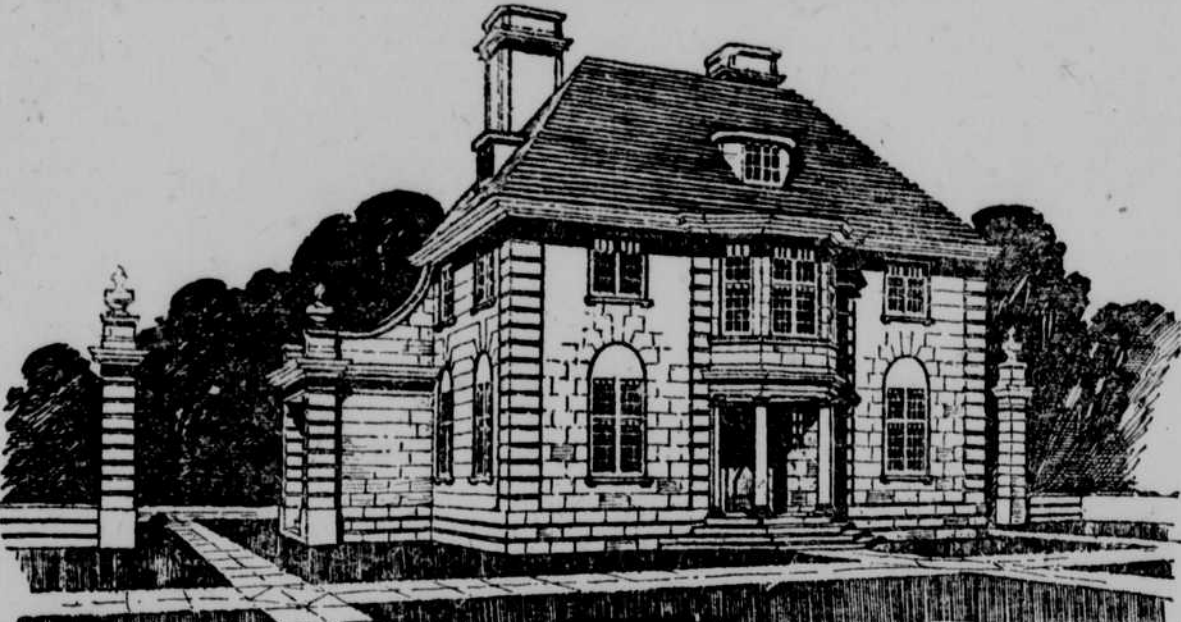


THE HOME HARMONIOUS



MODERN ENGLISH STONE HOUSE.

I HAVE illustrated many different styled-houses in these columns in order to offer the readers as great a variety of suggestions as possible...

This house may, offhand, appear somewhat foreign to many sections of this country, but it possesses extremely interesting features of plan and design.

While illustrated on a rather spacious suburban lot, it is a house that could be built on a restricted and somewhat shallow city lot, such as are to be found in many sections of Chicago and other midwestern cities.

The space under the bay window in the second story is effectively utilized as an entrance porch which with bay window forms an unusually beautiful central feature on the front elevation.

