

What Housewives Are Glad to Know

Smart Walking Suit

The handsome suit for street wear is a semi-entire model and it is featured in dark green, burgundy, navy blue, taupe, brown or black. The coat is three-quarter length, with panel front.



SEMI-ENTIRE MODEL

and back, and the skirted, belted sides extend into knee, and pockets that give the fashionable look, straight hip. The high collar is inset with self-colored velvet and edged with seal fur. The skirt has pockets to match those on the coat. Buttons are of bone, preferably tinted to match. Design by Franklyn Simon & Co., New York City.

Substitutes For Meat That Have Same Food Value

Meat is always high priced and especially so now, says Miss Leonard Richards, assistant in domestic science in the Kansas State Agricultural college. There are many foods which have the same nutritive value as meat, and these may be used as meat substitutes.

Kitchen Wrinkles

When boiling meat start it only at the boiling point, then let it simmer till tender.

Tire Saving Device.

An ingenious device consisting of a magnet carried in front of each of the two forward wheels of an automobile and in close proximity to the ground has just been invented, according to the Popular Science Monthly. It will prevent the puncturing of pneumatic tires by automatically picking up magnetic particles such as chips of metal, tacks, nails and the like.

SATAN IN EDEN.
O Landmine, in Eden's bonny yard
O When youthful lovers first were
O And all the soul of love they shared,
O Sweet on the fragrant flowery
O In shady bowers,
O Then you, ye maid sneak drawing
O Ye cam't to paradise trees
O And played or man a cursed brook
O (Black be your face)
O And get the infant world a shock
O Mankind—
—Burns.

HOW TO PRESS CLOTHES WITH THE BEST RESULTS.

Good pressing is not only an important part of dressmaking and tailoring, but is also one of the most important features in the care of clothing.

The board should not be too heavily padded. The covering should be drawn tightly and should be of a firm, smooth material that will not leave the imprint of the texture or weave of the board on the fabric. Dampened and covered seams should be pressed over a curved surface such as a slightly padded cushion. Stove seams may be pressed over the handle of a broom after covering it smoothly with cloth. Use the curved edge of side of the ironing board when pressing open seams. This prevents the edge of the seam being pressed into the garment.

ABOUT ALUMINUM.

Why This Light Metal Alloy Is Just Being Used.
Aluminum through the most abundant of all metals constituting about 8 percent of the earth's crust, has only recently come into general use, and a third of a century ago the world's annual production had scarcely reached 100 pounds at a cost of many dollars.

Letters of the Courting Period

HOW To Fish With Electricity as a Stunt

The Electrical Experimenter tells how to lure fish by electricity, a new and efficient stunt to which a few batteries and an electric light may be applied.

Why it is that a pair of lovers will change their opinion of each other so often, dropping from an infinite height to an infinite depth and rising from a profaned depth to a heavenly height, is one of the unmythical mysteries of love.

When the fisherman is ready for operations he sets his float at the proper place and drops the lamp into the water. He then allows his line to hang alongside the lamp and proceeds to make himself comfortable. The fish soon crowd around to view the electric display, and when one attempts to relieve the hook of its bait the angler pulls him in.

Home Cookery

Vegetable Soup With Dumplings.

Take four medium potatoes and four medium onions, peel and slice into about two quarts boiling water. Take two slices of salt pork, cut into dice and fry until brown, then add to the potatoes, using the grease as well as the pork.

New England Minicemeat.

Four pounds lean meat (ground), one and one-half pounds suet, each pounds chopped apples, one pound brown sugar, four pounds raisins, three pounds currants, one half pound citron, a cup of fine meat stock, one cupful vinegar, one pint grape juice, one pint cherry or other fruit juice, one tablespoonful salt, one tablespoonful pepper, mixed allspice, cloves, nutmeg, cinnamon.

Tomato and Oyster Soup.

Strain a pint of stewed fresh or of canned tomatoes through a wire sieve to remove seeds. To the pulp add a pinch of soda to counteract a part of the acidity and to keep the milk from curdling into the hot tomatoes pour certain we could not have saved the \$5 each month if we had not made the start and felt that we should stick to it until the stock returned.

Salad Dressing.

An Italian chef, besides the American manner of preparing the dressing for lettuce, by which a goodly part of the oil and vinegar is left in the bottom of the dish. His method is to put the salad in the bowl and, turning the leaves with one hand, cover them slowly with oil with the other until every leaf is glistening. He then seasons them with salt and pepper, adds a few drops of vinegar, gives a last stir and serves. His salad at once.

Ink Spot Obliterators

Ink spots are the most troublesome of all spots to remove. Ink on white material may be removed by dipping it first in muriatic acid and then in hot water, repeating as often as necessary.

Best for Boxes.

More than half a million boxes of different sizes and shapes are made every day in the United States. The most common are those made of wood.

Wasted Time

JUST LOOK AT THE COUPONS AND STAMPS WE HAVE! I'VE LEAVE YOU!

HE WHO CONQUERS FATE.

I like the man who faces what he must. With step triumphant and a heart of steel.

How to Separate Postage Stamps That Dampness Has Stuck Together.

In damp weather or by careless placing postage stamps sometimes stick together. When this happens, I have found a new way in a hot oven for a few minutes. As soon as the stamp gets hot the dampness and by pressure between the papers it is rendered loose, and the stamps may be easily separated without the least damage.

How to Make a Slow Fire Burn Up in a Minute.

To make fire burn like old jar out of Tom fruit jars or pieces of zinc put in stove. This dissolves the soot and Arm and Fireside.

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Inspiration Miscellany

How One Family Saved

In the American Magazine a writer tells how he and his wife managed to save money and get ahead. "On March 1, 1906, my wife per suaded me to take out five shares of building and loan stock, which necessitated my paying \$5 every month. I kept at it faithfully and regularly, never missing a single payment, and many a month I could hardly see where the \$5 was coming from, for at that time my salary was not very large. But I considered that I owed it just the same as I owed my rent."

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Holiday Hint.

How to Make the Very Best Fudge For the Party. Stirring while hot makes the fudge liable to grain. You can be more certain of making soft creamy fudge if you let it heat gradually and do not stir after it begins to boil. Some people even wait, before beating the fudge, until it is cold, so as to insure that it will not become grainy.

Holiday Hint.

Never add vanilla until after the fudge has been removed from the fire as the flavor of the vanilla goes off in the steam if it is allowed to boil.

Holiday Hint.

The cheap bottles of vanilla do not have the flavor of real vanilla and are more expensive in the end, because you have to use twice as much in order to get the same flavor that you get from a small amount of good vanilla.

Holiday Hint.

Why Maple Wood Is Popular For Pipes. Well seasoned hard maple is among the latest woods proposed for smokers' pipes. The so-called French briar the root of the white heth (Erica arborea) of southern Europe, is rapidly disappearing, and such substitutes as the mountain laurel and the rhododendron have been chosen from a number of common woods tried. The maple pipe is said to color equal to the best meerschaum; it absorbs all juices like clay without having the unpleasant taste of clay; it is never bitter, and it is not liable to burn except when smoked in a strong draft of wind.

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