

and other necessities, when occasion demands them.

Cleaning White Woolen Articles

A white shetland floss shawl or headwrap can be nicely cleaned by washing it in hot flour. Have a large pan filled half full of flour (or enough to wash the goods in), put the article in the flour and rub lightly with the hands, as you would in water. If the article is very much soiled, leave it immersed in the flour a couple of days, then shake out and put into clean flour; rinse in this clean flour, and the dirt will all come out. For cleaning white furs, shake and brush out all dust, then put it into a pan of hot corn meal or flour, and rub this gently through the fur until it looks soiled, then brush the meal from the fur, beating lightly with little switches; cover a second time, using hot meal, and rubbing into the fur; some recommend corn starch for the second rubbing; rub until the dust is taken up, then shake out, hang the pieces in the sunshine and let thoroughly air. The corn meal is best for dark furs.

Odds and Ends

Patent leather should not be handled when cold, as the enamel will crack, or break. The chill should be taken off by holding near the heat, or by rubbing gently with the hand until the leather becomes pliable, before putting the shoe on.

For cleaning ice-wool articles, put a quart of clean, hot flour into a pan or bowl and wash the article as in water, rubbing gently between the hands. After the flour looks dirty, shake it out, and repeat the process until the wool no longer soils the flour, then shake good to remove all flour and the article will be "as good as new."

One of the best cleansing fluids is made as follows: Mix one-fourth ounce each of carbonate of ammonia,

fluid chloroform and sulphuric ether with one quart of distilled benzine. Shake well; pour a little out at a time, keeping the bottle well corked, and with a soft sponge or piece of the goods (or cloth the color of the article to be cleaned), dipped in the fluid, apply to the stain. This is especially good for salmon stain, or any oily fish stain. If the stain is of long standing, the fluid may have to be changed and repeated until it eats into the substance, and the work must be done where there is no fire, as the fluid is very inflammable.

For polishing the silver in daily use, make a paste of whiting and vinegar; wash the pieces of silver first, then rub with this paste while still wet; lay on a large waiter and set in the sun to dry. Then rub with a soft flannel cloth, rinse in very hot water and dry thoroughly, finishing by polishing with chamois skin. A soft brush may be used to get the whiting out of the carvings, if any. Large department stores, or groceries doing a big business keep the whiting, generally costing about three cents a pound. A pound will last a long time.

Cooking Meats by Stewing

There are two methods of stewing meats; in one, the meat or poultry is partly fried in butter, drippings or other fat, until perfectly seared on the outside, after which a sufficient quantity of water is poured over it, brought to a boil, and kept at simmering point until perfectly tender, and the water mostly evaporated. It is contended that the water should be boiling hot when poured on the hot, seared meat, as, if cold water is used, the shock of the cold liquid hardens the meat. This, however, is a matter for the cook to decide.

The other method differs. The meat is not fried, but packed loosely in a pan or kettle, with sufficient cold water or stock to cook, and kept simmering slowly until perfectly done. This is the method observed in making Irish stews; for two pounds of neck or loin of mutton, the time required is usually two hours; but for tough meats, which are the parts generally chosen for stews, four or five hours are usually required. The fire may be allowed to gradually die out as the meat gets nearly done, and it should be left in the water, covered, until the water is cold.

For stewing, very little fuel is required, the little water used being only kept at boiling point, not being allowed at most to more than bubble, so as to extract as much nourishment as possible from the meat, the nourishment being absorbed in the sauce, or gravy, or by vegetables, which should always accompany this form of cooking. The kettle should be closely covered during the process of cooking, to keep in the steam.

Tough meat, unfit for any other process of cooking is made perfectly delicious through proper stewing, and the meat requires very little attention, except a few skimmings at the start. Barely water enough to cover the meat is used at first, and only sufficient more is added as it boils away, to prevent scorching.

Requested Recipes

English Muffins—Heat one cup of milk to the scalding point in a double boiler; add one-quarter cup of butter and cool; when luke-warm, add one-half cake of good yeast dissolved in one-quarter cup of luke-warm water, a saltspoonful of salt, and a level teaspoonful of sugar. Mix with one and one-half cups of flour; beat five minutes, cover, and

let rise very light. Bake in greased muffin rings on a griddle, or in muffin tins in the oven. The latter way is most satisfactory.

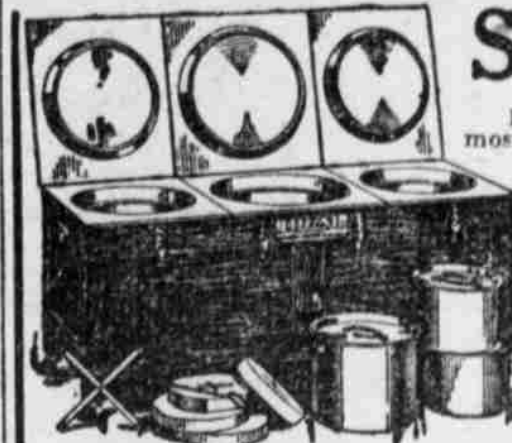
Raisin Bread, or Biscuit—Sift five level teaspoonfuls of baking powder (must be barely level) with three cupfuls of flour, and add a saltspoonful of salt; cream one-fourth cup of sugar and a rounding table-spoonful of butter together and add three well-beaten eggs, a few gratings of yellow rind of lemon, the flour, and one cupful of milk. Add one cup of seeded raisins and two table-spoonfuls of finely shredded citron. Knead on a well-floured board, adding a little more flour to make a good, firm dough. Bake in buttered pan, in a loaf or in smaller

biscuits, and do not use until the second day, when it is fine for picnic luncheons.

Maple Sandwiches—Take an equal number of slices of whole-wheat and white bread, and cut out with a circular cutter. Butter and fill with maple cream and place together in pairs, one of each kind of bread. To make the cream, take one-half pound of brown sugar, one-half pound of maple sugar, one-half cup of water and half a teaspoonful of cream tartar. Boil these together until they form a soft ball, when dipped into cold water. Pour out into a shallow platter and when nearly cold, beat with a fork until thick and creamy.

Any of these are nice for picnic luncheons.

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