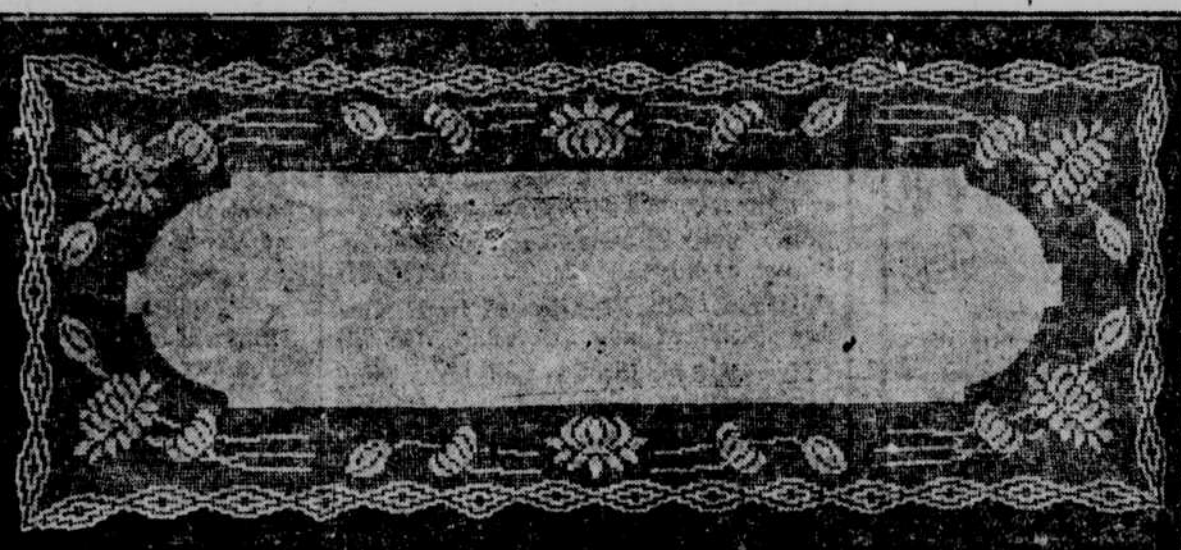
The hall connects with all the rooms, the parlor or drawing room being so arranged that it can be shut off and serve as a library or for other private purposes.

The vestibule and hall are paved with large square slabs of dark bluish gray limestone, laid in a diagonal pattern.

There are fireplaces in all three first story rooms and in two bedrooms on the second story.

The wide sliding doors between the living and dining rooms permit these rooms to be thrown into one, and the open porch off the dining room could be enclosed or be changed to a conservatory.

Practical and Fancy Needle Work



CROCHETED DRESSER SCARF.

THIS handsome scarf is appropriate for a dresser, serving table, or sideboard, and is delightful work to make.

To crochet, chain 87 for 28 meshes, working first double chain in fourth stitch from the hook.

Answers to Sewing Queries.

MISS R. A. B.: I am glad you like the column and have been helped by it. The directions for making the silk bag will be mailed to you.

LOVE LETTERS

IN THE DARKNESS. DEAREST MAXWELL: Do you really not know that there are no evil goblins in the darkness? Because there are not.

mother of day—a mother who drew her soft cloak across the sky—and put out the big glaring sun, so that all living things might rest for a little while in the haven of sleep.

me, and that the soft clasp of the darkness is about us both. In the arms of night there is no room for goblins, dearest; no room for anything save beauty and quiet and love.

THE COOK BOOK By Jane Eddington

PASTRIES.

It requires generalship to make puff paste. You get your materials together, then let them stand and cool their toes.

Is it easy for men to keep step, and in a perfectly straight line? Perfectly easy, after they are trained to it, but watch them before they are.

Begin another turn immediately, turning the paste the reverse way, and folding it as before. Set it to rest in the cool for eight or ten minutes, and then effect two more turns.

completely and to form a square thickness of paste.

Leave to rest for a further ten minutes, and then begin the working of the paste, rolling it out to the length of one and one-half feet and keeping it one inch thick.

Begin another turn immediately, turning the paste the reverse way, and folding it as before. Set it to rest in the cool for eight or ten minutes, and then effect two more turns.

Mary Ronald's Third Point. In her second point Mary Ronald says that it is impossible to tell how much water to use.

Working Pastes.

The slight but perfect working is the greatest business in making any pastry, whether it is a simple one for pie crusts, tarts, cookies, ornamental cuts for garnishing meat pies or plain meat, or what not.

When the paste is for the cover of a pie, if handled too much it will shrink, the top exposed in spots. It will even be a trial to the amateur before it is on the pie, that is, when it is being rolled out, because of its tendency to crawl back from this to thick.

Rolling Puff Paste.

The cook books, nearly all, tell us that the baking of puff paste is as important as the rolling.

Miss Farmer says that while it is rising it is often necessary to decrease the heat of the hot oven and to turn the pan. Then she says: "When it has risen its full height, slip a pan under the sheet on which paste is baking to prevent burning on the bottom."

Formulae.

Miss Farmer's formula for puff paste reads: "One pound butter, one pound flour or four green onions of bread flour, cold water."

