THE UMAHA BEE

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HOME HARMONIOUS 1.141 4.1 All windows are metal casements

MODERN ENGLISH STONE HOUSE.

HAVE illustrated many different styled houses in these columns in order to offer the readers as great a variety of suggestions as possible and to best serve all requirements and tastes. In line with this policy a house of unusual design is being illustrated this week.

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 spaclous suburban dot, 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 front of this house could be built quite close to the sidewalk line, and it is especially suited for a triangular lot or a site in which the rear would overlook a boulevard, or city park, or for a shallow lot on the lake front.

There is a certain formality about the design that stamps it essentially as a city house planned to accommodate some entertaining, having the parlor, living room and dining rooms and foyer hall "en suite" like an apartment. The overall size of this house, not including the porch extensions at rear, is about 34 by 38 feet.

The walls are built of gray Indiana limestone with the trim around the windows of the buff limestone. The rusticated stone base and stone quoins at corners have a tooled finish and the balance of the wall facing a rough sawed finish, excepting that the window trim and central entrance feature have a smooth finish.

This house looks a trifle bare in the illustration and would be greatly im-

fitted with leaded glass, giving the house a most interesting appearance. The end of each porch facing toward the front is shown enclosed for the sake of privacy, but these porches could readily be opened toward the street, if preferred, by the omission of the end walls which fill the snace between the house and piers at the corner of the porch. These porches are treated more as loggias, but could readily be made wider and thus be enlarged considerably without detriment to the design, providing the width of the lot would permit of this enlargement.

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 ele-The centrally located hall is vation. entered from this porch through a vestibule. On the left of the vesti bule is placed a coat closet lighted by a small window on the entrance porch. The space under the stairs on the opposite of the vestibule is utilized as a cold closet or a storage pantry off the kitchen.

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 fireplace mantel and hearth in the living and dining rooms are of a silvery light gray Italian limestone.

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

Quite a pretentious stairway with a landing over the entrance porch leads to a square hall in the second story, the arrangement of bay window on the stair, landing giving both a spacious effect to the second story and direct sunlight to the lower hall. strikingly handsome appearance and, The kitchen and serving pantry are while distinctively foreign in type, it conveniently arranged with a tradesis one of those types that tends to grow in one's favor upon closer acman entrance at the side of the house. There is ample wall space in the quisitionship, and is a house that may be depended upon to serve as an ideal kitchen for a sink, cupboards, work table, etc., and a hooded alcove is prosemi-suburban home, large enough for vided for a range. modest entertaining, but not too large

Practical and Fancy Needle Work

bedrooms with ample closets facing the rear or garden side and two fair sized bedrooms facing the front, all with cross ventilation; and there are two bathrooms, each connecting with a front and rear bedroom.

A slight reduction in the size of the linen room would provide a closet for one of the front bedrooms. The two main bedrooms at the rear

open on to two balconies or sleeping porches. There is a large unfinished attic over the entire main portion of the house reached by the enclosed service stairs. and the roof is of a sufficiently steep pitch to permit the placing of a maid's bedroom and bath, or even two moderately sized bedrooms and bath in this attic, leaving sufficient attic storage space for trunks; or the entire left half of the attic could be finished as a large playroom for children.

little rearrangement of the By a little rearrangement of the plan, grading the lot for a sunken driveway along the kitchen side of the house, a garage for a small car could he located at the basement level under the porch off the dining room.

Miss Farmer's formula for puff paste reads: "One pound butter, one pound pastry flour or fourteen ounces of This house presents a substantial and bread flour, cold water." For her

THE COOK BOOK By Jane Eddington

PASTRIES.

TT requires generalship to make puff paste. You get your materials together, then let them stand and ccol their toes. You mass them, and you string them out, and then you repeat, while sometimes they march [are rolled] away from you so that you observe their profiles.

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. They skew off and skew in, and are now ragged at the edges, and now hooped in the middle. That is what happens to pastry when the amateur tries to roll it, and keep it at the same time a perfect square. To keep it so is what is necessary in making puff paste, and there are six rollings to be made if you would have a pastry that will make a fine deep hole of a shallow one. as it is baked for patty shells (pâtés).

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. The penalty, or one of them, for imperfect work is an uneven surface, a patty with a slanting top, a pie top with humps, and so forth.

When the paste is for the cover of a ple, 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 thin to thick. The rolling of pastes is a trick, or a product of experience and skill, that seems like a trick. The amateur is likely to try to roll or grind her pastes into the board.

Baking Puff Paste.

The cook books, nearly all, tell us that the baking of puff paste is as important as the rolling. Mary Ronald "The oven must be very hot. says: with the greatest heat at the bottom, so that the paste may rise before it begins to brown; therefore, put it in the bottom of the oven and lay a paper on the shelf for a few minutes. Do not open the door for the first five minutes. It is essential to have the oven extremely hot. It must not, however, scorch the paste." Miss Farmer says that while it is ris-

ing 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. Puff paste should be baked on a tin sheet covered with a double thickness of brown paper, or a dripping pan can be used lined with brown paper."

Formulas.

