

THE HOME DEPARTMENT

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cup of molasses; one tablespoonful of melted butter; one teaspoonful of soda; one teaspoonful of salt. Mix all together, put in quart cans, or smaller ones, and steam for two to three hours.

Washing Blankets

The old-fashioned way of washing blankets was generally very unsatisfactory, where soap was used freely, for in spite of care and labor bestowed during the cleansing process, they were apt to have a harsh feeling, or to seem stick and disagreeable to the touch as soon as dried. To give satisfaction, shred and thoroughly dissolve half a cake of good white soap in hot water; pour it into a tub containing enough cold water to cover the blankets; add two ounces of pulverized borax, and when this is dissolved and well stirred into the water, put the blankets into it, press them well down into the water and leave over night. In the morning squeeze them out of this, and rinse thoroughly in cold water in which a little more borax has been dissolved. Squeeze them from this water and give them a second rinsing in clear water before putting them in the bluing water. When well rinsed in the blue water, set the tub containing the blankets under the clothes line, and squeeze all the water out that you can with your hands, but do not wring. Then lift them by one edge and pin on the line to drip and dry. Let them hang by this one edge until that side is dry, then turn the other edge to the line and pin this side, letting the dry side go free. If cold water is used, flannels will be soft and not shrink. When perfectly dry, take from the line, fold evenly, roll into a small bundle and drop into a bag made of new domestic—the unbleached will do, tie the mouth of the bag up tightly, and the moths cannot find them.

Fitting the Skirt

In fitting the skirt pattern to the figure of the stout, short-waisted woman, the skirt should be pinned around the hips after first allowing it to drop down at the front until the front gore hangs absolutely straight. Remember to pin the skirt around the hips—not the waist. Try to have the bottom of the skirt on a straight line, and do the allowing at the top of the skirt. When the front is hanging straight, and the bottom is even, then begin to pin the top to tape at the belt-line, allowing for one hip being higher than the other at this place. The inverted plaits and placket edges should be made to come closely together at the exact center of the back—not flaring or fan shaped when loose. Carefully secure these positions with pins; the darts and seams from the hip line to the waist are then fitted to the figure; the belt should be passed around the waist line and pinned in place before cutting off the surplus, if any, at the top of the skirt. Finish and fit the hips perfectly before fastening the belt to the skirt, and this will prevent the unsightly sagging, or uneven gores that otherwise would ruin the set of the skirt.

Fruit Catsups

Many kinds of fruit may be used for making catsups, and all are good for use with meats. In some instances an added tang is imparted by a little horse radish, or flavor of onion or lemon juice. Where grapes are used, wild or cultivated, the fruit should not be perfectly ripe, but just "on the turn." To six pounds of grapes, washed and stemmed, allow three pounds of brown sugar, a tablespoonful each of cloves, cinna-

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ing in the center of the back. The pattern, No. 6746, is cut in sizes 2, 4, 6 and 8 years. Medium size requires 1 1/2 yards of 36 inch material.

No. 6697—Ladies' Dress—A simple frock for morning wear and one that can be made suitable for other uses by selecting dressy materials. The plain blouse has front closing, regulation sleeves and a removable peplum. There are pretty collar and cuffs of contrasting material. The three piece skirt closes in front and may have high or regulation waistline. The pattern, No. 6697, is cut in sizes 34 to 46 inches bust measure. Medium size requires 4 1/2 yards of 36 inch material.

No. 6728—Girls' Dress—This model provides a coat suit for little women. It has a loose sacque blouse or coat fastening in front and with sleeve cut in one with the body. A handsome collar trims the neck. With this is worn a two piece skirt, very slightly gathered across the top of the back. The pattern, No. 6728, is cut in sizes 8, 10, 12 and 14 years. Medium size requires 3 1/2 yards of 36 inch material.

No. 6732—Ladies' Three Gore Skirt—One of the newer models is here shown, with flat effect in front and back and front closing. The tunic is only slightly circular in cut and is cut away in ornamental outline in front. The waistline is either raised or regulation and the belt is in front only. The pattern, No. 6732, is cut in sizes 22 to 32 inches waist measure. Medium size requires 3 3/4 yards of 44 inch material.

No. 6750—Boys' Suit—This suit is novel in the closing of the underwaist. This is seamless back and front and has tabs at the shoulders and at the waistline which button from front to back. The trousers open at the side seams and have a straight edge. The coat is plain, with center front closing and open neck or high band finish as preferred. The pattern, No. 6750, is cut in sizes 2, 4, 6 and 8 years. Medium size requires for blouse and trousers 2 1/4 yards of 36 inch material; for underwaist, 1/2 yard of 36 inch lining.

13-8-43—Collar and Cuff Set—This pattern of a collar and cuff is a most popular shape and size and is suitable for a one piece dress or separate waist.



from burning; bottle and cork tight. Whether for catsup, jelly or jam, the big wild grape is of far better flavor than the dark cultivated varieties. For catsup, jellies, jams, the fruit should be just turning in color—not green, nor yet too ripe. Over-ripe fruits have not so good a flavor as those just matured.

Cucumbers

There is nothing in the cucumber more than in many other vegetables that should cause bowel troubles if properly masticated, and eaten at the proper time and in suitable quantities. If not properly masticated, and the seeds are allowed to get too hard before using, the delicate membranes of the stomach and intestines will be irritated, and the increased peristaltic action may induce looseness. The common precaution is to thoroughly masticate every particle of the vegetable, and use it in moderation at all times. Pickles of all kinds are accused of causing many gross ills, but even these may have a place in the diet if used with the right foods and at the right times.

Rice Starch

Rice starch is excellent for lingerie garments; wash one-fourth cupful of rice, put into a quart of boiling water and boil slowly, adding water as it boils away, stirring frequently; cook until the rice is a pulpy mush; to this add one quart of boiling water and strain through a white flannel bag without pressing; hang up and let drip as long as needed; then, if too thick, dilute to the proper thinness with cold water, and use the starch warm. Rice starch will give a stiffness like new goods to delicate muslins or linens.

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mon and salt, with one of extract, or juice of lemon, with two cups of vinegar of good strength. Set the vessel containing the grapes in another containing boiling water and cook for an hour, stirring occasionally; then rub through a colander to remove skins and seeds; add the rest of the ingredients to the pulp and boil until thick, stirring to keep