

### Housekeeper's Life Is Not Narrow

I shall never be able to understand why people consider the housekeeper's life "restricted," or why the housekeeper herself may be heard murmuring about the pettiness and detail of her existence. After a good deal of traveling about the world I find myself wondering if there is any single place so cosmopolitan as the front and back porch of the average house. And after reading a fair amount of history and politics I find myself seeking the last and truest answers and commentaries from the lips of those not a stone's throw away from the carpet sweeper and the sewing machine.

To begin with: At 8 the front door bell rings sharply and McGregor, the Scottish postman, grunts a good morning. Was it Samuel Johnson who defined a Scotsman as an angry man who ate oatmeal? If so that was the most inadequate definition he ever formulated. For persistent personality and dry humor, for trenchant thinking and caustic observation, I defy anyone to surpass a Scotsman. Now that McGregor ever says so much, but beginning the day with his greeting is like beginning it with a brisk rub and a glass of cold water.

One has hardly opened the mail when there is a crash in the back yard and a gigantic shadow flickers across the window. That enormous busy figure, with a kerchief around his neck, his hat set at a swishing angle, and carrying a huge cask on his shoulder as lightly as a feather, is the Sicilian garbage man. He looks like a bandit, but should you speak to him you would find him as gentle as a child. He has come to America to escape the evils of the absentee landlord system which has impoverished so many Sicilians. Deign to exchange a few words with him and you will learn that his brother is working in the sulphur mines, that his sister is a teacher, and that the rich uncle who once owned a lemon grove and a fine house near Messina—all of which was obliterated by the earthquake—is now a porter in a Neapolitan hotel. Present industrial, agricultural and social conditions in Sicily are neatly and vividly dissected for you by the broken phrases of a picturesque garbage man—quite enough to set you thinking—aye, and reading, too!

At this moment there sounds a ring at the front door and an Armenian stands before a ready-for-his-yearly-repairing plumber to mend a pipe; comes the question of farm labor and European export under the smiling face of the Italian vegetable man. Tell me, could the questions of the day be presented in more graphic, more varied guise? McGregor returns, bringing mail from Europe and out-of-town papers and bulletins, among them a letter for Katie in the kitchen, doubtless throwing its small bit of light upon the vexed Irish question.

No, I have never been able to understand why one calls the house-

### Unusual Meats

**Pork Liver-Fermiere.**  
Cut the liver into slices and soak in cold water for a few minutes; then drain it from the water, dredge the slices with flour, and fry them in butter substitute; remove the liver and put a cupful of water in the pan with a lump of butter rolled in flour; add a spoonful of vinegar and a little cayenne pepper; boil till it thickens, stirring all the while. Serve the liver on a bed of boiled spinach with thin slices of fried bacon. Garnish the dish with quarters of hard boiled eggs. This recipe can be varied by the substitution of sheep liver, calf liver, veal liver, or lamb liver with the best of results.

**Pork Tongue with Italian Sauce.**  
Boil pork tongue till tender, then place the tongue on fried slices of bread. Garnish the dish with water-cress and pimiento olives. Serve with Italian sauce in separate dish.

**Sauce:** Fry a clove of garlic, two chopped onions and one green pepper and butter; add one cupful of tomato pulp; season with salt, pepper and paprika and teaspoonful of tarragon vinegar; strain and use.

**With Currant Sauce—**Boil pork tongue and skin and trim it very carefully. Melt a glassful of currant jelly in a saucepan; when hot add a tablespoonful of chopped citron, one-quarter cupful of seeded raisins and same amount of blanched almonds. Put tongue on a hot platter and pour the sauce around. Pork tongue is very appetizing when served as described.

**Pork Feet in Batter-Epicurienne.**  
Clean pork feet, put into saucepan of cold water, bring to a boil; strain, cover again with water, let simmer until tender; cool. Sift half cupful of flour into bowl, beat in one egg yolk, one tablespoonful salad oil and one of milk; stir in whipped white of egg. Have ready a pan of hot fat; dip in batter, then drop into fat, fry a golden brown; take up, drain, serve hot on fried cornmeal mush cakes; garnish with lemon slices, pour sauce around.

**Sauce:** Put into saucepan three sliced onions fried in bacon fat without browning, teaspoonful of salt, quarter teaspoonful of pepper, two cupfuls of strained tomato puree, juice of two lemons; stir till it boils, add tablespoonful of dissolved cornstarch. Stir again till it boils, add two teaspoonfuls of grated cheese and use.

