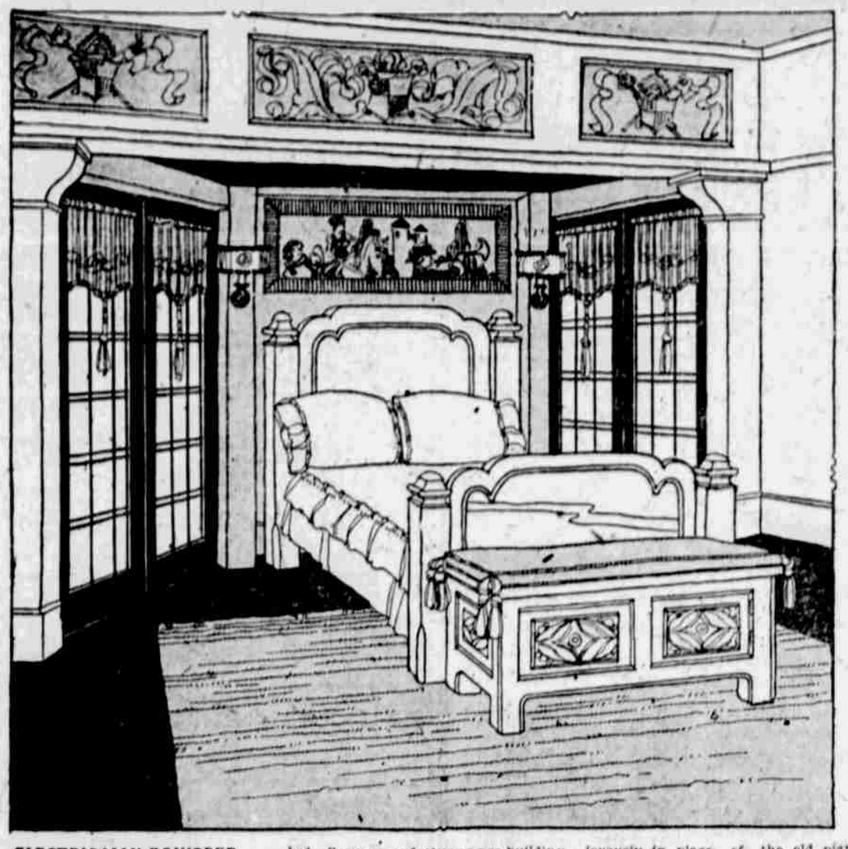
The HOME HARMONIOUS

By Anita McCampbell



ELECTRICALLY EQUIPPED FURNITURE.

ONE of the most marked innovations this season in the field of furniture is to be the introduction of electrical equipment. The furniture itself is to be wired so that connections will be convenient for switching lights on or off without blindly groping about overhead or under foot for electric buttons.

It will no longer be necessary for the housewife to climb on a chair and take an electric bulb out of a side wall light if she wants to attach the electric toaster, or to creep under the table to the socket on the floor or to fasten the attachment to the baseboard across the room, leaving about five feet of wire for the uninitiated guest to trip over. Instead of that the dining table is permanently equipped with sockets at the head and foot, sockets enough to accommodate lamp lights, toasters, percolators, chafing dishes, etc. Manipulation will be simple and artistic in that the mechanism will be concealed.

Under the valance in the side of the bed here illustrated are several sockets. While in bed one has but to reach down, touch a button, and, presto! the electric warming pad is turned on at the foot. Another button and the lights are lit at the head of the bed. Some manufacturers are building reading brackets to the bed headboards, and one has contrived foot posts holding small electric fans.

A standard system of outlet hardware will be on the market, so that any one can have the furniture on hand electrically equipped. The wiring will be a relatively easy matter.

Blessed be the thoughtful mind that contrived the electric finished dressing table. This has a pair of satisfying side lights made to the mirror frame. The lights should be fitted with shield-shaped shades that may be half way revolved to allow full play of the light on the face while performing the sacred ceremony of dolling. There are more outlets at the side of the dresser, permitting the curling iron to be plugged in and heating, while the facial massage outfit is in operation, and all this without forfeiting the use of one of the lights. The hair waver, hair drier, vibrator, and violet ray sets all have outlets and can be used without interference.

China closets, refrigerators, kitchen cabinets, and clothes closets are supplied with lights having door attachments that give light when the door is opened and go out automatically when the door is closed.

Pianos have decorative candle brackets fastened directly to either side of the music rack. These are accepted joyously in place of the old piano lamps.

