

# THE BEE'S PURE FOOD PAGE

## The Bee's Household Arts Department

### Color in the Home.

There is a craze for sunshine colors in house furnishing and decoration now. The drab years have passed, and with them has gone the taste for grays and fawns. Rooms now glow with happier tints. A firm in Omaha which guides or interprets much of the most beautiful and a good deal of the most extravagant schemes of interior decoration has been lighting up the walls and windows, the carpets and the chairs of town and country mansions with blues, purples, and oranges, jade greens and "flame," the last perhaps the newest color for faded rooms.

The Chinese atmosphere is everywhere just now and brilliant colors make a fine background for lacquer. For a great country house whose mistress is a lover of Chinese blue, a beautiful room has been designed in blues and orange. On the walls will be hand-blocked Chinese pagoda-patterned cretonne in Chinese blue, with a little Chinese yellow in the pattern and the outside mouldings yellow. The carpet and the curtains will be of brilliant orange, and the furniture is to be of black lacquer. There is no color so joyous or wonderful in its suggestion of youth as orange, and the sun coming into such a room floods it with a red-gold glow. Such a room as this, however, is only for the rich. It is 15x18, and for its walls, curtains and carpet its owner will pay high.

Rooms have to be studied like people, for their adornment. Their height, their width, and their relation to the sun must be considered. They also have to be treated in relation to those who live in them. People are playing with colors now. Some tints, like amber and yellow, are very difficult. You have to lead up to them, and often before the scheme is complete the designer throws it up in despair. Brown is the most difficult of all. Of every 100 people who think they are brown, and come to the great furnishing houses with their color palettes full of every tone, 95 resign themselves to another color. Greens are the easiest colors to live with, and joyous jade greens, some shot with blue, others with yellow, are now to be found in the most dignified rooms. Greens rest tired eyes in a way that captious, chilly blues can never do. Those who cannot change their furnishings often favor this kindly color.

Stripes and plain-colored hangings give size and height to a room. Motley cretonnes or silks draw in and make it smaller. So it is well to go warily when dealing with the brilliant furnishings of today. They are as proportionately costly as clothing, and a mistake in handling them is difficult to remedy. Carpets are more than three times their former price, and furnishing silks, (which must be silk right through) are three times their pre-war rates. Cretonne is two and a half times its old price. But they are all far lower than and not so staid and formal in some fabrics nor so "worried" in others as those of 1914. The Germans, it is comforting to know, cannot do anything like them. They have their scouts now making a round of the furnishing houses in Europe trying to buy lengths to take back (to Sweden they say, but the buyers know better) with a 25 per cent discount. They want to copy them, but so far no one will kindly sell them an inch of radiant silk or cretonne.

### Household Hints

**For Wriggling Infant.**  
In one mother's bathroom is an arrangement which would be helpful to any mother of a wriggling, rolling infant. It is a shelf attached to the



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### Readers' Recipes

Send your favorite recipes to The Woman's Department of The Omaha Bee.

#### Snow Cake.

MRS. RUSSEL PHELPS.  
4 level T. fat ¼ t. salt  
¼ c. sugar. 2 egg whites  
2¼ t. baking powder 1 vanilla.  
¼ c. milk

Mix and sift the flour, salt and baking powder. Cream the fat and then add the sugar, and mix until the fat and sugar are well blended. Add the slightly beaten egg white and mix all thoroughly. Then add a little of the sifted flour and mix; next add a little of the milk. Add the flour and the milk alternately until all of the material is used up. Grease a narrow pan and bake for 45 minutes in a moderate oven.

#### Lamb Pie With Potato Cover.

MRS. W. H. AGNEW.  
1 bunch carrots ¼ t. pepper  
3 small onions 4 T. flour  
1 small bunch white 2 T. fat  
turnips 1 pound potatoes  
1 t. salt 2 c. cold lamb cut in  
egg cubes.

Cut the carrots into strips and the turnips in cubes and cook in enough water to cover. When nearly done add the onions, cut in quarters, and cook until all the vegetables are tender. Drain the vegetables and save the water. Cook the potatoes until tender and drain, and save that water. Melt the fat in a frying pan and brown the meat. Put the vegetables in the bottom of a casserole and add the meat. With the fat left in the pan and the water saved from the vegetables make a brown sauce by browning the flour in the fat and then adding the water.

Season and pour over the casserole. Put the casserole in a moderate oven for about one-half hour until the meat is heated through. Mash the potatoes and add the slightly beaten egg and mix thoroughly. Cover the top of the casserole with the mashed potato, so as to make a complete crust, and put it back into the oven for about 15 minutes more, until the potato puffs slightly and begins to brown. Serve out of the casserole.

#### Polish Potato Cakes.

MRS. A. T. BERRY.  
6 medium sized potatoes  
1 t. salt  
6 T. flour. 1 egg.

