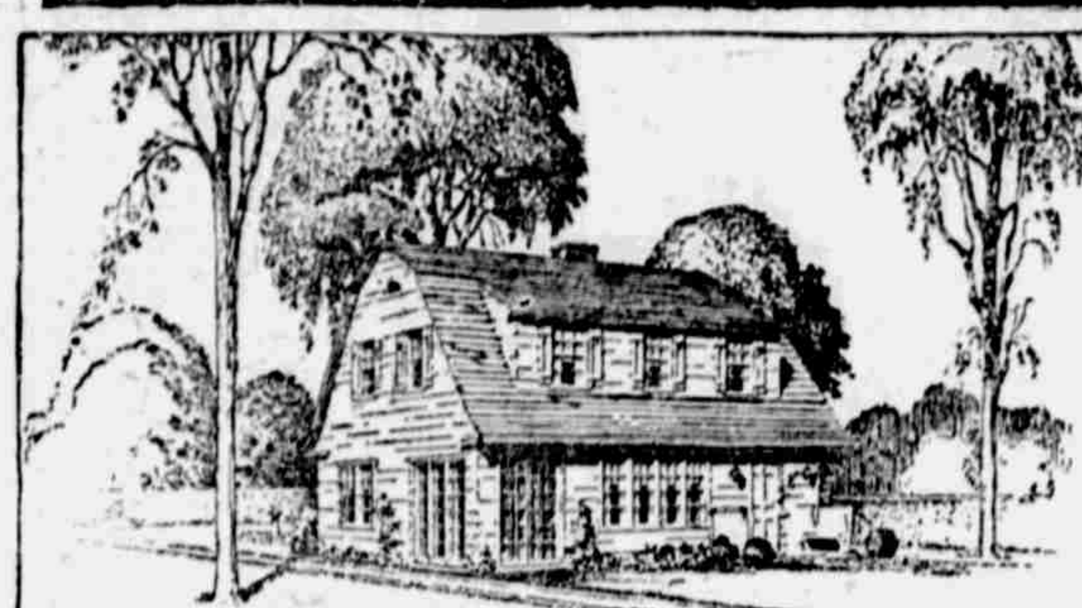
The HOME HARMONIOUS

by Anita de Campi



DUTCH COLONIAL STYLE.

WHAT could be more inviting than those two comfortable seats which one comes upon at the end of the flagged walk leading to the main entrance of this Dutch colonial house?

The skillful housewife who wields the scepter in this servantless household, and who hasn't had time to tidy up before Mrs. Smith runs in of a summer's morning for a few minutes' chat, will detain her neighbor here, in the fresh air, and thus preserve untarnished her reputation as a spick and span housekeeper.

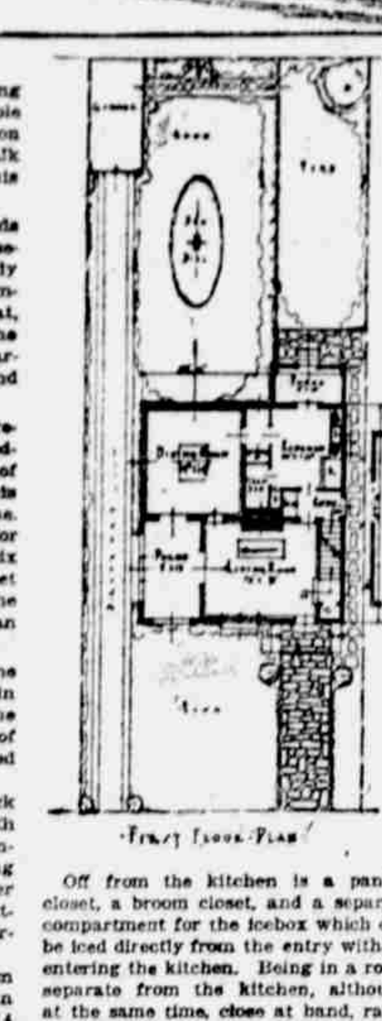
To balance the attractive arrangement just described, there is a glazed-in side porch on the opposite end of the house. French doors flood this little porch with a wealth of sunshine. Also, it is an ideal rainy day place for the children. If it be floored with six inch by six inch square red tile set with large dark mortar joints, the porch is doubly attractive and can readily be tidied.

The living room, upon which one gains direct entrance from the main entry and which connects with the porch just described by means of French doors, is carefully proportioned and well lighted.

