

About Patterns for Kitchen Aprons



In January the order of the year brings about the making of new undermuslins, house dresses, kitchen aprons, and all the white work required by the household and the house. And in the annual January sales, all over the country, of white goods, merchants present the stocks of cotton fabrics which they have assembled in anticipation of the demand for them. There is no better season in which to buy cotton products than at the beginning of the year.

There has been a steady advance in the standard of quality in many lines of cotton goods, and in the introduction of high-class novelties, the mills are making a rapid progress.

A kitchen apron that may be made of cotton crepe, as well as of the usual percale or gingham, is shown in the picture, and hardly needs description. It covers the figure and fastens at the back, unlike many of the late patterns, which fasten at one side. Blue is the favorite color for the apron of cotton crepe, and it is finished with white braid bindings.

The chief claim to attention is based upon the fact that this kind of apron requires almost no ironing.

Although the subject of kitchen aprons is not one to arouse a great amount of enthusiasm, it is not by any means without interest. Many aprons manage to be attractive, while they cleverly fill all that is required of them in the way of usefulness. This means that they must cover the figure, be plain and easily adjusted, good looking and shapely. They must be neatly finished and provided with at least one pocket and made of material that will stand any amount of tubbing.

All of the new aprons are made with elbow sleeves except those that are sleeveless. Very shapely and attractive models have a large bib at the front of the body fastened by flat bands of the material to the belt at the back. A favorite finish for all edges is a flat band of material in contrasting color. All the fasteners are used with white, and striped effects prevail.

Seen at the Afternoon Concert



If you would see the best of millinery look for it at the afternoon concert or other afternoon affairs. The box party or club program or luncheon, and the cafe dinner, call out the smartest hats, for there they are subjected to close scrutiny by discriminating eyes.

The fancy of the designer has much to inspire it this season, and millinery is brilliant in two senses, both in color and in design. With gold and silver laces and metalized flowers, with fur and velvet and jet and jewels, heads are splendidly crowned even when such materials are put together simply. The blue and gold turban shown in the picture is an example of this. It is a small, chic, jaunty shape draped with turquoise blue satin brocaded with a gold flower. This covers the frame and forms a large wing effect at the left side. The only ornament used is a flat rosette made of

gilded leaves that are cut from some light metal.

Afternoon hats having crowns of velvet or fur and brims of gold or silver lace are usually finished with small nosegays of beautifully colored flowers. A very handsome model is made with a crown of light brilliant green satin, brocaded with silver, and a brim of silver lace. A silver cord is tied about the crown, the ends finished with small silver balls. The cord and balls are made of very small beads.

There are many fur turbans trimmed with wreaths of small flowers which are very rich looking, and the all-feather turban, although rather rarely seen, is nearly always a hat of much distinction.

*Julia Bottomley*

The KITCHEN CABINET

She who works, then stops to play, Will live to work full many a day; But she who never plays at all, Her days for work will prove but small.

Yesterday is gone. We can't change it. But today is here. Let's improve it and put pleasant things in our bank of life that we may draw upon in after years.

SHELL FISH; AND OTHERS.

Oysters should be as carefully cooked as eggs, as they too contain a large per cent of albumen.



Oysters and Veal Chops.—Season a cupful of finely chopped veal or chicken with salt, pepper, celery salt, cayenne, lemon and onion juice; moisten with a thick white sauce; cook; parboil a pint of oysters; drain, and cover each oyster with the chopped mixture. Dip in crumbs, egg and crumbs, and fry in deep fat.

Oyster Sausage.—Chop fine a half pound of cooked veal; add a cupful of oysters, also chopped and an eighth of a pound of suet; mix with three tablespoonfuls of bread crumbs which have been soaked in the oyster liquor; add the beaten yolks of two eggs; pepper, salt and mace to taste. Stir and make into croquettes, fry as usual.

Sea Turtle.—Take a two-pound can of turtle meat, cut in pieces; cook in a quarter of a cupful of butter with a bit of chopped onion; add a pint of cream, two hard-cooked eggs, cut fine, then thicken with a tablespoonful of flour, mixed with a little cold milk. Season to taste with salt and paprika; add a small glass of grape jelly and serve on squares of toast with sliced lemon.

Shrimp Salad.—Cut in small bits, one quart of celery, add two cans of shrimps, washed and picked in pieces; one dozen minced olives, one-fourth of a pound of grated cheese, one pint of mayonnaise, and one head of lettuce. Line a salad bowl with the lettuce and mix the ingredients. Garnish with parsley and plain olives.

Fried Sardines With Hot Mayonnaise.—Dip the sardines in boiling water to remove skins and oil; dip in batter and fry in deep fat. This sauce is not a mayonnaise, although called so. Make a cupful of rich white sauce; add chopped capers, pickles, parsley and olives, a teaspoonful of lemon juice and a quarter of a cupful of mayonnaise. Stir the dressing in when the sauce is hot but do not boil.