Grate the raw potato on a fine grater and strain off the juice. Add the flour and seasoning and

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the well-beaten egg. Drop from a tablespoon into a frying pan with about six tablespoons of hot fat. Serve hot with gravy or sugar and cinnamon.

#### Coratian Stuffed Peppers.

MRS. C. C. CLOUD.  
4 medium green 2 t. salt.  
peppers. 1 t. pepper.  
1½ cups rice. 2 sliced bacon.  
1 egg. 2 T. flour.  
1 chopped onion. ¼ cup ground  
medium tomatoes. cooked meat.

Cut a slice off the top of the peppers. Remove the seeds, wash and cook for about three minutes in slightly salted water and drain. Boil the rice 20 minutes and strain. Save the water. Cut the bacon in small pieces and fry. Remove the pieces of bacon and fry the onion until slightly browned and then add the cooked rice to the bacon fat and onion. Fry all together until the rice is slightly brown. Remove from the frying pan, and add the ground meat and the seasoning and a slightly beaten egg. Stuff the peppers nearly full and stand them up in a casserole or baking dish. Add one-half cup of water or stock and the tomatoes cut up. Cover the dish and bake slowly for about an hour. Remove the cover from the dish. Strain off some of the gravy in the dish and mix with the two tablespoons of flour. Pour this over the top and let the peppers brown. Serve in the casserole.

#### Peach Shortcake.

MRS. J. A. HENDER.  
1 cup flour. 1-½ cup milk or  
2 t. baking powder. water.  
¼ t. salt. 2 T. vegetable fat.  
2 t. sugar.

Mix and sift all the dry materials. Work in the fat with the finger tips or a fork and add the milk gradually. Toss on a floured board and pat out. Put in a round tin or cut into large individual biscuits. Bake in a hot oven 20 minutes. When baked, split, butter and cover with the sliced sugared peaches. Allow about 1½ medium peaches for each person. This recipe makes four good sized individual shortcakes. The dough may be mixed in the morning and put in the ice box and baked at night.

#### Juicy Berry Pies.

I have always been troubled with the juice running out of berry pies until I discovered this simple remedy: "Cut the corner off an en-

velope, cut a small piece off the point of this and insert the resulting funnel in the slit through the center of the pie, putting the large end down. The juice bubbles up into this funnel and none runs out. This never-failing device might be used for any juicy pie.

RUTH HORNER,  
Lock Box 486, Tama, Ia.

#### Okra Fritters.

MRS. C. S. CONNOR—Omaha.  
1 can okra. ¼ cup of milk or  
1 cup flour. water.  
2 eggs, well beaten. ¼ teaspoon salt.  
1 teaspoon yeast 2 cups McIlhenny's  
tabasco sauce.

Drain the okra, mash thoroughly, add eggs, flour and seasoning; mix well and fry by spoonfuls, in hot lard or butter.

#### Cheese Balls.

Mash one-half pound cottage cheese in a bowl. Add one-half teaspoon salt, one-fourth teaspoon red pepper and one-half chopped green pepper. Make balls and serve with crackers. (Pepper may be omitted.)

#### Plum Chutney

Stone and chop four ounces of raisins and add three ounces each of chopped onions and garlic and two ounces of crushed mustard seed. Pound these in the chopping bowl with the potato masher to a smooth mass. Place in a preserving kettle 14 ounces of stoned plums, add two cups of vinegar, five ounces of sugar, half a teaspoonful of salt and a quarter of a teaspoonful of paprika. Cook until the fruit is very soft; mash in the syrup and gradually heat in the raisin mixture with a teaspoonful of ground mixed spices. Fill the tiny self-sealing glass jars to overflowing and seal as for canned fruit.

#### Kinks in Preserving.

Use good dry, not overripe fruit. Use good sugar. A copper preserving pan is best, but one of agate or enamel ware is good—tin spoils the color of jam. The jam should boil quickly all the time or the color will be bad. Skim the jam well and often when it begins to grow less and change color; pour a little on a plate and cool. If it is a jelly it is done. Pour jam into dry, clean jars and when cold cover with parchment pa-

### Saving Soap.

When you have a lot of pieces of hand soap, save them, and put them in a saucepan with a little hot water, enough to dissolve the soap, and set on the back of the stove to dissolve. Stir into a smooth paste and turn into a cup or any kind of form desired, when cold, cut around the edge and the soap will come out in a nice cake and can be used much easier than the small pieces and to much better advantage. Another use for small pieces of washing soap is the soap shakers.

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- TIP BAKING POWDER, 1-lb. 25¢ can... 19¢
- QUAKER CORN FLAKES, 8-oz. package 10¢
- QUAKER OATS, large 35¢ size..... 29¢
- QUAKER OATS, small 15¢ size..... 12½¢
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