

laundress should think of herself a little.

In many cases where food is slightly scorched in a kettle, all that is necessary is to turn the food out as quickly as possible, leaving all that will stick, set the vessel in another that has cold water in it. The cold chills and contracts the metal, loosening the scorched food, and it will readily leave the bottom of the vessel. Where a kettle or pan has become badly scorched, turn the food out at once, pour boiling water in a larger pan and turn the burnt vessel mouth down over the steam, leaving it until ready to wash the dishes, when it will come clean at once. Scraping or rasping granite ware, enamel, or porcelain-lined vessels will ruin them quickly.

If the eggs are allowed to boil a trifle too long, lift the sauce pan quickly from the fire, turn into it a stream of cold water from the water faucet, until cool; the shock of changing from hot to cold will soften the egg. Try it.

Helpful Recipes

If you are going to have spinach for dinner, prepare and cook as usual, using only as much water as drips from it when taken out of the last washing water; drop the dripping leaves into the hot kettle with a pinch of baking soda and a very little salt, and cover well; let steam rather than boil, and this will preserve the color. When done, strain, and press all the water out of it, then turn into a chopping bowl and chop fine; then put into a clean sauce pan, with a little more salt, if needed, a dash of pepper, a nice lump of butter and a half cupful of cream; set on the back of the range to get hot, but not boil; poach as many eggs as you serve portions of the spinach, place the portions on the dish and lay a poached egg on each, serving at once. The spinach must not be sloppy, or watery, and the quantity of cream or butter used must be determined by the quantity of spinach.

Mrs. C. L. S. tells us that, if you will make a brine for the cucumber pickles and use in this wise, your pickles will not get soft. Take as much cold water as you want for brine and stir salt into it until an egg will float on top; put onto the stove and boil for five minutes after it begins to bubble; skim well, then let get cold. Pick cucumbers about three or four inches long and lay them, few or many as you gather them, into this brine, taking care to put a weight on them every time to keep them under the brine.

Successful housewives tell us it is best to make pickles, catsup, sauces, and relishes late in the season, as there is less danger of them spoiling, and the late vegetables and fruits are just as good as the early ones. Usually, there are second crops, or growths in the garden or field, which would go to waste otherwise.

Contributed Recipes

Swiss Chard—Cook it just like spinach, and when tender, reduce it to a pulp; heat good butter, bacon grease, or other good grease (no oleomargarine), and fry the pulp just a little, after squeezing as dry as you can.—California.

Swiss Chard—Pick the swiss chard with very small stems, put in cold water; have boiling a saucepan of water, and to this add a speck of baking soda, then drain the chard and put into the boiling water; let cook for twenty minutes; strain,

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1, 2 and 3 years. Medium size requires two and one-fourth yards of 27-inch material.

Price of pattern, 10 cents.

GIRLS' DRESS

This clever little garment has shoulder pleats stitched to the belt back and front which give becoming width to the figure. The garment closes at the front and is made with kilted skirt, deep sailor collar and short sleeves. Contrasting goods is used to trim the frock.

The pattern, No. 4949, is cut in sizes 4 to 12 years. Medium size will require three and one-half yards of 36-inch ma-

terial and the Empire or regulation waistline can be used.

The skirt pattern, No. 6124 is cut in sizes 22 to 30 inches waist measure. Medium size requires four and one-half yards of 36-inch material.

Price of each pattern, 10 cents.

GIRLS' DRESS

This dainty frock is made to slip on over the head; it has no other opening. The neck is trimmed with a wide collar and there is a very deep yoke, if desired. The sleeves may be long or short and the inner shield at the neck used or omitted.

The dress pattern, No. 6240, is cut in



terial and three-fourths of a yard of 27-inch contrasting goods. Price of pattern, 10 cents.

LADIES' DRESS

The shirt-waist of this dress can be made with either the long or short sleeves. A tuck at each shoulder gives the necessary fullness.

The waist pattern, No. 6123 is cut in sizes 34 to 42 inches bust measure. Medium size requires two and one-half yards of 36-inch material with three-fourths of a yard of 27-inch contrasting goods.