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. Fold this laver over thrice, and press upon it with the roller so as to join the superimposed layers. The whole of this operation constitutes one turn.

"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.

used

"Ten minutes after the last two turns-there should be six in all-the puff paste is ready to be cut up and Mary Ronald's Third Point.

In her second point Mary Ronald says that it is impossible to tell how much water to use. She also gives a direction that might lead the amateur to work the paste too much. And here is ther point three: "Sprinkle the slab lightly with flour. Roll the cold paste into a square piece; place the cold butter in the center, and fold the paste over it, first from the sides, and then the ends, keeping the shape square, and folding so that the butter is completely incased, and cannot escape from the folds when rolled. This must be absolutely guarded against at all times, and can be prevented if the paste is rolled evenly and folded prop-Turn the folded side down, and with

the rolling pin roll it lightly away from you into a long, narrow strip, keeping it as even as possible. Fold it over, making three even layers of paste. This is called "giving it one turn"; then roll the folded strip again and fold as before.

This must be repeated until it has had six turns, which is as many as it should receive to give it its greatest lightness. After each turn, if it shows signs of softening, otherwise after each two turns, wrap the paste in a napkin, and place it in a pan, which should be placed between two other

pans containing cracked ice, and let it remain there twenty or thirty min-

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 rolling is made easier by lightly pounding as well as rolling the paste. After each folding press the edges gently with the rolling pin to shut in the air, and turn the paste so as to roll it in a different direction. The paste should slip on the slab.

If it does not, it sticks, and must be put on the ice at once. When it has had six turns, cut it into the desired forms, and place it again on the ice for twenty to thirty minutes before putting it in the oven. The trimmings. put together and rolled, make a good bottom crust for tart bands, or a top crust for mince pie.

It seems to me that to remember all these details-and if you read more recipes you may increase the things to remember-is more difficult than to remember the number and quantity of ingredients in a first class Scotch recipe. Yet people do want to make puff paste.

Every little while I get requests for recipe. It is expensive. It is unwholesome, even at its best, when it melts on the tongue. The obese, who seem to like it best, might as well sign Faustlike death warrant as to eat it, warrant which will be presented before they have seen a reasonable number of years of life, though, as in all eating wrongs, the influence is insid-

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 But a conscientious person, I bedo. lieve, who is not in constant practice in making this fancy thing would naturally like to escape the responsibility as well as the work of telling anybody very often how to do it, as I have escaped above.

A Simple Sour Cream Paste. 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. Beat the cream and blend it thoroughly with the sugar and salt, and then work the flour, sifted two or three times, into it, a part at a time. When stiff enough to roll pour out on to a floured board, gather together quickly into a compact ball, flatten and lengthen a bit, divide into three parts and roll out each part into as thin a sheet as possible before cutting it into forms. While one part is being rolled put the rest to chill. This simple paste may be manipulated so as to give the cook much experience helpful in harder tasks.

One part of this may be cut into little rounds, sprinkled with sugar, and baked for twelve minutes in a medium hot oven. Always be careful not to allow these wafers to stay in after they begin to brown; for, being so thin, they darken all through too quickly. Use a spatula to lift, and place them on the bottom of an inverted tin. Remove the trimmings before lifting each piece. Notice how much more likely the first part rolled out and cooked without chilling is to have little folds than in the rest.

One part of this may be cut out in little rounds and pressed on to the bottom of little individual pie tins and baked. These, when baked, may be used for various desserts. For instance, a peach may be cut fine into the shell and sugared, then whipped cream mounted on it. This makes a pretty dessert, and the crust will taste something like, yet better than, an ice cream cone, or a "gauffre," and, if rolled out thin enough, will look like these as well. That is the task, the rolling it thin! You may try to grind it into the board. Wrong!

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 méringue, or with ice cream and whipped cream.



was heard to grumble, "O, why didn't

I have enough sense to stay sick? I

just didn't know a good thing when

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

-

called several times, but did not re-

Junion was out playing and was

E. L. M.

L. H. S.

C. E.

R. B.

I had it."

spond.

some stuffed water."

WAGON

Mother left Lillian alone on the porch while she went across the street.



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

R. T.

Francis was graduated from high was the reply. school. His small sister was proud of him. When I called the other day she While visiting the new museum

P.T.T.

One day Louisa and Fido were play Ernest was ailing and obliged to ing on the sidewalk. A man, passing miss a day in school. His mother prepared dainty food for him and nursed by, playfully brandished his cane which Fido resented, and promptly him in a manner to his liking. The next day as he started to school he grabbed hold of the cuff of the man's



ousers, clinging tightly to it with Finally his father called in a loud his strong little teeth. Louise scolded him, but he refused to let go until be voice, "Didn't you hear me call you?" "Yes, but I couldn't hear you plain," finally got tired of the sport, and let go of his own accord. Louisa indig-nantly walked away, and he rather come near me, Fido," she shouted in . rage; "you acted just sharacful for a dog of your education!" F.J.



proved in homelike appearance by the planting of shrubbery around the foundation

The roof is of brownish red shingle tile or asbestos shingles of blended brown, red, and plum shades, contrasting with the symmetrically placed massive gray stone chimney.

