



# The Home Department

Conducted by  
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## Home Dress-Making

Nearly every one, now-a-days, uses paper patterns in cutting out garments, but not every one has perfect success with them. To put the various parts together properly is an art, and requires some little idea of the business of dressmaking, or other sewing. The difference between the tastefully dressed woman and the woman who always looks like a dowdy is not the difference in material, but depends upon the cutting, fitting and putting together of the various parts. One who has tried dressmaking has learned that, while some of them understand their business, others cannot be trusted with the scissors and sewing machine, not to mention the paper pattern. Even paper patterns must be handled with intelligence.

A pattern must be followed closely; it is supposed that their makers know their business, and have their reputation to sustain. But sometimes the patterns seem "possessed," and simply will not work. But the fault is rarely in the pattern; it is usually a misadjustment to the cloth or to the figure to be fitted. The perfectly proportioned woman is seldom found in the dressmaker's hands; a figure whose main measurements correspond with a 36-inch bust may have a narrower back or a longer or shorter arm than the pattern. A slim figure may be shorter, a stout figure taller than the average, while a hollow chest or large hips may cause measurements to vary. But with ordinary care and a little intelligent thought, with a correct selection of the pattern, it can be adjusted to the figure.

In measuring for a pattern, the tape line should be placed over the fullest portion of the body. In measuring for a skirt, let the starting point be upon the hip, six inches below the waist. The waist may be small in proportion to the hips, and it is easier to take in the seams at the waist line than to widen the skirt where the hips are fullest. If, instead of the waist being small, it is large in comparison, the hip measure, starting six inches below the waist is still the best, for in such cases the seams should be cut larger near the top, so they can be let out to the size required. Do not interfere with the outline of the skirt pattern. Many women have a habit of whacking it off ruthlessly at the top or the bottom, and then blaming the pattern-maker for her spoiled garment. If the skirt pattern is too short, measure exactly as many inches as the pattern is lacking and insert a piece of that width just above the knee, and the hang or slope of neither the top nor bottom will be altered; the correct flare will be retained, and the top will adjust itself about the hips. If the pattern is too short for the figure, ascertain the exact length required, then fold a tuck straight across the pattern a little above the knee line. The tuck should be just deep enough to take up the overplus in length, and it should be pinned securely in position.

This lengthening or shortening process should be repeated on each sep-

## BETTER THAN SPANKING.

Spanking does not cure children of urine difficulties. If it did there would be few children that would do it. There is a constitutional cause for this. Mrs. M. Summers, Box 169, Notre Dame Ind., will send her home treatment to any mother. She asks no money. Write her today if your children trouble you in this way. Don't blame the child. The chances are it can't help it.

arate gore at the same distance from the top of the pattern, and if the projecting piece formed by the tuck is turned in on the outer or bias side of each gore, the skirt will hang perfectly, its length will be correct, and the home dressmaker will, by matching the notches and other markings, according to directions on the pattern, have little difficulty in getting out a satisfactory garment, if care is taken in putting the seams together without "puckering."—Selected.

## Sauer Kraut

Select only solid, perfect heads. Cut the cabbage early in the morning and let lie in cold water half an hour before slicing. Have the barrel or keg well scalded, clean and well aired. Put a layer of one pint of salt in the bottom of the barrel, then a layer of finely sliced cabbage about six inches deep—some say a bushel of sliced cabbage—and pound the cabbage down tightly; then another layer of salt, alternating cabbage and salt until the barrel or keg is full, adding a last layer of salt, and pounding each layer of cabbage down tightly as it is put in. Cover with a clean cloth, then a wooden cover, and put a heavy weight on the cover. The cabbage will make its own brine and it should be kept weighted down so the brine will cover it, else it will spoil. While fermentation is progressing, the cloth over the top should be washed clean every day to remove the scum that gathers, doing this until it begins to clear well. When fermentation ceases, which will be in about two weeks in summer and four in winter, the kraut will be fit to eat. Be sure to cover and weight every time any is taken out.

## Query Box

A. M.—Visiting cards vary but little in size or shape from season to season.

Anna.—Mrs. Garfield is the only private person who has the right to a free use of the postal service.

Mrs. S. J.—Your garments should be hung out to air and freshen every time they are used, and this will free them from any odor of perspiration.

Querist.—The Mississippi building on the exposition grounds at St. Louis is a copy of Beauvoir, the home of Jefferson Davis on the Gulf coast, and its construction cost \$1,500.

Frank M.—The area covered by the St. Louis exposition is 1,240 acres. The great Corliss engine that furnished the power for the Centennial exposition at Philadelphia had 300 horsepower; at the St. Louis exposition, one engine has 8,000 horsepower.

L. C. M.—The subject is not that may be discussed openly in a family journal, though its importance is not to be denied. You will find it thoroughly treated in the popular medical works to be had of your physician, or from the public library.

Housewife.—For scouring the zinc, use a little coal oil, or bath brick pulverized, and lime; wash in hot water and polish with common whiting. Some kinds of acid will brighten it quicker, but this method is better.

Laura C.—To restore the color of the black lace which has become rusty, wash in a solution of strong vinegar and water, rinse in coffee, and iron while damp with a piece of thin flannel laid over it.

Hattie.—You can brighten the isinglass windows in your stove by rub-

bing quickly with a soft cloth dipped in vinegar and water, going well into the corners, if they cannot be removed from the stove.

Busy Bee.—A mixed lot of hardy bulbs will do very well for your outdoors bloom, but the indoors, large bulbs of the Roman hyacinth will give better satisfaction, though they will cost more.