**Oxtails—Londonberry.**  
Wash two oxtails; dry and cut into joints; melt two tablespoonfuls drippings, add pieces of oxtail and fry brown; put into casserole and add two cups brown gravy, four whole small onions, three quartered carrots, handful string beans, cup green peas, two chopped green peppers and six allspice and peppercorns. Cover; put into oven and simmer slowly for one and one-half hours; remove spice; serve hot in casserole.

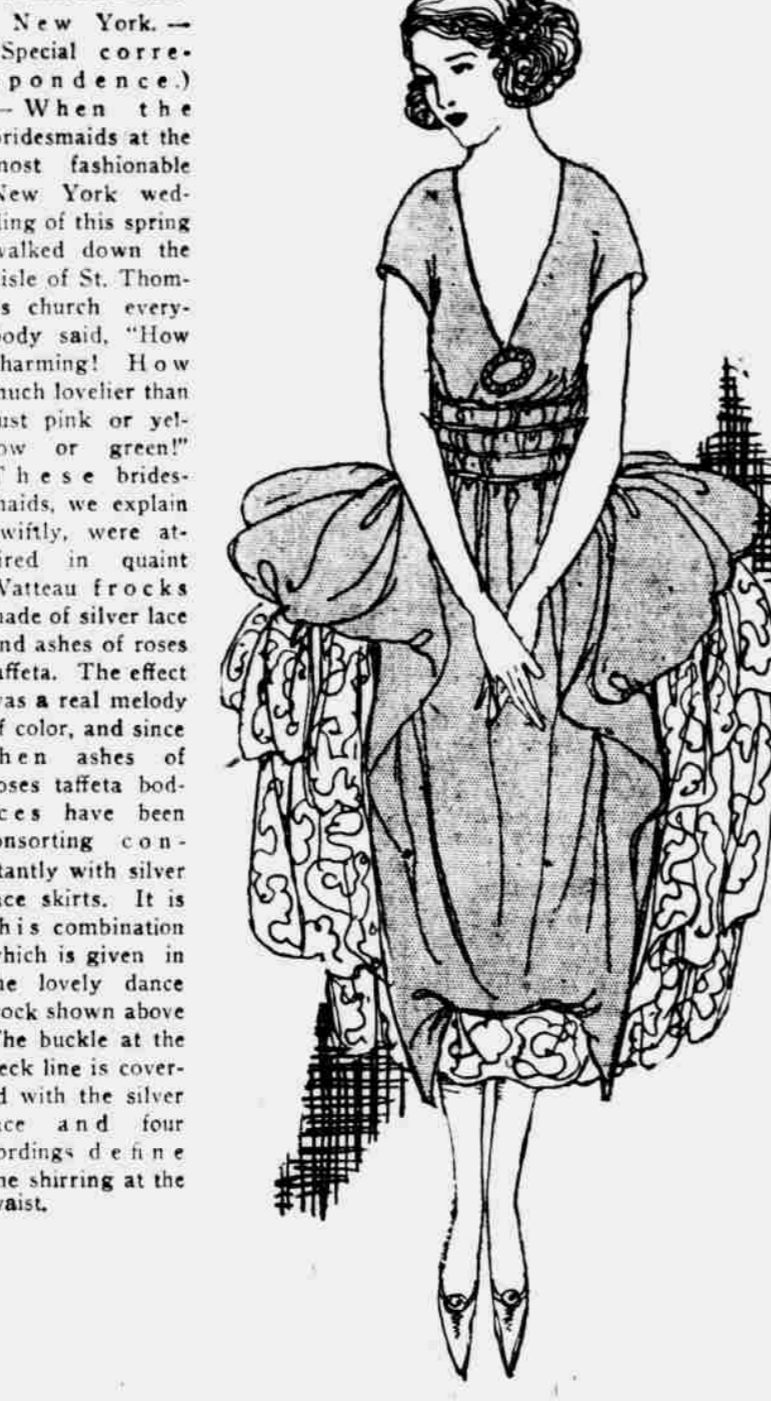
**Meatpie—**Cut oxtail into joints, put into cold water and boil; take up, dry, put into saucepan, add quart of stock, two peeled onions, bay-leaf, sprig of parsley, one-eighth teaspoonful thyme; simmer gently; drain on sieve, let cool. Beat an egg, dip ox joints, brush with egg, then in bread crumbs, and fry in hot fat. Drain, serve.