After the description of how to manipulate puff paste, for which operation we may make long preparation, in order to know what we are really about when we get to work, Escoffier has:

Remarks relative to puff paste: Good puff paste should be buttered to the extent of one pound per one and a half pounds—that is, one pound of butter for every one pound of flour mixed with one-half pint of water.

When the paste is to be used for pie crusts, tarts, cookies, etc., it should be rolled out to a thickness of one-eighth of an inch.

From my own experience I should say that slightly softening the butter was a good plan, but Mary Ronald works the butter, then puts it on ice, uses ice water, chills the paste, and so forth, as do many other makers of puff paste.

Mrs. Rorer also says: "It is almost impossible for any one to make good puff paste from a recipe without first seeing it made."

Escoffier's Method.

Spread the prepared paste on a flour dusted board, in the shape of an even galette (cracker). Spread thereon one pound of softened butter, without completely covering the paste; draw the edges of the paste toward the center, in such wise as to inclose the butter

completely and to form a square thickness of paste.

Great care must be used in rolling the paste to keep the edges even, so that the layers will be even, and to roll lightly and away from you, so as not to break the air bubbles which give the lightness to the paste.

The paste should slip on the slab. If it does not, it sticks, and must be put on the ice at once.

Every little while I get requests for a recipe. It is expensive. It is unwholesome, even at its best, when it melts on the tongue.

Perhaps it is because puff paste represents the fanciest cooking of its kind that people want to make it. Or there may be no definable reason. They just do.

Other uses for this little sweet shell, may be to fill it with a cooked cream and add a meringue, or with a preserved fruit and a meringue, or with ice cream and whipped cream.

Bright Sayings of the Children

Mother left Lillian alone on the porch while she went across the street. The telephone rang and as the door



was locked Lillian could not get in, so she called to the telephone: "Hello! Nobody's home, and I can't get in."

Francis was graduated from high school. His small sister was proud of him. When he called the other day she showed him his diploma and said, "Look at brother's education, isn't it pretty?"

Barbara had been away visiting in a nearby city. Soon after her return I met her on the street, and, stopping, I said to her: "Well, honey, I suppose that you and your mamma had a lovely visit with your friends?"

One day Helen's mother took her to her first lecture. She listened intently to the chairman's introduction of the speaker, but yawned all through the address.

Our neighbor's boy, Ralph, was 7 years old and had beautiful long curls. His mother was proud of them, but he hated them intensely and begged her to have them cut off.

Edward was playing at the beach and wandered away from his mother who warned him emphatically not to go near the water.

His mother called to him, "Edward, didn't I tell you not to go near the water?"

down and the chairman got up to make a few closing remarks. Helen nudged her mother and whispered, "Come on home, mother, we've seen this show."

Ernest was ailing and obliged to miss a day in school. His mother prepared dainty food for him and nursed him in a manner to his liking.

Russell was enthusiastic about his first visit to a museum. On his return he exclaimed: "Why, mother, I even saw some stuffed ducks swimming on some stuffed water."

Junio was out playing and was called several times, but did not respond.

Finally his father called in a loud voice, "Didn't you hear me call you?"

While visiting the new museum Richard made the following remark

"I wish I had my little wagon!"

after gazing at the marble floor: "Geel! I wish I had my little wagon!"

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Edward was playing at the beach and wandered away from his mother who warned him emphatically not to go near the water.

His mother called to him, "Edward, didn't I tell you not to go near the water?"

but finally fell in a heap. As she arose she said smilingly: "O, I'm all right. That was a soft one."

A Simple Sour Cream Pasta.

One-half cup of sugar, one-half cup of thick sour cream or home made cream cheese, one-half teaspoon salt, one cup or a little more of flour, in which sift one-half (scant) teaspoon of soda, and flavor.

One part of this may be cut into little rounds, sprinkled with sugar, and baked for twelve minutes in a medium hot oven.

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"PIGTAILS"—By Mildred Burleigh



LOOK AT HER STEP FELLERS! LOOK AT HER STEPI!

YOU BOYS LET MY KITTY ALONE. DON'T YOU DARE TO HURT HER. GIVE HER TO ME. I TELL YOU!

PUT A NAIL ON HER FRONT FOOT FOXY!