Tables for summer porches, tea tables, etc., may be wired after the manner of dining tables and will be found most desirable with their complement of samovars, reading lights, fans, and so on.

A few novelties in the way of electric lamp shades are offered. One pretty and easily home made novelty is the worsted shade. This is made of sweater worsted in any chosen color, wound upon wire frames, over and under, over and under, much as basket weavers wind raffia. The thread is wound around each upright wire, so that when finished the wire is covered from the under side. The shades are trimmed with narrow fringe made of the same worsted, and with pompons of brilliantly contrasting wool. They may be left unlined, but are prettiest over frosted bulbs. They can be washed by dipping in gasoline or in warm white soap suds and rinsing in warm water.

Another home novelty is the shellacked shade. Figured linen or silk may be chosen as the material. After it is carefully stretched in shape the shellac is applied, before the trimming is put on. The result is a fair imitation—indeed, I might say, an improvement upon—the painted parchment shades that are so much in vogue.

Bright Sayings of the Children

I had just presented my nephew with a pair of suspenders and then taken him to the show. The picture was interesting and I supposed Ted as interested as myself.

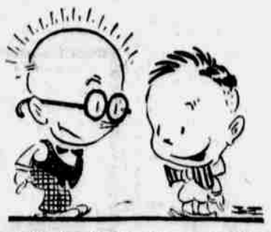
Suddenly he broke the silence by saying: "Aunt Betsy, those suspenders are just dandy. They hold my pants up fine."

I am afraid the audience forgot the picture for a moment. M. K. R.

I have rather a variety of flowers in my garden, and when picking them I occasionally give a few sprays to Grace, my neighbor's daughter, who seems to enjoy the gifts. At such times I make it a point to impress upon her the names of the flowers. The other day I gave her some forget-me-nots, telling her what they were. Her mother was out on the lawn, and, running up to her, Grace said: "Mamma, look—my think-of-mes." E. F. M.

Fay asked her papa for two pennies to purchase two all day suckers for herself and little brother. They were given her and she ran across the street to the grocery store, returning soon with one sucker in her mouth. When asked where Robert's sucker was, she replied "I fell down in the street and lost Robert's penny." W. S. R.

A neighbor was lamenting the fact that he had no hair to my son, Charles. He was busy playing but finally the



neighbor enlisted his sympathies. Charles got up, felt his bald head, and said: "Well, if you want some hair so much, why don't you plant some seeds?" E. P. Y.

Hugh received a bright red vest as a birthday present. A few days later his aunt died and his mother told him that he must go to the funeral. Thinking it a good occasion to wear his red vest for the first time he asked his mother for it:

"Why, you can't wear this bright red vest at a funeral, my boy, when everybody wears black."

Standing straight before his mother, he replied with great determination: "If I can't wear my red vest then I won't have any fun in the whole funeral!" H. M. G.

Billy was entertaining his young aunt's caller until she was ready to appear. The y. a. entered the room as Billy was saying: "You don't has to wash your knees—you wear long pants." K. A. H.

When our youngest child was 4 years old the other three children were larger and wouldn't play with him. So he came to me and said, "Ma, I wish we had more kids, so each could play with each." J. K.

"PIGTAILS"—By Mildred Burleigh

THE COOK BOOK

By Jane Eddington

THE DINNER PICTURE.

A SINGLE small peeled tomato, well chilled, on the side of a salad plate, if the salad is of lettuce and cucumber or alligator pear or honey dew melon and has been set up with care, finishes a charming picture. But such a picture must, like other pictures, be appropriately placed. It might be set on a table which would entirely neutralize its beauty.

The old fashioned linen tablecloth reaching almost to the floor is not a modern setting for a modern meal. It is all right as a background for huge pieces like roast turkey and its "ornaments," or a great roast of any sort—a saddle of mutton or a great crown of lamb—and the rest of the numbers of a dinner built on such large themes. It was all right, too, for the long and large tables, in their day, but today our tables are much smaller, and we live in an age of dirt and expensive laundry bills. It is a disagreeable but true fact that at just one sitting a white tablecloth will receive a complete rim of dirt where it falls over the edge of the table.

Linen for the Modern Table.

Lovely doilies, and off the white, or the more expensive runners, are much more likely to make of the table a picture to the modern eye than the old, beautiful, and almost idolized linen tablecloths which often required such a wicked length of time for their proper ironing. In the modern well ordered home their use is exceedingly occasional.

