting stand until cold. Then soak them in the usual way, and they will be crisp and plump.

Another method which is recommended for greening pickles is to put into the vessel in which they are packed a handful of horse-radish or grape vine leaves between layers of pickles. This is at least harmless. Do not use copper vessels in making pickles.

Use only the best vinegar and freshest of spices, and remember that you can get out of the jar only what you put into it. For the best results, only the best materials must be used.

Too much alum will be injurious in making pickles, but a lump the size of a small nutmeg to a gallon of cucumbers, dissolved and added to the vinegar when scalding the pickles for the first time, will help to make them crisp and tender.

Pickles are not regarded as particularly wholesome, but if they must be eaten, they should be made at home, and with the utmost care in using only the best of everything and proper vessels in making.

Boiling a Ham

Cold boiled ham is nice for picnics, impromptu luncheons, and summer breakfasts, if the boiling is done in the home-kitchen. The "grocer's boiled ham" is not very satisfactory. If possible to get an old-time "country ham," or a real "Virginia" ham, these are the best; but get the best "sugar cured" to be had. While it

is an excellent change, it is not to be recommended as a steady diet for hot weather.

Put the ham to soak over night, after washing it well in warm water; in the morning put it into clear, fresh water, in a vessel that will contain water to more than cover it, and bring it slowly to a boil. Keep boiling steadily without diminution, allowing twenty minutes for each pound, until the ham is done. This you will know by the small bone in the hock coming out easily when pulled. Then take from the fire, leaving to cool in the same water, and when quite cool, draw off the skin and cover with a mixture of bread crumbs mixed with egg, a very little salt, sugar and a small quantity of made mustard, and set in the oven and cook very slowly, basting very often with two tablespoonfuls of vinegar in a cup of water, for two hours. For school luncheons later on, this is very nice.

Spring Chicken

"A Southern Sister" sends in the following for a breakfast dish: Dress, clean and joint a young fowl; sprinkle with pepper and salt and roll in sifted flour. Beat one egg with two tablespoonfuls of water, and, holding the pieces of chicken in the hand, turn it every way while pouring the beaten egg over it with a spoon, that it may be thoroughly wet with it, then roll it in finely-sifted bread crumbs, covering it thickly. Arrange the pieces of chicken in a dripping pan so as to expose as much surface as possible to the heat, and set in a hot oven. When it has been in five minutes, baste each piece thoroughly with melted butter, using at least a half teacupful, return to the oven, and it should be done in twenty minutes, if the oven is hot enough, and each piece should be enclosed in a crisp brown crust. When done, lay the pieces on a platter, and make a cream sauce, using the melted butter in the pan as a foundation. Set the pan on the stove and allow the butter to become "sissing" hot, then stir in a heaping tablespoonful of flour, a little pepper and salt, and stir until smooth; pour in a cupful of cream or rich milk, let it come to the boiling point, stirring, then serve either in a bowl, or poured over the chicken.

Perspiration Stains

Perspiration stains are made by both acid and alkali in the perspiration, and what will remove one will set the other, in most cases. If the garment is washable, put into tepid water and soak, using no soap, rubbing gently with the hands from time to time to loosen the stain. If put into soapy water, the stain will "set," and can not be removed. Just clear, tepid water should be used. It is claimed that a mixture of equal parts of alcohol and ether, with a little household ammonia will remove most of the stain. In applying, lay several thicknesses of white blotting paper under the soiled place to prevent the formation of a ring around the edge of the place treated. Apply the fluid drop at a time, gradually working round and round to the outer edge of the stain, and rubbing with a clean cloth until perfectly dry.

"Fried Chicken"

Dress and joint one or more young chickens, wash and wipe dry with a clean, damp cloth. Do not leave to soak in water, as this draws out the juices and renders the meat tough. Have at hand a plate in which sufficient flour, sifted and salted, is placed for rolling the pieces of chicken. Have the skillet on the stove with two inches of boiling hot sweet lard. The fat should be hot enough to at

once sear the outside of the flesh, but not to scorch and blacken before sufficiently cooked to set back a little for cooking. Lay the floured pieces of chicken into the hot fat, the thick pieces like the thigh and drumstick first; do not crowd the skillet; turn the pieces so they will brown on all sides quickly and when all are nicely seared, draw the skillet back a little from the very hot fire, that the flesh may cook thoroughly inside, but keep hot enough to continue cooking. Only experience can tell you just when the pieces are done, as it depends on the amount of heat, and the thorough cooking through. As fast as the pieces are done, lift onto a plate which must be kept hot, and add more pieces to the fat until all are done. If there is more fat left in the skillet than is wanted for gravy, pour it off, and if the fat has been allowed to scorch at all, strain all the fat, putting back only what is wanted into the skillet. About three tablespoonfuls of the fat is enough for this. Have a cup of sweet milk boiling hot, brown a tablespoonful of flour in the fat, stirring to blend, and as soon as the flour is a light straw-color, pour in the hot milk, stirring, and add salt and pepper to taste; allow the mixture to just come to a boil, and pour out into a boat or bowl. If the gravy is allowed to boil, it will curdle; if "just right," it will be like thick cream, smooth and savory. Biscuit and coffee should be served with fried chicken.