**Braised Sweetbreads.**  
Soak sweetbreads in cold water for an hour, put into saucepan with cold water to cover, bring to boil; remove fat and gristle; make bed at bottom of saucepan with onion, carrots and turnips diced, string beans cut into short lengths, green peas, and a bouquet of herbs; add some good stock, lay sweetbreads on this, put on lid of saucepan, braise slowly for 30 minutes. Cook mixed vegetables separately—string beans, green peas, white turnips and carrots; when cooked, mix together; keep hot. Put slice of fried bread on hot dish, dress sweetbreads on it; reduce liquor to glaze, coat sweetbreads; garnish with water-cress; put groups of vegetables round dish. Pour sauce round; serve hot.

**Pork Brains-Deviled.**  
Cut toasted and buttered slices of bread into cutlet shapes, about a quarter inch in thickness; sprinkle with grated cheese, put pieces of blanched pork brains on each; cover slices with prepared mustard; season with paprika; sprinkle a little

### FASHION'S BLUE BOOK

By CORINNE LOWE.



New York. — (Special correspondence.) — When the bridesmaids at the most fashionable New York wedding of this spring walked down the aisle of St. Thomas church everybody said, "How charming! How much lovelier than just pink or yellow or green!" These bridesmaids, we explain swiftly, were attired in quaint Watteau frocks made of silver lace and ashes of roses taffeta. The effect was a real melody of color, and since then ashes of roses taffeta bodices have been consorting constantly with silver lace skirts. It is this combination which is given in the lovely dance frock shown above. The buckle at the neck line is covered with the silver lace and four cordings of the shirting at the waist.

take up, press till cold; trim, remove fat and gristle; make bed at bottom of saucepan with onion, carrots and turnips diced, string beans cut into short lengths, green peas, and a bouquet of herbs; add some good stock, lay sweetbreads on this, put on lid of saucepan, braise slowly for 30 minutes. Cook mixed vegetables separately—string beans, green peas, white turnips and carrots; when cooked, mix together; keep hot. Put slice of fried bread on hot dish, dress sweetbreads on it; reduce liquor to glaze, coat sweetbreads; garnish with water-cress; put groups of vegetables round dish. Pour sauce round; serve hot.

**To Rid of Flies.**  
If the screens and casings of windows are lightly rubbed over with a cloth moistened in kerosene every day or two, the flies will not collect on the outside of the doors ready to swarm in the instant the doors are open. This is a particularly easy way of keeping flies out of the house where there are small children running in and out.

### Walking Said To Be Best Exercise

"Walking is the best exercise," writes H. Addington Bruce in his article in June Good Housekeeping. "Always, however, it is necessary to bear in mind the relation between interest and exercise. Sensations of excessive fatigue after exercising may be due, not so much to the exercise taken, as to lack of interest in that exercise. That is why one of the best of all forms of exercise, walking, is abnormally tiring to many people. In itself there is nothing about walking to captivate the imagination, as golf can or tennis, or some other competitive game. Yet walking is an exercise which all can take, and so beneficial that all should take it. Nor is it impossible to find ways of making it so interesting that one will gladly take it and benefit from it correspondingly. It is because many of us—I fear I should say most of us—have never learned how to become good walkers that we walk all too little and find that little fatiguing. Yet in point of general physical effect there is probably no exercise we could take to better advantage, if only we contrived to enjoy walking as we should."

**Pressing.**  
Suits and coats can be pressed at home. If articles are spotted, clean them with a solution of household ammonia mixed in water—one part of ammonia to three parts of water—by either scrubbing well with a small hand brush or rubbing with a cotton cloth that has no lint to shed. After drying the articles, place them on the ironing board and press with heavy wet cloth and a hot iron. If the spots are not affected by the use of ammonia, try gasolene, avoiding fire by using same in room where there is no gas-light burning. Do not rub directly on the spot, but start a distance away, in order to avoid the formation of rings. Frequently a good scrubbing is all that a suit or coat requires to make it look like new. Use a good naphtha soap for this purpose, which should be used generously with warm water and then remove the remnants of the soap by washing off with clear warm water. Then press.