Facing the entrance is a large brick and tile fireplace with a tile hearth to which a bed davenport is a fit companion piece. Four large double hung windows, each with a large number of small panes, a good place for a built-in window seat, lend cheer to this arrangement.

Jutting off from the living room from which it is quite separate, as only an ordinary sized door connects, is a 14 foot 6 inch by 14 foot dining room, one side of it opening on the glazed-in porch previously described, another facing a simple but decorative garden arrangement, and another leading to the kitchen from which it is separated by a butler's pantry.

This suggests that a hinged table which can be folded down against the wall would be a handy article to place up against the wall and under the small window which lights the pantry. When guests are expected, the side dishes and desserts can be placed in readiness on the table, a built-in china cabinet being within easy reach.



First Floor Plan

Off from the kitchen is a pantry closet, a broom closet, and a separate compartment for the icebox which can be iced directly from the entry without entering the kitchen. Being in a room separate from the kitchen, although at the same time, close at hand, rapid melting of the ice on baking days will not be experienced. Relief from this common drawback of old style kitchens will be appreciated by the economical housewife.

Stepping down from the rear porch at the kitchen one is greeted by a well kept lawn centered about a sun dial set in a bed of flowers. Surrounding the lawn is a border of flowers. Here, too, we find the yard which can be divided into a vegetable patch and drying space, the remaining portion being given over to a garage and drive.

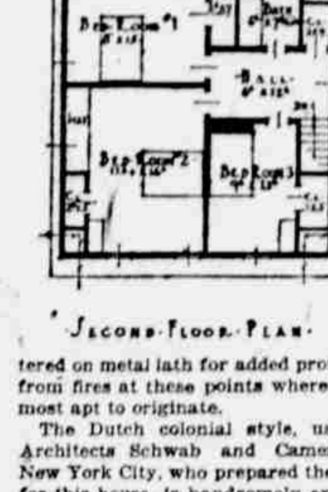
Reëntering, we find three bedrooms upstairs. The master's bedroom, which is 12 feet 6 inches by 16 feet 6 inches, has a large window seat built-in. If made of red cedar or other mothproof wood it makes a convenient place for unseasonable clothing.

Each of the other bedrooms has a fair sized closet, and all are only a step from the bathroom, which contains a linen closet.

Down in the basement we find furnace and coal room and a laundry. The coal room has an unusual feature, its bottom being hopper shaped to facilitate coal shoveling. Another interesting point which should be mentioned is that the ceilings over the coal and furnace room have been plastered on metal lath for added protection from fires at these points where fire is most apt to originate.

The Dutch colonial style, used by Architects Schwab and Cameron of New York City, who prepared the plans for this house, is handsomely executed in clapboard and shingles or may be carried out in stucco.

House [illegible]	= 22497
Porch [illegible]	= 250
	22747
Subtract Unexcavated Portion 18 x 15 x 3⅓	− 900
Total Cubage	21847
Exterior	= White
Blinds	= Green
Roof	= Natural



Second Floor Plan

Bright Sayings of the Children

A small boy looked longingly into a store window where a shining new bicycle was displayed. Shyly he entered and, approaching the proprietor, said. "If you'll keep that bicycle till I'm growed up to a big man I'll buy it of you." C. I. C.

Jerome has command of an unusually large vocabulary for a child of his age and also is in the habit of doing things thoroughly. On a recent occasion, his uncle came into the house and found him crying.

He said to the baby: "Come play with uncle."

To which Jerome answered: "I cant."

Uncle asked: "Why can't you?"

Jerome answered: "I'm busy cwying," and went on with his self appointed task with all the vigor at his command. E. P. S.

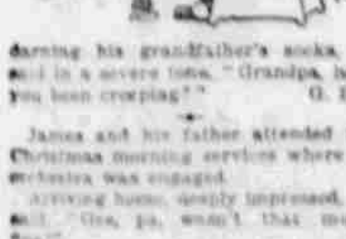
Frank's sister can toddle about by herself, but Joe's brother is still at the creeping stage.

The other day Frank was visiting at Joe's house, and when he returned home his mother asked, "How big is Joe's brother?"

In a superior tone Frank replied, "O, he's just one of those underfoot babies that you stumble over." E. L. R.

George had been reprimanded several times for creeping and wearing holes in his stockings.

So when he saw his grandmother darning his grandfather's socks, he said in a severe tone, "Grandpa, have you been creeping?" G. B.