But to get back to the salad. It is always possible to enhance the dinner picture with the salad. The nibblers, or appetizers, to which we have become addicted, may also and always be prepared in such a way as to be as pretty as a picture. Radish flowers in crisp, fringed celery or olives mingled with ice, or little canapes with garnishes in colors all are pretty. By the way, the fringing of celery removes one old fashioned barrier to good manners, or bad. The selfish person showed selfishness in choosing the little hearts of celery, while, the unselfish and mannerly person always chose the coarser stalks. In expensive service nothing but the hearts were served, but in the homes the celery, vase contained practically all the stems of a stalk.

Garnishing for the Soup.

When we come to the soup, we face mostly a problem of good cooking, for a poor soup is ugly to look at, almost always, and a well cooked one is pretty, and garnishes of many sorts may be used to adorn it. A tablespoon of whipped cream, which must always be salted or it is insipid, is appropriate on all cream soups, and is used on others sometimes. A little grated raw carrot on a mutton broth is eminently appropriate, and pretty, to those whose eye is a little more alive to attractiveness than the man to whom a primrose by a river's brim a yellow primrose was to him, and it was nothing more. (With apologies to Wordsworth if I have misquoted him.)

The centerpiece, the Pièce de résistance, "the remove," in short the meat for the dinner, may be set up as fine and for as handsome a picture as the skill of the cook can effect with design and composition. But how enormously tastes have changed in this respect! I, myself, cannot abide to see a little roast pig set up as in life. His poor eyes look weepy. He seems gagged by the lemon in his mouth, and no matter what the wreath around him is, and how much of a picture is composed, I cannot forget what he was alive.

The calf's head, which the Scotch cook ornaments with little fleurons of pastry and garnishes with green, is on the same order, and so is a cod's head, and as to beef heart with its bulging stuffing and silver skewer, and lately some of the other new meats, they seem to me insufficiently disguised on the platter.

China in the Picture.

The platter meal, the planked meal, the one-piece meal from the casserole or pot, and particularly the plate meal, have come into wide popularity, and the makers of china, rushing into the breach, have even provided us with divided plates on which to serve such meals. These are in doubtful taste or just a present vogue, so it seems to me. These plates limit the plate meal to three items—meat or fish or their representative for the large division, and two vegetables. Perhaps that is all that should go on a plate, but sometimes we do, with reason, want four items. On the other hand, we may want just the one or two, as in many of the adopted dishes like pilaff, chop suey, etc.

China with some color, rather than of the chaste white and gold, has come into wide popularity, especially for daily use, and among those whose patriotic instincts declare for china of American make. Of course, the china we use has a great deal to do with the picture we can make of our dinner. But to have a real picture, we need to be as sparing as possible of dishes, instead of being as lavish as in the old days when vegetables were served in the little individual bird's bath tub-like dishes—too many of them and so many that the meal became sort of rubbishy.

Avoid the Superfluous.

It must be a large table to have one superfluous thing on it, a candle, or worse, a number of them. The burying a table in ribbons and paper flowers will sometimes rank with the old fashion of family motto making for the walls. These things have usually cost far more than they come to, except for children's parties. Too often they represent a waste that sets a bad example.

Without being too Puritanic, we may make a plea for the table whose sole ornament is the food, and that the food be made ornamental in the way it is cooked and served, the cooking being by far the most important of the two. A well cooked meal almost serves itself or inspires clever presentation, though it be nothing more than bacon and greens.

A little item, garnered from an advertising source recently, confirmed the idea that we are beginning to see the pearls that any good food represents. It read: "This shark certifies that the hog came from good stock, that it was cornfed in order that it might be firm and sweet—that it was a barrow hog, so that the meat would be full flavored and juicy—that it was a young hog, making the ham thin-skinned and tender, well conditioned, and fat, insuring the lean of the ham to be tasty."

Menus Becoming Shorter.

In this day of psychological agalysis it ought not to be hard for us to see the beauty in foods, as we see the beauty in fine silks and velvets, without being accused of an entirely sensual interest in it. And for any item it is its own native picture qualities that are worth while, rather than some of the dreadful sophistications that are coming into vogue.

At this time of year the apple is likely to begin to be a beautiful thing, and we could plan no end of menus, with modern simplicity, using the apple somewhere. By the way, the best of modern menus are so short that bread and butter have to be introduced as items. Suppose we take this menu:

Fringed Celery
Cream of Corn Soup
Roast Pork Baked Sweet Potatoes
Fried Apples
Bread Butter
Lettuce Salad
Sponge Cake with Whipped Cream
Iced Tea

Or take this:

Olives to Nibble on
Cream of Celery Soup
Pot Roast of Beef Mashed Potato from Mold
Endive Greens
Bread Butter
A Green Salad
Cut Apple Jelly Cake Coffee

Fringed Celery.