Bashful.—The defect is more apparent to you than to any one else. Try massaging the lobe of the ear to make them smaller. Red hair is considered beautiful by many people, and is far from objectionable if given good care.

Worried.—Get one ounce of glycerine and three ounces of rose water, and put in a bottle. At night wash the hands well with warm water and some good white soap, then dry carefully, and pour into the palm a few drops of the mixture, and rub all over the hands and wrists until it dries in. If the skin is badly chapped, use common corn meal with the soap, and scour the hands and wrists well with it before washing it off; always rinse in clean warm water before using the glycerine. Don't use scented soap.

Fred L.—To remove the stains of paint from the hands and face, wet the spots with turpentine before washing, and rub with a soft cloth; if tar or machine grease, rub the spots with lard, rubbing it well in, and then wash with warm soap and water, using a handful of corn meal with the soap, and scour well. When dry, apply the glycerine mixture, as above. A boy has as much right to look nice as his sister, and should try to do so.

## Requested Recipes

Pumpkin Custard.—Pare and cut up sufficient raw pumpkin to make two quarts of blocks; put them into a steamer with one cup of water and half teaspoonful of salt. Steam until perfectly tender; there should not be a particle of water when the pumpkin is done. Press through a sieve, add two tablespoonfuls of butter, and stand in an ice chest or where it will keep cold, until morning. Then add to the pumpkin one pint of rich milk, three eggs beaten with one cup of powdered (or pulverized) sugar, teaspoonful of powdered cinnamon, and the grated rind and juice of one lemon. Turn this mixture into small custard cups and bake in a moderate oven for one hour. Serve cold with a teaspoonful of whipped cream on each custard, dusted thickly with powdered sugar.

Panned Oysters.—Place small squares of toast in a pan; place on each one as many oysters as can be laid on without crowding; season with pepper and salt and a bit of butter and cook covered in the oven until plump and curled at the edges. Serve very hot.

White Sauces.—One cup of milk, one tablespoonful each of butter and flour and half teaspoonful of salt. Heat the milk slightly in the top of a double boiler; after rubbing together the butter, flour and salt, add a little of the heated milk and mix thoroughly. Add the mixture to the milk in the boiler and cook with the water boiling until well thickened, stirring often to keep it smooth. This sauce is used for cream toast, creamed vegetables, and escalloped dishes.

Baked Fish.—Have your fish cleaned nicely, salt and fill with bread crumbs and lay in a pan, dredge with flour and drop bits of sweet butter all over it; into the pan pour a little water,

and put to cook in a moderately hot oven, basting often with the slightly salted water in the pan until done. For a sauce, add to the water left in the pan one tablespoonful of Worcester sauce, one of good tomato catsup, and the juice of a lemon; beat a heaping teaspoonful of flour in a little cold water, and thicken the gravy in the pan by letting it boil up once, and serve hot.

## Hardy Bulbs

It is to be hoped that you have sent in your order, ere this, for your bulbs for either indoors or outdoors planting, for it is quite time they were in the soil. It is not yet too late, however, and you should try to have at least a few, both for the spring garden and for the house. There is nothing surer to bloom, and surely nothing sweeter than these little children of the spring sunshine. Bulbs should be put into the ground as soon as received. The florist sends them out wrapped in paper, and the wrappings should not be removed, especially from lilies and such bulbs, until one is ready to pot or plant them, as they part quickly with the moisture when exposed to the air. The scales of lily bulbs often become soft and flabby when left in the light, as they have parted with what is the life-blood of the plant. If it is not possible to plant your bulbs as soon as received, put them in the cellar, or some other cool, moist place, and attend to the matter as soon as possible.

It is best to have your bed or soil prepared before the bulbs reach you, so that there shall be no delay. The best soil for bulbs is a sandy loam; if your soil is rather heavy, lighten it with sharp sand and turfy matter, adding a quantity of old, well rotted manure, such as may be found about an old barn or cow shed. Do not make the bed where the water will stand on it during the winter. If the situation is low, dig the ground up at least a foot deep, and fill in six inches deep with old crockery, tin cans, old shoes, or any such refuse, and then add your soil, rounding the bed up a little, and planting your bulbs properly. Any florist's fall catalogue, which can be had for the asking, will tell you at what depths to plant the different kinds of bulbs, and the treatment to give them. Unless you have studied these catalogues, you have no idea of the amount of information as to plant life and culture directions, general instructions as to hardiness, habits of growth, etc., one can get from this source. Put a loop of twine through the back of the pamphlet and keep it hanging on a nail where you can reach it while "resting" during the day. Of one thing, however, I must warn you—there is no failure in the catalogue garden, however many there may be in your own.

## Chinese Sacred Lily

In answer to several correspondents, will say, the Chinese sacred lily is a hardy narcissus, of the polyanthus kind. The bulb should be put in water, not soil, though it will grow in soil. A dish, or other suitable receptacle, holding about two quarts of water is a good sized for one bulb, and in the bottom of this should be placed a teaspoonful of sand, on which the bulb is to be set. Around the bulb and on top of it should be piled any pretty pebbles, bits of rock, or even pieces of pretty broken crockery, and the dish then filled with water and set in the sunshine. Growth will begin immediately, both root and foliage, and in a few weeks the flower spike will appear. The pebbles are used to keep the roots from pushing the bulb out of the water. As the water evaporates, more should be added of a tepid temperature. Should the water incline to get sour, or "slimy," do not pour it off and refill, but pour fresh, tepid