James and his father attended the Christmas morning services where an orchestra was engaged.

Arriving home, deeply impressed, he said: "Gee, pa, wasn't that music fine?"

His father agreed with him. Whereupon James informed him that they just "violined it, drummed it, and horned it." G. L. T.

Verna is the proud sister of (in her estimation) the most darling baby brother in the world. The other day she went up to him and, throwing her arms around him, remarked: "O, you little doll, you're so sweet I can kiss all the soft off of you," referring to his cheeks, which are soft and rosy. E. L.

Henry was fond of pets and teased for every animal he saw. When his baby sister arrived his grownup friends tried to tease him about trading her for a dog or cat they happened to have. He would always say he would not trade. One day a woman who had some fine rabbits offered to trade one for baby sister, but he still said he would not trade.

"Doesn't she cry a lot?" she asked.

"O, yes, but we like her cry," he said. E. H. M.

Nurse told Wayne he might go in and see his baby brother. He walked into the room and stood by the bed looking at the baby, and finally he exclaimed, "Well, when is he going to get out of bed so I can play with him?" E. M.

The doorbell rang violently the other morning, and upon answering it I was greeted by a chubby, rosy faced boy.

"Say, Mrs. B.," he asked, "us kids would like awful well to borrow your little boy's big sled. Can we?"

"Well, yes," I answered, rather unwillingly, "if you promise not to break it and to bring it right back."

"Say, listen," the youngster returned earnestly, "if we bust it, we'll either pay for it, or mend it, or buy a new one, that's guaranteed!" E. C. B.

One day young aunty was left in charge of the small apartment and the two children.

"I'm going into the kitchen to prepare baby's milk, Bobby," she said importantly; "you be sure to call me when he wakes up."

"O, you'll hear him for yourself," flung Bobby, "that kid turns himself on the minute he wakes up—he's his own alarm clock!" F. J.

Sara Ellen and her mother were waiting for daddy to come home.

She said, "I hear something."

Mother asked what she heard and she said, "I hear daddy's tracks now." S. H.

As Billy came into the house aunty exclaimed: "Why, Billy, where did you get that great scratch on your face?"

"Well," informed Billy, "I just had a fight with Wally, and he got the worst of it even if I didn't leave an advertisement on his face like he did on mine!" F. J.

THE COOK BOOK

By Jane Eddington

MADE FROM RICE.

Whatever favorite cereal we may not be able to find in the market on a given day, rice will be there almost to a certainty. Whether you want to prepare the simplest of meals, or the most elaborate, rice can be used from the soup to the sweets. Whatever be your physical condition you can eat rice. It is often the first food given to those who have been down to death. Perhaps if they had eaten more rice they would never have raced down that slope.

If you want to make a menu highly representative of some country you can almost surely use rice appropriately. The Indian curry and the kedgeree, the Turkish pilaf or pilau, the Chinese dishes of the type of chop suey, the Italian rice dishes like the saffron rice or risotto of Milan, the Spanish rice dishes with peppers and tomato, the French and German "milk rices," and the French "gateau de riz" which is the same as our old fashioned rice pudding baked in a great sheet—these are a few of the nationally characteristic things made from rice.

Has Many Possibilities.

If you want to extend some meat or fish or even a gravy, make it go a long way, use some rice with it. If you want a rice dish that is fully equal to meat, use cheese with the rice. If you want the most elegant setting for any creamed preparation, serve it in a rice border, formed in a ring mold. If you want something almost equal to an ice cream, steam rice in milk and chill it for a pudding to be served with a preferred sauce or cream only. If you have to be economical, and still want to have fine seeming dishes, there is nothing that will serve you so well as rice.

If you want to eat the simplest foods for health's sake, for religious motives, for thrift motives, or because you have time only for preparing the simplest things, use rice. Learn to use it in all its wondrous variety, and first learn to cook it simply. If you want to make rice water for a soup, make it, but do not cook rice in a lot of water. It is not necessary. The rice is then more than likely to be soggy, perhaps gray and repulsive looking, and unpalatable. You have wasted some of it, and this is not necessary.

If you are using the oven, you can cook your plain rice in it for a mold, for use with cheese, and for topping with a number of preparations which may be added to it after it is so cooked and further baked to finish. A creamed mixture, if not too thick, will combine with it excellently.

Oven Boiled Rice.