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The plan of the second story is exfor everyday use by the small Americellent. There are two good sized can family.

recipe, headed "quick puff pastry," the formula reads: "One cup bread flour, one tablespoon lard, seveneighths cup butter, cold water.'

Item No. 1, in the great Escoffier's recipe, reads: "Sift one pound of flour on to the mixing board. Make a hollow in it, and put therein one-third ounce of table salt and about one-half pint of cold water, and mix without kneading. Mass the paste together, and let it rest for twenty minutes, that it may lose its elasticity, which will be all the more pronounced for its having been very much worked. It is to avoid this elasticity, therefore, that the mixing of the puff paste should be effected with

the smallest amount of kneading possible.' Condition of the Ingredients.

After his 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. The consistence of the paste and the butter should be exactly the same, if they are to be evenly mixed; the butter ought, therefore, to be softened-more particularly in winter.

make a few closing remarks. nudged her mother and whispered, "In preparing puff paste, remember to put it in a cool place while it is resting; but never directly upon ice, this show. for though the ice would not affect the paste it might seriously affect the but-

"It would harden it to the extent of preventing its perfect mixture with the mass, and lumps would form. Puff paste should be rolled out regularly, with the view of thoroughly distributing the butter throughout the preparation, and thus insuring its uniform ris-

too speedily, for, if it be so worked, it will be found to acquire an elasticity which not only makes it difficult to cut up but also tends to make it shrink in the baking.'

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 paste, and so forth, as do many other makers of puff paste. On the making of pastes Mrs. Rorer says: "Have everything, including yourself, cool." If there is

any secret to success outside of skill perhaps that is what it is, an unflurried approach to what I consider far from an easy bit of work.

Mrs. Rorer also says: "It is almost impossible for any one to make good puff paste from a recipe without first seeing it made." The long French recipes with pictures of "turns" and so forth would be invaluable to a serious beginner. Mary Ronald says confidently that no one need hesitate to try puff paste.

Escoffier's Method

Spread the prepared paste on a flour dusted board, in the shape of an even galette [cake]. 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

showed me his diploma and said, " Look at brother's education, isn't it pretty?" I WISH I HAD

MY LITTLE Barbara had been away visiting in a nearby city. Soon after her return I met her on

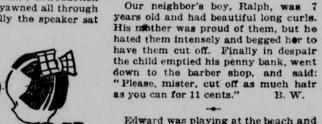
the street, and, stopping, I said to her: "Well, honey, I suppose that you and your mamma had a lovely visit with your friends."

"They wasn't our friends," promptly replied Barbara, "they was our relatives." E. C. B.

I wish I had my little wagon. 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. Finally the speaker sat

down and the chairman got up to

"Come on home, mother, we've seen



Helen

C. H.

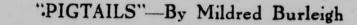
down to the barber shop, and said: "Please, mister, cut off as much hair as you can for 11 cents." B. W. Edward was playing at the beach and wandered away from his mother who warned him emphatically not to go

after gazing at the marble floor:

near the water. He stood on the sand at the edge of the water and the waves washed up against him, getting him His mother called to him, "Edward, didn't I tell you not to go near the

water?" He replied, "I didn't, mother, it came up to me. M. W.

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





Don and Hugh had been discussing their father. An argument arose. To prove his point, Don exclaimed, " Well, I guess I ought to know. I've known my father nearly three years longer 'n you have!" M. J.

One morning when I went out to hang my clothes I took Marie with me so I could watch her and see that she kept out of mischief. It was hot and not a breeze was stirring. After fidgeting around for a while Marie remarked to me, "My goodness, mamma, the air is awful lazy, isn't it?" S.

Mary Elizabeth asked me to watch



CROCHETED DRESSER SCARF. HIS handsome scarf is appro- stitch from the book. Work back and working first double chain in fourth priate for a dresser, serving forth according to the diagram. table, or sideboard, and is delightful work to make. 4

The materials required are ten balls C crochet cotton, size 70, white.



IN THE DARKNESS.

EAREST MAXWELL: Do you really not know that there are no evil goblins in the darkness? Because there are not. As a

child, I used to be terribly afraid of everything that I could not see and touch. The nights were an endless suc- her hands was a caress. It was night cession of horrors to me. Dreadful shapes peopled the dusk; the shadows were black pits, out of which ghostly forms might leap at me.

And then, Maxwell, some one told me that night was the lovely, tender

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. She lighted the tiny lamps of the stars to guide weary travelers who had lost their way; her breath was cool and sweet with the souls of unborn flowers; the touch of which brought peace and forgetfulness

into a weary world. Since then I have loved the night, and when the wings of the dusk sweep slowly across the sky, somehow it seems to me that you draw closer to

mother of day-a mother who drew her 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 apple tree is a froth of silver in

the moonlight; a drift of petals shimmers on every fragrant breeze; the perfume is the soul of spring. Apple blos soms and the mating song of the oriole-and in the enchanted garden. our love-perfect and complete. Is it

not enough-and so much more than one would have dared to dream, Maxwell? With all my heart forever, SHEILA.

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. A great many re-

quests for the direcons for making this bag have been re-



