

The Bee's Household Arts Department

THE shortage of furniture that threatens the market at the present time has at least one advantage; it has made people who desire vainly to "match up" their mobiliary possessions look about and study as to what would go well with the unmatched sets.

If public taste becomes cultivated to the point of understanding related features in furniture, manufacturers are beginning to fear that enlightened buyers will never go back to being satisfied with the commercialized "complete suites" that the makers of the leader of the buyer have fallen into the habit of so slothfully accepting as easiest to make, easiest to sell, and easiest to buy.

That factory made period sets are more or less of a sham is beginning to dawn on the general public. Genuine period furniture will never be handed out in fact more than ever its value acknowledged—not only authentic pieces but worthy reproductions. I am decrying only the cheap sort of stuff that sails under false colors and that spuriously sells under a period name—a name that might as well be Mary Ann as Queen Anne, for example. All furniture sold in this manner is a matter of fact, being held up to analysis.

If we are about to institute a reform in our furnishings we have really made a fair start in our living rooms. It is safe to say without much fear of contradiction that parlor sets have been banished long with "parlors," and that an informal arrangement of furniture that guarantees comfort of living has been satisfactorily substituted for the prim little showrooms of yore. Whether or not the dining room suite, the bedroom suite, etc., will follow suit is the burning question. If they do, the change could be more timely. The suite is, to say the least, having a good time justifying itself.

Let my meaning be clear. It is not meant to discourage sets entirely. Indeed, a set limited to a few pieces is an excellent nucleus for furnishing, if lines are good and proportions generous, but it should not be in being supplemented by other pieces that harmonize without matching.

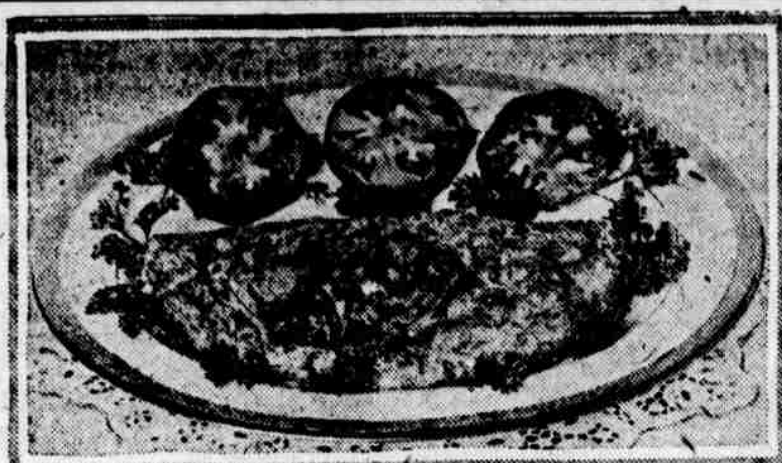
A little bedroom in which two sorts of furniture are pleasantly commingled has a pale French gray wall powdered with rose color. The bed with slender four posts is of brown mahogany, as is the writing desk and the highboy. Contrasting with these pieces are a set of two peckers, a little bench, and a desk chair painted French gray.

The curtains and cushions are made of wide striped silk in ivory French gray and rose. Drawn close the triple window is a narrow dressing table that is covered and unced with the striped silk. On the table is a little standing mirror with a tiny drawer beneath it. It is flanked by a pair of electric candles. The bed has a cover of rose colored taffeta, trimmed at the sides with a full flounce of the same. The carpet is a deep rose velvet.

A pleasant touch is given in the side light shades, which are of violet parchment.

In a dining room corner of a big living room is a pretty gate leg table, and the chairs around it alternate, first a ladder back rush seat chair, then a round topped Windsor. The irregularity is pleasing. The color scheme of the room is interesting and might well be carried out in a regular dining room. The sidewalls are in clear deep gold color. Several decorative paintings are used, framed in narrow molding frames of dull antique gold.

Wholesome Egg Dish



Tomato Omelet

Eggs are such familiar everyday articles of food that hardly anybody considers it a problem to be able to cook them properly; yet there are good and bad ways of preparing eggs. The egg is one of the most valuable of muscle making foods, and when properly cooked is easily digested. An appetizing way to prepare eggs is given in the following omelet recipe:

Break four whole eggs into a bowl, add three tablespoons of milk or cream, two tablespoons of butter, half a tablespoon of salt and a pinch of pepper. Beat all together with a fork. Then put three tablespoons of butter into an omelet or frying pan, and when it is hot pour in half a can of finely chopped fresh or canned stewed tomatoes, free from their liquor. Mix lightly; then pour in the egg mixture over the tomatoes and gently move the mixture thickens roll it over with a knife into the shape of a half moon and turn it carefully into a hot dish. Garnish the dish with sliced tomatoes and fresh parsley.

Olden Time Recipes
Apple Cheesecakes—Half a pound of apples grated, one-half pound of sugar beaten and sifted, one-half pound of clarified butter, six eggs, omitting one white, the rind of two lemons. Some cooks prefer to add the juice of one lemon and to omit the rind of one.

Potato Cheesecake—Six ounces of potatoes boiled and rubbed through a sieve, six ounces of sugar pounded very fine, two ounces of butter dissolved, two yolks of eggs to which should be added by degrees the pulp, juice and rind of one lemon.

Gooseberry Cakes—Gather the fruit full ripe, put it in a jar and set it in a pan of water to coddle till it is soft, rub it through a fine sieve and to every pound of pulp put one-half pound of loaf sugar pounded and sifted very fine and the white of an egg. Beat it well with a whisk for two hours and then drop the mixture on white paper and set it in a warm place. When quite dry take the cakes off the paper and keep them in a day place. They should be two inches wide and twice as thick. Any kind of fruit may be used in place of gooseberries.

Bury Gingerbread—One and a half pounds of flour and the same quantity of raw sugar well rolled, four ounces of ginger, one-fourth pound of candied peel, one nutmeg; mix these ingredients very well. Beat to a cream 11 ounces of butter, add a little of the mixture, then put in 3 beaten eggs and add the rest of the mixture bit by bit till the whole is worked into a mass.

Chicken With Fried Noodles. One cupful diced chicken. Two tablespoonfuls green pepper. One-fourth cupful sliced celery. One-half cupful cream sauce. One tablespoonful tomato catsup. Combine all ingredients together, season with salt and pepper. When ready to serve surround with fried noodles.

Fried Noodles. Use the following recipe for noodles, let it stand until thoroughly dry, cut into thin strips and fry in hot fat. The recipe will make more than you need for the meal, but keep them in a clean fruit jar, being sure that the noodles are dry.

Black Candles. Have you ever used black candles? They are tremendously effective, and if you can get hold of any you will have found a means of introducing a decidedly interesting note into your rooms.

Now, of course, black candles should be used with discrimination. They are good only in a room in which there is color. They would be good in a room with a white marble floor and marble benches and a marble mantelpiece, whether there was color or not, for with white marble black is always good, and black rugs and hangings are

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low or orange, which at present is in higher vogue as an interior color than yellow, is an effective background for black candles. They can be set in silver candlesticks or, better still, in candlesticks of orange pottery or glass. They look especially well on a brilliantly white and glittering table in silver candlesticks; with the white cloth and the silver and china, the black lighted candles add to the brilliancy rather than detract from it.

Black candles are soft in appearance like black velvet. There is nothing hard or harsh in their color and used with care they have a good place as a decorative note in interiors.

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