Butter baking dish of right size. Put three times as much water to boil as you are intending to use of rice. Pick over rice and wash well, then drain. Put drained rice into baking dish, pour the boiling water over it, add salt to taste, and cook in hot oven. The water will be so rapidly absorbed that the oven will not be steamed up any more than in baking old fashioned rice pudding.

Creole Boiled Rice.

Pick over and wash rice and put it to drain before putting water to boil. Use three times as much water as rice. For one cup of rice put three cups of water to boil in a kettle of the right size; add salt and any other seasonings, like butter, if you want them in. Add the drained rice slowly, so that the water does not stop boiling, if you want the most perfect effect. Let cook for five minutes with the cover off, then cover and cook over a small amount of fire for fifteen minutes. Uncover and dry off for five or ten minutes. It should be sparklingly white and dry, and not jellylike a bit on top, if you have been careful. Use it in no end of ways.

Vegetarian Rice.

Before putting the rice into the boiling water prepared for creole rice, you may put in some green pepper cut fine, carrot sliced thin or grated, onion, and some bacon fat. Be sure the water has boiled up again before adding rice.

Border Mold of Rice.

This may be called a halo for a dish. For a border mold nine inches across one cup and a half of boiled rice will be required. This mold is large enough for a large chop platter. It may be the halo for curried chicken, or curried lamb, creamed fish, pilaf, creamed vegetables, and for other mixtures. Rinse out the border mold with cold water before packing in the boiled rice, pack the rice into it solidly, and invert. With a spoon one may bank rice around on a plate so as to make a crater for a creamed mixture, if a border mold is not at hand.

Solid Mold of Rice.

A melon mold of solid rice, with a gravy or creamed mixture around it, may be quite elegant, or the mold may be of any shape preferred. For creamed fish it might have the shape of the fish.

Other Molds of Rice.

Line any mold with boiled rice, packing it down slightly so as to leave a well in the center. Fill center with prepared meat or gravy, cover with rice, set mold in hot water in oven, cover with a plate, and bake for half an hour until the mixture is boiling hot at center. Serve from dish or mold, or turn out. Many of the Turkish pilaf receipes call for the burying of cooked chicken in a great mound of rice like this.

Border of Rice for Stew.

One of the least expensive of stew recipes I know of came to me, with others—one in which plain boiled and seasoned beans were served with a border of rice—kidney beans in a good amount of liquid with rice have been much used by the creoles for children. The recipe for the stew in question reads: Two cups of potato, one onion, two tablespoons lamb fat, one teaspoon salt, one cup carrot, one small turnip, one level teaspoon flour, water to cover. Slice or dice the vegetables, and cook until tender with the lamb fat, covered with water. When done drain off liquid for use in sauce, and shake vegetables over fire for minute. Thicken liquid with the flour, and let the vegetables simmer in it a few minutes. Serve on hot platter with border of plain boiled rice. Instead of this inexpensive mixture the finest of chicken fricassees may be served in the same way. Perfectly cooked rice and chicken gravy are a most palatable mixture.

Chicken Curry.

One pound of cooked chicken, cut in small pieces; one onion, two tablespoons of butter, one sour apple, one-fourth cup of ground fresh cocoanut—if you can get it—five cardamom seeds, six cloves—these can be dispensed with—one teaspoon of curry powder, one-half teaspoon salt, a knife point of cayenne pepper, two tablespoons of browned flour, one cup of water. Fry the onion and chicken and apple gently until the chicken is brown—twenty minutes to one-half hour—stir in the flour with which has been mixed the curry powder. Shell cardamoms, and tie them with the cloves in a bit of new well rinsed cheese cloth, and add with the water to the fried mixture, stirring until the sauce boils and is smooth. Add the cocoanut, and simmer for an hour. Serve with boiled rice and condiments.

Rice and Cheese.

A little less than one cup of rice put into one cup of cheese sauce and used as soon as the two are blended, or baked in the oven, may make a most palatable dish, but the sauce must not be too thick. More than this measure, or half, may be used. In combining rice and cheese by this method, the cheese is evenly and perfectly melted, as it is not by other methods, in every case. By this method the cheese seems to go twice as far, and every rice kernel will be soft and savory. A tiny bit of curry powder may be used in seasoning the sauce. The combination should have the consistency of a heavy batter. If to be finished in the oven, butter a baking dish, put in mixture, cover with bread crumbs, and bake twenty minutes.

Quick Creamy Rice Pudding.

