

## DRAINS AND CARRIES DISHES

Invention of California Man Useful for Homes, Hotels and Restaurants.

An article of twofold use in homes, hotels and restaurants is the dish carrier designed by a Californian. In addition to being a carrier device, this also makes a good draining rack. The device consists of a frame with rows of inclined slots, somewhat resembling a window blind, and resting at an angle upon supports. It is set on a table near where the dishes are washed, and as they are dried the plates and saucers are placed in the



Also Useful as a Drain.

openings. Or they can be placed there to drain before they are dried. When the rack is full scores of dishes can be carried with ease and safety to the cupboard at one trip, where otherwise a dozen journeys would be necessary. The effect of a stumble with this "lazy man's load" of china is horrible to contemplate, but the inventor is not expected to take clumsiness into consideration. Ordinarily careful people will find the device a time-saver.

## TO SAVE LABOR IN KITCHEN

Little Things That Will Lighten Work During the Hot Days of Jelly Making.

Now that the jelly making season is at hand a few hints that will make less work for the housekeeper will not be amiss. Your jelly bag, of course, is perfectly clean to start with. After picking over and washing the fruit put it right into the bag, put the bag into a large kettle and add whatever amount of water you desire. Boil it this way a little longer than you would without the bag. This way of doing saves one the awkward task of dipping up the hot fruit into the bag and often scalding one's self in so doing. When boiled sufficiently the bag can be lifted out and set in a porcelain collender on top of the kettle to drain and left there till the next day, if necessary. This is all quickly done and one is saved the trouble of hanging the bag up to drain, for there never seems to be any place to hang it out of the way. Before this plan suggested itself to me jelly making was a much harder task, while now I do not dread it all. I would say, however, that I have not tried it for currants or berries, because those fruits do not need much water or boiling, but for green gooseberries, grapes, rhubarb, or any of the larger fruits it is an excellent plan.

### To Brown Flour.

Browned flour is useful for making gravies and meat sauces which look much more appetizing when of a brown color. But brown prepared in this way has lost some of its thickening power and more must be used. A gravy thickened with browned flour need not be cooked after it boils up, for the starch is cooked and there will be no raw taste, as when uncooked flour is added and cooked insufficiently. Scatter two cups of flour on a clean pan and set in the oven to brown through. Stir often to keep an even color and to prevent burning. Kept in a dry place this flour will be very convenient.

# Closing Out

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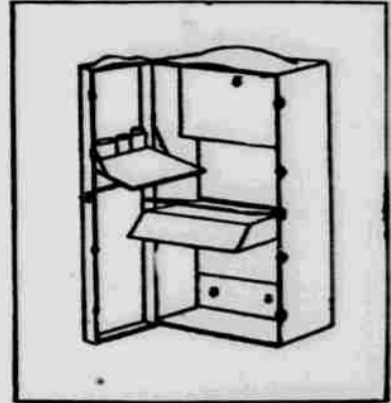
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## IS BUILT LIKE A WARDROBE

Latest Trunk on the Market a Marked Improvement Over Previous Kinds.

In recent years there has been such a marked improvement in trunks that it is now possible to travel all over the country and keep one's clothes in as good shape as if hanging in the wardrobe at home. Not so long ago, a traveler who could locate any one article in his trunk without clawing the entire contents into chaos was a man of unusual dexterity, and, at the end of a long journey, every-



Trunk Always Upright.

thing was jammed in one corner. The combination trunk designed by a New York man is so constructed that it will always stand on one end, the top and sides having convex projections which insure this. The drawers of this trunk are so pivoted that they can be tilted to either a vertical or a horizontal position. There is a generous number of drawers and flaps, and the trunk is especially convenient for the safe carriage of women's hats. There are also hooks on which suits of clothing may be hung and kept always in an upright position.

## FILLING UGLY FLOOR CRACKS

Preparation That Can Be Made at Home Will Do the Work at Little Cost.

From any hardware dealer who sells paints and the like for interior decorations you will be able to get floor cleaner and filler. If you cannot bear this expense and have an ugly floor to be treated you can have the rough boards planed and fill the wide cracks with a paste made with newspapers. Soak the papers in a tub of water until they are reduced to a pulp. This takes from one to three days. Macerate them and mix with common flour starch in which some glue is boiled. If you have a thin mixture you can add sawdust. This is a medium smooth paste which can be put into the cracks with the aid of a small trowel or steel knife. Smooth the paste as evenly as possible. In a few days it will dry. Then give the entire floor a coating of yellow ochre or ground filler. It can be purchased by the quart. It is a dull yellow when dry. When perfectly dry cover the floor with floor varnish or use paint thoroughly without the ochre. All directions can be obtained from the dealer. When boards are of different width fill the cracks and paint a cold color to hide the defects. Do not expect a rough board floor to look like one of waxed hardwood.

### With the Meat That is Left.

Goose Pie—Cut all the meat from the carcass of the goose; then cook all the skin and bones with a little water slowly for about two hours. When cool and the fat removed, place a thin layer of boiled onions in the bottom of a deep dish, dust with salt and pepper, cover with a layer of the goose meat cut into small pieces, add a sprinkling of salt and pepper and top with a light layer of diced boiled potatoes. Continue alternating layers until the dish is full. Pour in almost as much as the dish will hold of water in which the bones were boiled; cover with a rather thick crust and bake until well browned.

# 6%

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