This skirt is cut in four gores. The closing is made at the left side of the

front and the Empire or regulation waistline can be used. The skirt pattern, No. 6124 is cut in sizes 22 to 30 inches waist measure. Medium size requires four and one-half yards of 36-inch material. Price of pattern, 10 cents.

LADIES' DRESS

This dress is made with the stylish sailor collar and the turn back cuffs. It closes at the front and is made with a removable chemisette. It can also be made with long or short sleeves. The skirt is a five gored model. Serge or cheviot are appropriate for this dress.

The pattern, No. 6007, is cut in sizes 32 to 42 inches bust measure. Medium

chop fine, season with pepper, salt and a little butter; put into a saucepan for a few minutes when ready to serve, and garnish with hard-boiled eggs.

Or, if boiling corn beef or ham, drop the swiss chard into some of the liquor from the pot, and cook five minutes; take out the ham or beef, set the saucepan to boil for fifteen minutes, strain, and serve the cooked meat.—Mrs. J. J. E., New York.

If the jellies and preserves or materials canned in glass show signs of "working," turn them out immediately, and adding a little sugar, boil up again. Have the jars perfectly clean and sterilized, dry well, and refill, keeping them in a dark, cool place. Fruit keeps best in the dark.—O. H. P.

Plums—Put one cupful of Coffee A sugar in the preserving kettle, with three-fourths of a quart of boiling water, set on the stove and bring to a boil. Have the plums washed and the stems picked off, handling carefully; lift the kettle from the fire and let cool a little as the boiling syrup would break the skin, and when cool enough, pour over the plums; bring slowly to a boil, and try the plums with a darning needle; if tender so they will not stick to the needle, put into the cans, which should be perfectly dry and heated on the back of the range. Tip the can sideways and slip the fruit in from a spoon until the can is well filled; then jar to shake the plums down; fill air-spaces with the syrup to overflow the jar, then seal as other fruit.

size requires six and one-eighth yards of 36-inch material with five-eighths of a yard of 24-inch contrasting goods. Price of pattern, 10 cents.

LADIES' DRESSING SACK

Quite a dainty dressing sack model is given in this number. The garment has a group of tucks at each shoulder at the front, and the closing line is cut in fancy effect. Around the neck and down the front there is a band of contrasting goods.

The pattern, No. 6032 is cut in sizes 34 to 42 inches bust measure. Medium size will require two and three-fourths yards of 36-inch material and seven-eighths of a yard of 27-inch contrasting goods.

Price of pattern, 10 cents.

BOYS' SHIRT-WAIST SUIT

The blouse of this suit is made with a back yoke and with a removable collar. The trousers can be made with or without a fly and finished with either leg bands or elastics.

Linen or serge can be used to make this suit.

The pattern, No. 4635, is cut in sizes 4, 6, 8, 10 and 12 years. Medium size requires two and three-fourths yards of 36-inch material.

Price of pattern, 10 cents.

LADIES' HOUSE DRESS

The dress we illustrate here is one of the simplest. It has Gibson tucks at the shoulders in both front and back and these extend all the way to the belt. The closing is at one side of the waist. The sleeves are the plainest of leg-o'-mutton shape and full length.

The pattern, No. 4650, is cut in sizes 32 to 42 inches bust measure. Medium size requires eight yards of 27-inch material.

Price of pattern, 10 cents.

MISSSES' DRESS

This frock closes at the front and has six gored skirt. The sleeves may be long or short.

Serge, cashmere, cheviot or mixed goods can be used with the collar and cuffs of contrasting material.

The pattern, No. 5988, is cut in sizes 14, 16 and 18 years. Medium size requires five and one-half yards of 36-inch material with one and one-eighth yards of 20-inch contrasting material. Price of pattern, 10 cents.

LADIES' ONE PIECE KITCHEN APRON

The busy woman will no doubt appreciate this apron design as it is one of the simplest ever offered, besides being neat looking and practical. The apron is cut in one piece and fastens by a single button.

The pattern, No. 4830, is cut in sizes 32, 36, 40 and 44 inches bust measure. Medium size will require three yards of 36-inch material.