WINTER GOOD THINGS.

One need not deny herself these days, because of the season, of many good things which years ago were only in the autumn markets. With such easy transportation we have tomatoes, fresh and ripe, green peppers and fruits of all kinds from the southern clime.

A most tasty salad dressing which will keep for several weeks is this:

Sherry's Salad Dressing.—Take three-quarters of a cupful of olive oil, a fourth of a cupful of vinegar, two tablespoonfuls each of green pepper and red pepper, chopped; a small Spanish onion, also chopped; a tablespoonful each of powdered sugar and chopped parsley, a teaspoonful of salt and a few dashes of cayenne pepper. Shake in a pint mason jar for five minutes, then stand an hour before using. Serve on head lettuce.

Prune Salad.—Wash, soak and steam one pound of prunes until tender. Do not sweeten them. When cold remove the stones and fill the cavities with chopped walnuts. Arrange on leaves of lettuce (five prunes are sufficient for one serving), sprinkle with lemon juice and place a spoonful of mayonnaise on top of each. Serve very cold.

Date Charlotte.—Stone a half-pound of dates. To a cupful and a half of water add three tablespoonfuls of honey, the juice of an orange and a heaping tablespoonful of gelatin; add the dates, simmer until the dates are soft, pour into a ring mold and set away in a cool place. Turn out and fill the center with sweetened whipped cream.

Date Loaf.—Sift three cupfuls of flour, a half-teaspoonful of salt into a warm basin, add a cupful of chopped dates and half a cupful of sultana raisins. Warm half a cupful of milk, add a half-cupful of butter, cool and add one compressed yeast which has been softened in a little warm water. Pour into the flour, add two beaten eggs, knead lightly and allow to rise one hour. Knead again and put into a buttered tin. Allow it to rise for half an hour. Bake in a moderate oven one hour.

CONDENSATIONS

Cannon loaded with sand have been found effective in breaking up swarms of locusts that frequently appear in Costa Rica.

The dust raised by automobiles has been blamed by medical authorities for an increase in pulmonary diseases in the Philippines.

Tree planting on the sandhills of Nebraska has been successful. Jack pines planted there ten years ago are 15 feet in height.

FANCY CAKES FOR OCCASIONS.

When eggs are high these cakes will be rather expensive, but if used only occasionally they are most dainty and satisfying.



The following cookies are well liked by the little people:

Sand Tarts.—Take a cupful of butter, one and a half cupfuls of sugar, three eggs, the whites and yolks beaten separately; one tablespoonful of water, a teaspoonful of baking powder and flour enough to roll. Sprinkle sugar and cinnamon over the cakes, cut with a doughnut cutter and decorate with three almonds placed at equal distance from each other. Bake in a moderate oven. These cakes not only look very pretty, but are also good to eat.

Almond Fringe.—Take a pound of blanched almonds, cut lengthwise, making shreds. Beat the whites of seven eggs stiff and dry, fold in a pound of powdered sugar, the almonds and a teaspoonful of flavoring. Spread powdered sugar on a board and shape the mixture into rings. Place on buttered paper and bake a light brown in a slow oven.

Lunch Cake.—Here is cake for the busy mother—take a third of a cupful of soft butter, one and a third cupfuls of light brown sugar, two eggs, a half cupful of milk, three teaspoonfuls of baking powder, a half teaspoonful each of cinnamon and nutmeg, a half cupful of raisins and one and three-fourths cupfuls of flour. Put ingredients all into a bowl and beat together for three minutes; bake 40 minutes in a moderate oven.

Spice Cakes.—Take two cupfuls of brown sugar, one cupful of butter, one cupful of sour milk, three eggs, two and one-half cupfuls of cinnamon, one of cloves, a half teaspoonful of grated nutmeg and a pinch of salt. Mix as usual and bake in individual tins. Cover with a maple frosting and some with plain white.

SEASON OF SUCCULENT PIG.

When cold weather is upon us we turn to fat meats to supply the heat needed in keeping up the body temperature. Pork is one of our most satisfying meats, and there is none more delicious if the animal has been well fed on good corn and is properly fattened.

Pork Salad.—This is as good as chicken salad if carefully prepared. Chop roast pork, freed from fat, rather fine; to two cupfuls of meat add two cupfuls of celery and a half-cupful of chow chow, three hard-cooked eggs chopped; season with salt and pepper, and a teaspoonful of grated onion. Serve with boiled dressing on lettuce.

Goulash of Pork.—Fry a tablespoonful of minced onion in one tablespoonful of fat until a golden brown, then add two cupfuls of diced cold pork, salt, pepper and paprika to taste. Toss over the heat until the meat is hot, then add a cupful of hot stock, flour and milk to thicken. Cook five minutes, add minced potato, cover and cook 15 minutes. Then serve.