Like unto the rice and cheese is this imitation of the long baked old fashioned rice pudding. Make a white sauce of one level tablespoon of butter, one level tablespoon of flour, and one cup of milk, with a bit of salt, and sweeten it with two tablespoons of sugar. Flavor with nutmeg or any other flavor. A little preserved ginger is good. Stir into the sweetened sauce one cup of cold boiled rice, breaking up the latter if necessary, so that the two will form a homogeneous mass, and cook as gently as possible for fifteen minutes. Serve hot or cold. If cold, use whipped cream and garnish it with a bit of fruit or candy.

Creamed Rice Variations.

To white sauce and rice, combined as in rice and cheese and in creamy rice pudding, may be added a bit of leftover chicken, or leftover finnan haddie, some canned salmon, etc. The sauce in such cases should be seasoned with onion juice instead of sugar.

Chilled Rice.

A dessert approximating ice cream may be made by folding whipped cream into cold rice so cooked that each grain is expanded to the utmost, and then packed in ice and salt as in making a mousse. Serve with thick maple sirup or something of that nature. Rice steamed perfectly in milk is perhaps the most ideally cooked for this dessert.

Milk Rice.

Wash one-half cup of rice three times in boiling water using a pinch of soda in the first. Butter a pint and a half mold, with a hermetically sealed cover, put in the rice, and add to it two cups of milk. Fasten on the tight cover, and set on a wire stand in boiling water which comes to two-thirds the height of the mold in a kettle which can be closely covered. Keep the water in the kettle just boiling for two hours. Let the whole cool a bit before turning out the rice, which should be almost as spongy as whipped cream. This part of the manipulation, getting the rice out of the mold, is perhaps the hard thing. It should come out without breaking. It is excellent hot with some favorite pudding sauce or plain cream sweetened and flavored.

Why I Told My Last Lie.

What Became of the Other.

A lie that will be ever green in my memory I told when giving a luncheon. I exhibited some of my fancy work and a strip of crocheted lace was admired so much I gave it to one of my guests. Turning to my dearest friend and perceiving the injured look on her face, as if to say, "Why, that should have been mine," I hastily tried to make amends by saying, "There used to be two of these strips, but I do not know what became of the other or I would gladly give it to you."

I had just put the other strip back into a cabinet, as I thought.

All was forgotten until they got ready to don their wraps. They stepped into my room. There on the floor lay my other strip, twice as long as it originally was, it seems to me. Everybody smiled as I tried to explain, but no one believed me. A. B.

* *

Too Overcome to Explain.

I told my last lie about ten days ago. About a week previous to this my husband had presented me with a gift in honor of our first wedding anniversary. On this particular afternoon when the personal property man came to the house I was putting on my hat preparing to go to an afternoon bridge game. It was my first experience with a census man and, being in a fever to get away, I was somewhat confused in my answers. After questioning me in regard to mortgages and bonds, he asked if we had any pets, to which I absent mindedly answered no. But just as he reached the door, to my utter shame and confusion, a succession of sharp barks carried from the rear of the house.

The man opened his book and drily remarked, "A bark in this case is as good as a bite."

I was too overcome to explain that I had forgotten, and later while putting on my hat I began to laugh weakly at first and then in bursts of almost hysterical merriment when I remembered that the gift had been two dogs instead of one. M. C. O.

* *

The Unexpected Happens.

I had been disturbed several times from my work by agents that morning, so when a man walked into the office, handed me his card, and asked me if I were Mr. Morgan, I said, "No, he's out of town; won't be back for a week."

He handed me an envelope, and walked out.

Five minutes later this is what I read: "Dear friend, four years since you staked me on that proposition. I am giving the money to this man which he will hand to you in person, with instructions to return it to me if you are absent."

There was no address. I have great reverence for and try always to speak the truth since this affair. L. S.

"PIGTAILS"—By Mildred Burleigh.

Practical and Fancy Needle Work

By Clotilde

FOR LATE SPRING WEAR.

FOR this good looking knitted sweater ten balls of mercerized cotton, No. 5, and one ball of a darker, contrasting color will be needed. Use No. 8 knitting needles.

Cast on 104 stitches. K 6 ribs even.

13th row: * K 6, over, 2 tog, repeat from * to last 6 stitches and k these.

14th row: K 6, p to last 6 sts, k these.

15th row: K plain.

16th and 17th rows: Repeat 14th and 15th rows.