There are a number of ways of fringing celery. For garnishing, both meats and salads, short pieces are fringed at both ends. For celery "croquant," or celery to nibble on, only one end is fringed. Short lengths are also split into halves or fourths and called fringed celery. These curl later if thrown into ice water for an hour, just as do the cut ends which are fringed by making six or eight short cuts lengthwise at the cut end. I think the long split pieces are prettier.

Cream of Corn Soup.

Allow one-half cup of corn, cut from the cob, heated up in a little milk, for each cup of soup made. Allow also, for each cup of soup, as much salt pork, cut in dice, as will yield one tablespoon of fat when sautéed or fried. Some onion may be gently sweated in this fat if this seasoning is desired. Allow one tablespoon of flour for each tablespoon of fat and one cup of milk. Stir and cook until thick, then add the hot corn and seasonings, and cook until well blended. Serve with or without straining. Garnish with a tablespoon of whipped cream lightly salted. A bit of paprika may be shaken over it to finish the picture. If the bread is crisp rolls, this is the time in the meal to eat it—with the soup.

Roast Pork.

Even the best of cooks evade giving a definite description for roasting pork, and perhaps with good reason. If the oven is too hot when pork is roasted, too much of the fat comes out. If the oven is not hot enough the meat is not wholesome. So there you are! You have to have a general knowledge of roasting, or in its place exceedingly good food sense.

At any rate, the oven must be hot at the start to heat the meat through quickly, and then less heat will maintain the temperature gained. A bit of water may be put in to start for the liquids that are used for the basting, and that roast will be the better for frequent basting—both more thoroughly cooked and better seasoned. Salt and pepper may be sprinkled over it at the start, after it has been made immaculate.

Vegetables may be used around it for the seasoning. A small piece of loin, three pounds, with an oven just hot enough, and not too hot, will require one hour of cooking, but it is safe always to allow good measure of time for pork.

Fried Apples.

Wash apples and remove stem and blossom. Make one-half inch slices parallel to the ends. Have the fat—it may be bacon or salt pork fat—hot in the pan and put in the apples. Immediately lessen the heat under the pan. Cook gently on one side, turn with the spatula or cake "spade," and cook on the other. After turning the apples cover the pan so that they will half steam done. This sort of cooking softens the skin so that it will be as tender as the pulp, while other sorts dry and toughen it. If carefully cooked fried apple slices are pretty and may be piled in a pretty way, overlapping, around a roast of pork as a garnish, a wholly right garnish because so edible.

Cream of Celery Soup.

Milk thickened with flour alone may be used as the basis of a cream of celery soup. Have a rather concentrated celery stock or water to add to it, that is, cook celery in a small amount of water and use this water for the soup.

Pot Roast.

One pound of solid meat—chuck—makes a satisfactory piece to cook in a small Dutch oven for four people. If the larger oven or iron pot is used a larger piece of meat must be purchased. After preparing and skewering meat rub it with flour and sear on all sides in hot suet or salt pork fat in the pot. Five minutes to a side is not too much to give for a desirable surface and flavor—but watch it.

After it is seared fry two or three onions gently in the kettle. To perfect the flavor add two or three cloves of garlic chopped fine. The garlic will not declare itself in the finished product. Then add half a dozen hearts of celery in four inch lengths, two carrots cut in thin slices, a little green sweet pepper, and a little green ginger is excellent and procurable at this time of year. If you want to use cloves be sparing. Three or four whole cloves is enough for the pound of meat.

More items may be added, but spare water if you can. The juices from the vegetables and the fat ought to furnish liquid enough from which to baste this roast frequently while it is cooking. If the vegetables are not presentable when the roast is done, too much fire has been used. A tiny bit of fire under a closed hot kettle will do a lot of work.

Cut Apple Jelly.

Apple contains so much pectin that a stiff jelly can be made of its juices, so stiff that it may be cut in squares and served like the candy jellies or pastes. Cook fruit slowly, strain it, add equal measure of sugar, cook over a low fire until it begins to form large bubbles, pour into square mold in one inch layer. Cut in caramel sized squares, roll in sugar. The pinker it is the prettier. Use red checked apples—skin, core, and all.

LOVE LETTERS

THE BIRTHDAY GIRL.