Escalloped Pork.—Put a layer of cold boiled pork, chopped fine in a baking dish, season with salt and pepper and minced onion, then a layer of crumbs; moisten with a little milk; add another layer of meat, finishing off with a layer of crumbs. Cover closely and bake; ten minutes before serving uncover and brown.

Pork Rolls.—Cut cold roast pork in thin slices, season well with pepper, salt, minced onion and parsley; roll up tightly and fasten with a wooden toothpick. Dredge each in flour and fry in a little butter. To the gravy in the pan add stock or milk; boil up once and pour over the rolls.

Pork chops to be juicy and tender should be laid in the frying pan with just enough boiling water to cover the bottom of the pan. Parboil, turning the chops, and when the water has all evaporated they will brown, being thoroughly cooked without being dry.

Rechauffe of Pork.—Prepare a sauce of a half-pint of meat or poultry stock, one tablespoonful of butter and flour, a tablespoonful of grated onion. Heat slices of pork in this sauce and serve.

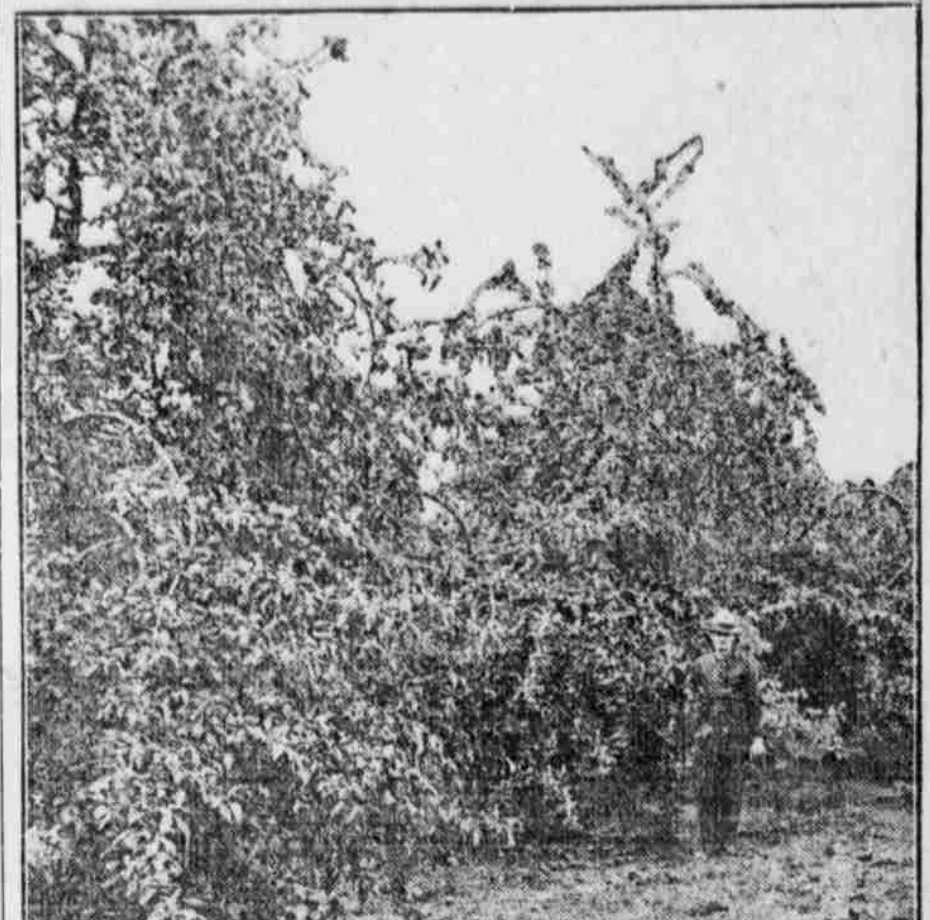
*Nellie Maxwell*

Nearly 300 cities and towns have adopted the standards of fire-hose couplings established by the United States bureau of standards.

Ventilating apparatus that automatically changes the air in a telephone booth each time it is used has been patented by an Illinois inventor.

A combination rule and triangle has been invented by an eighteen-year-old boy, L. J. Leishman of Ogden, Utah. It is used in solving problems in trigonometry, geometry and mechanical drawings.

MANAGEMENT OF SMALL APPLE ORCHARD



Heavy Load of Snow Apples in Michigan Orchard.

By M. C. BURRITT, United States Department of Agriculture in Farmers' Bulletin 491.

Throughout the humid regions of the United States there are large numbers of small apple orchards. In many sections there is scarcely a farm which has not its small home orchard. These orchards vary in size from a few trees to several acres. They were planted mainly for the purpose of having a home source of supply of this excellent and popular fruit. In most cases they were not intended as commercial plantings nor was the fruit grown for sale. They were planted in order to have apples to eat during the long winter evenings, to make the famous apple pies, and to lay in a stock of sweet cider and vinegar.