**Brush the Hair**  
The good old time-worn remedy of brushing the hair every night for five minutes to remove the dust and grime of the day cannot be improved upon. It serves to clean the hair and scalp and at the same time it stirs up the circulation of the scalp. It removes dandruff and, more than any other local measure, provides a glossy sheen. Be particular to keep both hair-brush and comb clean, otherwise the hair will not respond to the treatment.

**For Cleaning Brasses.**  
When you are to clean the door-plate or brasses on the door use a good sized piece of cardboard or stout paper and cut holes to fit over the knobs and plates while you are polishing. This saves paint and trouble in cleaning after polishing is done.

### The Afternoon Tea

**Nut Bread Sandwiches.**  
Two cups flour.  
One-half cup sugar.  
Four teaspoonfuls baking powder.  
One teaspoon salt.  
Three tablespoonfuls butter.  
Two tablespoonfuls lard.  
One egg.  
One cup milk.  
Combine and sift dry ingredients, work in butter and lard. Add beaten egg, milk and nuts, beat thoroughly. Turn in a buttered bread pan; bake in a moderate oven for 40 minutes.

**Banberry Tarts.**  
One cup raisins.  
One egg.  
One-half cup cracker crumbs.  
One-half cup sugar.  
Juice and grated rind of one lemon.  
Combine ingredients and place in the center of 4-inch squares of rich pastry. Fold over and press edges together, making triangles. Bake in a hot oven until a golden brown.

**Sponge Sticks.**  
One-third cup powdered sugar.  
Two egg yolks.  
One-third cup flour.  
One-sixteenth teaspoon salt.  
One-fourth teaspoon vanilla.  
Beat whites until dry and fluffy, gradually add sugar, add egg yolks, lemon colored. Fold in the flour and salt, add vanilla. Force through a pastry tube in finger shapes. Dust with powdered sugar and pistachio nuts. Bake eight minutes in a moderate oven.

### Patriotic Luncheon

Are you planning a luncheon to serve on the Fourth of July? Are you having an afternoon tea tomorrow, which is the day we celebrate? Perhaps you would like some menu suggestions. How are these?

**Letuce Sandwich.** Chicken Salad.  
**Cheese Straws.** Salted Almonds.  
**Patriotic Ice Cream.**  
Angel Cake. Macaroons.  
Fruit Punch.

Tie the sandwiches with red, white and blue ribbon. Serve the salad in red, white and blue cases, lined with waxed paper. Use paper napkins of patriotic design.

After the luncheon, if you are having a party, serve a Fourth of July pie. It should be made of crepe paper and filled with patriotic souveniers, such as tiny silk flags, fake fire crackers, etc.

**Last Year's Dress.**  
Making the last year's plain organdie or voile dress over is an easy matter for the home dressmaker this year, simplified by the little "apron" which is enjoying such popularity. Far from being the utilitarian object that the wartime apron was, it is now a thing of beauty and can transform the old frock into a joy forever. Made of white organdie or georgette crepe, hemstitched or trimmed with flutings of the same material, the apron may be a straight piece that slips over the head and is caught at the waist by a strip of ribbon or a velvet sash. It may be a small triangle of dotted Swiss, with a ruffled bib and a sash that ties in back in a perky bow, or it may even have a fichu of its own material attached. As a means of renovating the old dress consider the apron.

It will not injure the hair to wash it every three weeks. The hair should be dried in the sun preferably and should be given a good airing whenever possible. Take it down on the roof occasionally.

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### Modes of the Moment

Embroidery as colorful as a Cairn bazaar is developed in all the symbolic designs of ancient kingdoms.

Some of the summer suits have jackets of some one color, usually light, and skirts of finely plaited tulle, satin, chiffon or similar material, and must be classified rather as afternoon costumes than as suits. The prediction of much favor for the combination of jackets and basque bodices of one material with full plaited or gathered skirts of another is amply fulfilled.

Lacy hose continue high in favor, the lace stripe, the fish net and drop-stitch patterns offering themselves at the feet of beauty in all tints as well as in black and white. The real perfect dreams of stockings, however, and scarcely less fragile indeed than the stuff dreams are made of are the all-over lace stockings in floral and scroll designs that are in foot notes and companion pieces for those cobwebby long mitts of white silk lace and black chantilly that are now being offered to glad hands and eager arms.

The newly created colors are in the majority. Only six standard shades are included. These are tea rose, coral, seal and three navy blues, while Bermuda among the silks, and crane and teal duck are already going out.

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