DEAR LITTLE LADY BUG MINE: I have just turned over the month of May on my calendar, and I see that in three days my little girl is to have her fourth birthday. Daddy is writing this birthday letter to his two dear ones to let them know he will be there in spirit when the cake comes in blazing with its four candles. My precious little one must blow out a candle for daddy, and make a wish that he will get well

fast, so that when the cake comes in with five pink candles, he will surely be there. Won't we have a merry time?

Until then, my beloved little girls—for you both are veritable little ones whom I love, and my greatest happiness is to watch over you and care for you—until then, I am fighting desperately this dread white plague, and how futile would be the battle without my two little soldiers at home.

It is because of you that I cling to this life—you, who make everything worth while and beautiful. While I am far away, I know you are praying and fighting with me. How it helps, how it helps.

But now for the birthday again. My nurse has promised to go down to the village and buy a lovely gift for my lady bug. I hope it will please you and give you as much pleasure as daddy has in sending it.

Now back to my battle I go, that I may sooner come to the two I love most in all the world.

With a million kisses and four extra hugs for my wee lady, and all the love of my heart for the birthday girl's sweet mother, I am your adoring

FATHER.

TELEPATHY.

MY Dear One: I thought tonight I should never have been able to take up my pen and write my letter to you. I worked so hard today that I am weary, desperately weary, and the heart seems to have gone out of me completely.

But it is just ten years ago tonight I began writing you love letters you have never received because I have never sent them. I have written them with

the blood of my heart to you, dear Edwin, who meant more to me than all the world but whom fate decreed I should never have.

Sometimes I feel a wave of bitterness toward fate for having dealt me the cruelest blow of all. I had my choice from you and you were patient and everything that was dear and good, but mother and the children had only me to depend upon and I could not leave her, frail, dear woman, to face everything alone while I went away rejoicing in my happiness with you.

Tonight, mother gone, the children scattered in homes of their own, and I here with but the ghost of happiness to haunt me, I feel I cannot bear it, and I pour out my misery to you. I hope you'll hear me, Edwin. I pray every night you will hear my call. Fiona.

Practical and Fancy Needle Work

By Clotilde

MAKING LAMP SHADES.

THIS is fascinating work, and is not too difficult for most women to attempt. The work must be accurately and carefully done, but for all that, it goes rapidly.

Choosing the shape and size of frame and the colors and materials to be used is about as hard as the work. There are so many colors, materials, and trimmings, one has difficulty sometimes making a decision, but the stores always will show the colors over a light bulb, so one can be certain of the effect.

The wire frame is covered with ribbon tightly wound on both the perpendicular and horizontal wires. This ribbon gives something to sew to later. Cut a piece of the ribbon, making it three times the length of the wire to be wound—this is easier to handle than the bolt—slip it through at the top where the round and length wires meet, and tie in a hard knot, leaving a tiny end. Then begin to wind, holding the end in, and when the end of the wire is reached turn in the ribbon and fasten with silk twist.

The frame must be entirely wound before starting on any other work. In winding be sure to cover the wires where the round and length ones join.

If the outside is to have a cover that is put on plain—not plaited—the lining is put in first. Lay it on the inside of the frame, holding it in place around the top with pins, clip around the circle at the top, and cut away, leaving a good half inch margin above the wire it is to be sewed to. Sew all around to the top wire, letting the raw edge go towards the right side. Then stretch the silk on smoothly, sticking pins in at close intervals all around the wire at the bottom. The same width margin is allowed here, allowing it to go toward the right side. The outside materials are put on in the same manner.

Where plaited georgette is to be used, the lining is put in last. For a twenty-six inch shade, five widths of georgette are allowed; for smaller sizes four widths are enough. These must be cut by a thread and seamed together. The upper edge is turned in and gathered—using a long and short stitch. Take these stitches as the long one will stand up on the right side when the thread is pulled up. Do not take too long stitches, and keep them as even as possible.

When ready to put on the frame, the georgette is sewed over and over to the frame between each long stitch. It is a particular piece of work, laying the plaits at the bottom. Each stitch at the top is accounted for around the bottom; and no sewing is done until every plait has been pinned to the frame.

Where the frame has a deep cuff, this is covered before putting the rest on; but where it is only one inch deep, the top covering is brought down over the little cuff.

Gold or silver or other fancy braids are used for finishing around the top and bottom, and the straight frames usually have a deep fringe.

A pretty covering for some rooms is one of those stunning designs in cretonne, and one seen some time ago covered in cretonne was finished round the edge with a white bead fringe. The effect was charming. Not half has been said that might be on this subject, but there is no space for more, and it is hoped that these few hints may be a help.