Query Box

C. S.—See article "For the Laundry."

"Flower Lover"—See "Potting Easter Lilies," in another column.

Emma D.—Recipes for cooking spring chicken given in another column. Also "Boiled Ham" for picnic uses.

L. M.—Try the cheap canvas low shoes to be had at most shoe stores. They are cooler than leather, and serve well for house wear.

S. S.—Aluminum vessels require the same care that silver does. Polish with nothing that will scratch.

E. J.—Remove the machine grease stains by washing in a solution of cold, soft water and baking soda.

Distressed—Try brushing the mud stains on the bottom of the white linen dress with a stiff brush dipped in diluted Javelle water.

"A Reader"—The books can be had at almost any public library, especially in a large city. You will have no difficulty in getting answers to your inquiries at the information desk of the library.

"Orange Blossom"—One of the best and safest "bleaches" for the face, neck and arms, is sour butter-milk. It is more efficient if a tablespoonful of horse-radish (grated) is added to a pint of the milk, letting stand for a few hours, then applied to the skin by "dabbing," letting it dry on. The juice of a ripe tomato is also recommended.

Housewife—Let the jelly get cold; then put the paraffine wax in a cup, set the cup in a dish of hot water, and when the wax is melted, pour a quarter-inch thick over the top of the jelly. It will harden immediately. When the jelly is to be used, lift the cake of wax, wash thoroughly and put away in a covered jar to be used again. Not expensive.

V. S.—Manufacturers are anticipating the use of denatured alcohol as fuel by putting upon the market many devices intended for household purposes in the kitchen. Learn as much as possible about the matter before you invest. There will be many useful things. (2) Lay over the gas burner a piece of sheet-metal stiffened at the edges and perforated

with many half-inch holes, and on this you can set several small vessels, cooking as many different kinds of food. The heat will be diffused equally under the metal. A steam cooker is a good thing to use with a gas stove.

Plums

Pickled Plums—To seven pounds of plums, allow four pounds of sugar, two ounces of stick cinnamon, two ounces whole cloves, teaspoonful of mace, and a quart of vinegar. Put into a jar first a layer of plums, then a layer of mixed spices, then a layer of plums, and so on, until all are used. Scald the vinegar and sugar together and pour boiling hot over the plums; let stand well covered until the vinegar gets cold, when it should be drained off, reheated, and again poured over the plums. This should be repeated three times. The fourth time, scald all together, bringing to a brisk boil, and at once putting into self-sealing jars and made air-tight.

Spiced Plums—Make a syrup, allowing one pound of sugar to one pound of plums and a scant pint of strong vinegar. Allow one ounce each of ground cinnamon, cloves, mace and allspice to a peck of plums. Sew the spices up in four little cheese-cloth bags after being well mixed. Prick each plum with a darning needle; add the spices to the syrup, bring to a boil and pour over the plums—dropping the bags among the plums. Cover and let stand three days, then skim out the plums, boil down the syrup until quite thick, then pour boiling hot over the plums in the jar in which they are to be kept. Seal, or cover closely, and keep in a cool, dry place.—M. M. B.

Whole Wheat Bread

Bread made of whole wheat may look as nice and be as light and soft as the white bread, if made and baked properly, and it has a much sweeter, better flavor. If the following directions are carefully followed, it will insure success: Proportion your yeast and water as for any light bread; place in a suitable sized vessel to stir, add salt and a small piece of fresh lard or butter; have sifted and ready a pan of whole wheat flour, also a pan of white flour. Now add to your mixture two double handfuls of the whole wheat and one of the white flour, and stir the batter; continue adding flour so and stirring, until your dough is stiff enough to finish kneading with the hands. The proportion of flour is two-thirds whole wheat and one-third white. The use of the white flour makes the bread lighter than all whole wheat. Do not mix too stiff or the bread will be dry. Let rise over night, work down early next morning, let get light again, then mold into loaves, place in pans, and when light, bake in a rather hot oven until well done. The loaves should not be very large, and should be baked in separate pans. Do not cut the bread while hot.—Good Housekeeping.

To Dry Corn

Cook nice ears of green corn on the cob a few minutes to thicken the milk; then slice it off, cutting through the kernel several times instead of cutting close to the cob and scraping. Spread this on a clean cloth and lay in the sun to dry, covering with a mosquito netting to keep off the flies. Every evening, bring it inside before the dew falls, spreading so it will not sour, and in the morning put it out again. Do this until the corn is thoroughly dry, when it should be tied in a loose-meshed bag and hung in a dry place. Soak over night before cooking. Fine for cooking with lima beans.