18th row: Repeat from 13th row till there are 12 patterns.

Repeat 13th row.

Next row: K 6, * p 4, k 4, repeat from * to last 6 sts, k these.

Next row: K 10, * p 4, k 4, repeat from * to last 10 sts, k these.

Repeat the last 2 rows for 3½ in. and bind off.

For fronts cast on 66 sts and work same as back.

Upper part of sweater is knitted in the opposite direction. Cast on 60 sts and k for 32 ribs, bind off 35 sts for armhole, k 12 ribs even, cast on 25 sts for armhole, k 53 ribs, bind off 25 sts, k 12 ribs even, cast on 35 sts, k 32 ribs, and bind off. Sew shoulder seams, leaving 8 center ribs of back free for neck.

Sleeves: Cast on 58 sts, k 60 ribs, and bind off. At end of sleeve lift 32 sts and k 20 ribs.

Next row: * Over, 2 tog to end of row. P one row, k one row, p one row, k one row, repeat from * twice.

Join sleeves and sew into armholes.

Collar: Cast on 20 sts. K 5 ribs.

11th row: K 4, * over, 2 tog, repeat from * 6 times, and k to end of row.

12th row: K 4, p 12, k 4.

13th row: K across.

Repeat the last 2 rows till collar is the desired length, finishing with 5 ribs plain. Sew in place as illustrated and finish edge of collar and cuffs with 2 rows of s c in shade No. 1219.

Crocheted belt: Ch 21, making 1st d c in 8th ch from hook, 1 s m, 1 o m, 1 s m, 1 o m.

[Courtesy Star Needlework Journal, New York.]

2d row: 1 s m, 1 o m, 1 s m, 1 o m, 1 s m.

Repeat these 2 rows for desired length, finish ends with tassels, and tack in position as illustrated.

Knitting abbreviations: Knit, k; stitch, st; purl, p; stitches, sts. The asterisk means that whatever directions are given between them must be repeated before proceeding further with directions that follow. A row is to knit once across the work when two needles are used. The term rib is generally used when speaking of the garter stitch, or plain knitting on two needles, and is two rows of plain knitting.

LOVE LETTERS

WHEN WOMAN STOOPS TO CONQUER.

In explanation of the following letter it is necessary for me to say that I had formed a friendship with a man several years my senior, and, partly through a spirit of mischief and partly because I really did like him, I determined to make him love me. He was slow to respond and in reply to my advances would point out the inequality of our ages, his desire for a quiet home life, and my all too apparent liking for dances, theaters, etc. I persisted, however, and after several months was gratified and a little frightened to see that he was thoroughly in love with me. Things continued so between us for about a year longer, when I realized that I no longer had even a friendly feeling for him, so I wrote him a letter requesting the return of all my letters and pictures and a termination of our friendship. His answer follows:

DEAR CHRISTY: In accordance with your request, I am returning all of your letters, together with your pictures and the little presents which you have given me. There is nothing else I can do. At a time like this, however, I think I may be permitted to say a few things which may be of value to you in your after life and which may possibly act as a hindrance to your carrying desolation into another life as you have carried it into mine.

I am older than you by nearly thirteen years, and the love I now bear you is lasting. It is the one love of my life. As you know, I live a rather solitary existence, and since leaving home I have not been much in the society of women, much less had I ever formed anything in the nature of a sentimental attachment for any one until you came.

I cannot blame myself for loving you when you brought your bright, cheery ways, your sunny disposition, and your little mannerisms which I have learned to love so well into my lonely life. What other result could have been possible?

Had you not willed otherwise, I would have kept my love locked in my breast and never given it utterance, for I realized the disparity in our years and our different ideals. But when you showed me so plainly that you found pleasure in my company and minimized the difference in our ages I gradually loosened the bonds on my will and my better judgment and allowed myself to form an attachment for you that will continue as long as I live.

What makes it particularly distressing to me is to realize, as I do, that you never had any real love for me. Just why you should have done this thing is a mystery to me, nor, indeed, does it much matter. It is done. I can see so plainly, now that it is too late, the undercurrent of insincerity that has characterized all of your actions with me. But for the wrong you have done me I fully forgive you and shall always wish you well.

I shall not allow my love for you to embitter my whole life, but it shall be the cause of my taking an increased interest in my business affairs, and perhaps in the years to come I can honestly say that I am glad I knew you in the way I did. Always yours,

[illegible]