Farmers of earlier days knew little of scientific orchard management and cared less. It was sufficient for them to know that the trees lived, grew, and eventually bore fruit. Not being a source of income, the orchard was naturally left to take care of itself. As a result, where the conditions were favorable some very good trees were grown, but where they were unfavorable the trees became stunted, scrubby, diseased, and unproductive. As a rule set too thick, they grew up in the air, the lower limbs died or were pruned off to get them out of the way, and high-headed, almost unreachable trees were the result. The trees usually stood in sod, and in most of these orchards the hay was cut and removed or the grass pastured off. In many places the regular rotation of crops was followed in the orchard. Too often it was planted on the poorest soil, site



Apple Tree Killed by Meadow Mice.

and location on the farm, and received little or no care. Is it any wonder that these orchards have become unprofitable, not to say unsightly?

The old apple orchard, be it 20 trees or 200, may form an important source of income on the general farm. An effort should be made to make this unit a productive one and so to rejuvenate and care for these old trees that they will contribute as much as they are able to the net farm income.

Profitable Renovation.

It usually will not pay to renovate orchards composed largely of worthless or very poor varieties. Nothing is to be gained by increasing the yield or grade of a variety which cannot readily be sold in the open market at a good price. When trees of such varieties, however, are not too old—not more than thirty years—and are in fairly good vigor, they often may be top-worked to advantage. The best method of doing this is by cleft-grafting in early spring. Under favorable conditions a tree 12 or 15 years old, and made to bear fruit in from three to five years.

There is some question as to whether it will pay to renovate summer apples in the northern states. To make renovation of these trees profit-

able requires either a good demand in the local market or exceptionally good transportation to and demand in a more distant market. Much the same is true of odd or uncommon varieties.

Some of the characteristics which make a variety poor are unattractiveness in shape, size or color; inferior quality; lack of hardiness in tree or fruit, making them subject to disease; small production; and being comparatively unknown in the markets and therefore not in good demand. To make a variety worth renovating, then, it should be fair to good quality; attractive; a fair or, better, prolific producer; a good keeper and shipper; and in good demand at good prices in the market. All these factors should be considered before renovation is attempted.

Unfavorable Conditions.

An apple orchard set on a wet soil which cannot be readily drained is worthless. Trees set on poor soils require too much fertilization to get them in shape to allow of much profit. Trees growing on soils that are too dry or leachy are less amenable to renovation. In like manner orchards located in frost pockets, at elevations too low or too high, or sites too much exposed, or on slopes too warm or too cold will not pay returns on the money spent in renovating them equal to the returns from those better situated. The renovation of orchards at a considerable distance from the railroad, with poor highways and poor shipping facilities, and in isolated and inaccessible places will not prove as profitable as the renovation of orchards in better locations. In short, orchards in sites or locations which are naturally unfavorable to apple growing will be more expensive to renovate and less profitable in the end, and, in fact, may not give any profitable returns because of these adverse conditions.

Four important steps must be taken in the improvement of the general farm orchard. These steps are practically the same as those which would be employed in the average orchard under normal conditions. With but little modification, the methods to be outlined may be continued after renovation. These are: (1) Pruning, (2) fertilization, (3) cultivation, and (4) spraying.

A general outline of work or a plan of campaign may be briefly summarized as follows:

- (1) If the orchard is old and has been in sod for a number of years, plow in the fall about four inches deep. If not, plow either in late fall or early spring.
- (2) During the winter put on from 12 to 15 loads of barnyard manure per acre, or one load to from three to five trees. Another plan is to apply in the spring 100 to 244 pounds of nitrate of soda, 300 to 500 pounds of acid phosphate, and 150 to 300 pounds of sulphate or muriate of potash.
- (3) In the winter or in early spring before growth starts, cut out all dead and diseased wood from the tree, head back the highest limbs, and then the branches to admit sunlight.
- (4) Apply 1,500 to 2,000 pounds of lime per acre and work it and the manure or fertilizer into the soil thoroughly with a disk harrow or spring-tooth harrow. Keep up this cultivation until midsummer.
- (5) After cultivation ceases for the season, sow a cover or green-manure crop to plow under the following spring. Clover is one of the best leguminous crops in the North, while cowpeas are widely used in middle latitudes and in the South. For a nonleguminous crop rye is the most extensively used, though buckwheat is commonly used in some sections of the North.
- (6) Spray the trees in accordance with the directions given in government and state publications on this subject.

Cleanliness in Dairy Barn.

The milker should remember always that he is handling a human food which is very easily contaminated. Soap, clean water and towels must be readily accessible in the dairy stable.