



HINTS FOR THE BUSY HOUSEWIFE

Kitchen Sink and Bath Tub Handy Combined



An exceptionally unique combination fixture for a kitchen has been devised by an Ohio man in the form of a combined sink and bathtub. It is designed for performing the regular work of the kitchen and at the same time, as occasion requires, permitting of the room being used for bathing purposes. In homes where space is an important requirement, ordinarily the tub is completely hidden by the sink, which is mounted on casters at its four corners and, being open at the back, sets against the wall. When the bath is to be used the entire sink is moved out of the way on its casters. The bathtub is permanently connected with the waste pipes and has mounted at the waste end, a receptacle into which the waste from the sink flows to the trap which answers for both. Only one set of faucets is used.—Popular Mechanics.

Baked Chicken Pie.
Take six chickens and joint as for a fricassee. Put them over the fire, with thin slices of salt pork, half a pound in all, and barely cover with cold water. Bring quickly to a boil and draw to the side of the fire, where they will just simmer. When tender roll out crust about a quarter of an inch thick and line a large tin or earthen dish—lay in the chicken with butter and seasoning between each layer, but on the top crust, but add no juice, until the pie is done. Then through the hole in the top, using a funnel, pour the juice, properly thickened and seasoned, until the pie is full. This pie is delicious hot or cold. There is no soaked crust, and the gravy turns to jelly when cold.

Roasted Loaf of Pork.
Loaf of pork needs no preparation except that the skin should be scored a little less than half an inch apart. The greatest attention must be paid to this skin, as to all dishes having "crustling," that the fire must be quite moderate at first, otherwise the skin will dry or burn, while the inside remains almost raw. Make gravy in dripping pan, which is rich from the frequent basting. The proper stuffing for this meat is sage and onions, but as some dislike it the best way is to cook it and dish separately. A loaf of six pounds will need two hours and ten minutes.

Jellied Walnuts.
One tablespoon granulated gelatin, one-fourth cup cold water, three-quarters of a cup of sugar, one-half cup of sherry wine, juice of one orange, juice of one lemon. Soak gelatin twenty minutes in the cold water, add sugar, wine, orange and lemon juice; strain and cover bottom of shallow pan with mixture. When firm place over it, one inch apart, halves of English walnuts. Cover with the remaining mixture. Chill and cut in squares for serving.

Lebster Salad.
Cut the lobster fine and moisten it slightly with a mayonnaise dressing. Pack it closely in a buttered mold and keep on ice until ready to serve. Turn out on a platter. Spread the top and sides with a thick mayonnaise. Cut lettuce into half inch strips and pile lightly around the base. Put slices of red radish or rings of beet here and there among the green.

Cream Sauce For Puddings.
Mix one cup cream and half a cup of powdered sugar. Flavor with one teaspoon lemon or vanilla or with half a teaspoon of spice or one-fourth cup of jelly. Beat it until light, add the beaten white of one egg and serve it on any pudding usually beaten with sugar and cream.

White Foaming Sauce.
White of two eggs, one cup boiling milk, one cup powdered sugar, juice of one lemon. Beat the whites of the eggs till foamy, but not dry; add the sugar gradually and, when well mixed, add lemon juice; then beat in the boiling milk, adding it slowly.

Brown Bread.
For a large loaf, one cupful Indian meal, one cupful rye meal, one cupful flour, one cupful molasses, one cupful sour milk, salt and one teaspoonful soda, one teaspoonful baking powder, mix with warm water and steam three hours.

Dressing For Turkey.
Cook the giblets till tender, then chop fine and add these and the broth to one quart of stale bread crumbs. Season to taste with salt, pepper and powdered sage. A finely chopped onion may be added if desired.

Points for Mothers

Clothing Suggestions.
The fancy for frocks of two layers is one that the little house mother who has to nurse carefully a naughty mischievous child quite lovable. Small girls grow out of their garments and, as better how delighted she may be to see the children growing big and healthy, there is another aspect not to be overlooked which is almost equally appealing. The sleeves run up the little arms, the neck stops short at a point which mamma strongly disapprove, and the waist becomes tight enough to suit a fashionable young lady instead of an energetic schoolgirl.

Happy at present two small frocks may be made into one large. It would be, or a piece of new material may be ingeniously incorporated with the dress that has become too little for its wearer.

In the former case, take one of the frocks to use as the under robe and having unpicked and ironed it use the lower part of the skirt mounted on a plain or ruffled upon a foundation. The upper part of the same skirt will make the top of the corset and sleeves. From the second frock cut away the bodice part and use the skirt so that it forms a corset and tunic, cut round foot and hem it with scalloped. If there is no second material the upper part above the waist line may be cut from the sleeves.

If fresh material is used attach the new part to make the waist and bodice, while the old is utilized for the hem, the collar, the belt and sleeves or vice versa; a vest or plastron being introduced to relieve the tightness of the corset. A striped or spotted material should be used to go with the old fabric and with this novel dressing the little girl will feel as if she had quite a new frock.

Teach Children Care of Nails.
If the little girl's finger nails are kept for her once a week she may easily be taught to otherwise care for her hands and nails. Children should be taught that the care of the hands is a necessity. Many persons think that the hands of a child do not become stained as much as those of an older person. But they do indeed, more so than hands, although washed frequently are not cleaned any too often. The hands, books, pens, pencils, papers in their hands are frequently soiled with ink, grease, and so on, and it is a mistake who impress upon her the importance of having her hands clean. After a few lessons with young children habits of cleanliness should be so well established that the mother's care can be lessened, having each child do it as a matter of course, without the mother's presence as an inspector.

Amusement For the Little Folk.
Every two weeks a young girl should have her hair and scalp thoroughly shampooed. And if any of the little one should be so unfortunate as to have her head infected as the result of too close contact with another whose head and hair are not kept clean, the little one should be kept for a week. Purchase medicine to keep her from any draught, instead of the head and hair, the hair should be wrapped up the head with an old towel to protect the head. The next day shampoo the head with white soap and warm water. The child may, to make sure all infection has been placed, saturate the head with vinegar and on the following day give the head another general shampoo.

How to Clean Hair Ribbons.
Ribbons—the children's hair ribbons especially—are excellently cleaned in a bath of soda and gasoline and then stretched tight on a marble or glass sheet and left to dry. To remove the little wrinkles break the ribbon crosswise with a soft brush, then it is on the marble or glass. The ribbon needs to be very wet or it will not stick tightly to the surface of the marble or glass, and this drying in a shaded downy way is what takes the place of ironing. A hot iron should never be set on silk of any kind. There should always be a soft cloth or tissue paper between the iron and the silk.

Children's Parties.
Women noted for being successful hostesses say that they believe in giving children's parties. These parties bring out the boys and girls in their own and that nothing makes them so happy as to be invited to a party. They should be invited to a party as well as to a party.

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