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# Ways and Means of Fashion

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3-5583  
3-5584

3-5359  
3-5360

3-5581



3-5572

**L**OW waist lines and frilled edges are conspicuous on afternoon frocks for winter, and everything is embroidered. Lines of the garment are usually simplified to provide an effective foil for these elaborate trimmings. Narrow frilling running down the sides of the skirt in Nos. 3-5583-84 is just a gentle reminder of the bouffante hips of yesterday. Embroidery is all in satin-stitch, but if the fabric is firm enough a good effect can be gained by making the dots eyelets. Perforated embroidery pattern (No. 3-5583), 25c. Embroidery silk, 20c. Perforated embroidery pattern (No. 3-5584), 45c. Embroidery silk, \$1.80. Dress requires 3¾ yards.

Narrow bands of embroidery alternating with strips of braid give a very chic effect in No. 3-5581. Perforated repeating embroidery pattern, 1 inch wide, 20c. Embroidery silk for 1 yard, 50c.; or cotton, 35c. The work in satin and outline stitch is in two shades or spots of color and a line of dull metal thread. Dress requires 3½ yards.

Quaint and effective for the young and slender is Nos. 3-5359-60. The embroidery, quaint in design as the dress, is a darker tone in satin and outline stitch, over a lighter or contrasting fabric. Perforated embroidery pattern (No. 3-5359), 35c.; transfer, 20c. Embroidery silk, \$1.10. Perforated embroidery pattern (No. 3-5360), 35c.; transfer, 20c. Embroidery silk, \$1.20; or cotton, 84c. Dress requires 4¼ yards.

Fine braid and outline-stitch or all chain-stitch can be used for the design on No. 3-5572. This is one of the most pleasing of the low-waisted type. Long sleeves are provided with cutting patterns for garments on this page. Perforated embroidery pattern, 75c. Silk braid, black or white, and embroidery silk, \$4.20. Embroidery silk, for chain-stitch, \$4.70.

The popular crêpe de Chine appears at its best in Nos. 3-5586-87. Embroidery is black on gray crêpe de Chine. Perforated embroidery pattern (No. 3-5586), 50c.; transfer, 20c. Embroidery silk, \$1.20. Perforated embroidery pattern (No. 3-5587), 35c.; transfer, 15c. Embroidery silk, \$1.00. Dress requires 4¾ yards, not including ruffles. All estimates of material are for medium size and 40-inch material.



3-5586  
3-5587

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## About Embroideries

ILLUSTRATED ON PAGE 19

- No. 20-12-45. CAP. Stamped white lawn, 60c. Embroidery cotton, 18c. Perforated pattern, 30c.
- No. 20-12-46. APRON. Stamped white lawn, \$1.15. Embroidery cotton, 42c. Perforated pattern, 35c.
- No. 20-12-47. TEA APRON. Stamped white lawn and eyelets and edge hemstitched for crocheting, 60c. Embroidery cotton, 18c. Crochet cotton, 35c. Hook, 10c. Perforated pattern, 30c.; transfer, 15c.

ILLUSTRATED ON PAGE 22

- No. 20-12-49. QUILT OR COVERLET. Size, 66 inches square. Nine squares and border of quilt stamped on unbleached cotton sheeting, motifs for appliqué stamped on pink or blue and green chambray, and a tracing pattern of the quilting design, \$7.00.

ILLUSTRATED ON PAGE 24

- No. 20-12-50. BAG. Stamped navy blue taffeta silk, \$1.00. Embroidery silk and gold thread, \$1.30. Perforated pattern, 35c.
- No. 20-12-51. BAG. Stamped tan suede-finished cloth, 50c. Silk and wool embroidery yarn, 75c. Perforated pattern, 30c.; transfer, 15c.

A color diagram will be sent with each pattern.

ILLUSTRATED ON PAGE 25

- Nos. 20-12-52 and 20-12-53. 18 x 34. Stamped union linen huckaback, \$1.50 each; cotton huckaback, 85c. each. Embroidery cotton for No. 20-12-52, 42c.; for No. 20-12-53, 24c. Perforated patterns, 25c. each; transfers, 15c. each.
- No. 20-12-54. 19 x 34. Stamped cotton toweling, 50c. Embroidery cotton, 18c. Perforated pattern, 15c.; transfer, 10c.
- No. 20-12-55. Stamped hemstitched union linen huckaback, 20 x 36, \$2.00 each; size, 15 x 22, \$1.25 each. Embroidery cotton, 30c.; or silk, 50c. Perforated pattern, 15c.; transfer, 10c.

Color diagrams will be sent with No. 20-12-52 and No. 20-12-55.

ILLUSTRATED ON PAGE 26

- No. 20-12-56. BIB. Stamped handkerchief linen, 40c. Embroidery cotton, 12c. Perforated pattern, 25c.
- No. 20-12-57. INFANTS' DRESS. Stamped batiste (yoke and panel only) material to complete dress and a paper cutting pattern, \$2.85. Embroidery cotton, 36c. Perforated pattern of design only, 40c. Cutting pattern No. 3-9547, 15c.
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# ELECTRICAL HOUSEKEEPING

A department for homemakers  
 Edited by Mrs. June Strickland  
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## What three women did with the money saved by a Western Electric Washing Machine

I have been calling at homes where Western Electric appliances are used, to get for you first hand information on just what a woman gains by letting electricity do the housework. Added comfort, convenience and leisure is the verdict everywhere. Money saved, too—as with the Western Electric Clothes Washer which does the hardest work a housewife must face. Then with the washing out of the way, most women will choose to do the ironing themselves in order to save the \$2.00 to \$4.00 a week in laundress's wages.

Here are the results of three typical interviews.

\* \* \*

*The 1st Woman used to depend on a laundress, but now she does the work herself—electrically.*

"It was seven and a half years ago that I bought a Western Electric Clothes Washer in preference to all others, because it is the wooden cylinder type which is so easy on the clothes.

"During the first year, with wages at \$1.75 a day, I saved \$91. Then wages went up and during the next 48 weeks I saved \$2.10 a week or a total of \$100.80. Wages went up again and during two years and four weeks I saved \$2.60 per week—that is, \$280.80. During the next 104 weeks, \$3.10 per week, or a total of \$322.40. During the next year and a half I saved \$280.00. This made a total saving, after paying for the machine, of \$984.80. I have just applied this amount to a first payment of one thousand dollars on our little home. The monthly payment on the ten year mortgage exceeds what we would pay in rent by \$15.00 per month, but this difference will be paid from the savings made possible by our washing machine. Of course I now do all the ironing, but with my electric iron I don't take more time than I used



to, helping the laundress when we depended on the stove to heat our irons."

\* \* \*

*The 2nd Woman does all her own housework, including the laundry.*

"I wanted the Western Electric Clothes Washer first because the machinery is entirely covered and there is no danger from it when the children are playing around.

"As to what I did with the money saved, since I always did my own laundry work I cannot say that I saved any specific sum each week. But I have saved \$30.00 or \$40.00 a year from washing my blankets, bedspreads and small rugs which I used to send to a public laundry. I have certainly saved my time and strength too, and in doing so have been able to make most of the clothes for the family. And they don't cost a third as much as when I bought them ready-made, and wear fully three times as long.

"With the money saved from making our clothes, I bought a Western Electric Sewing Machine and a Dishwasher, and now I am saving for an Electric Ironer. I already have a Western Electric Iron."



*The 3rd Woman employs one maid and formerly had a laundress one day each week.*

"You've come in time to get an enthusiastic response from me," she said, "for we have just returned from a trip to New York, and every cent was saved during the past three years through my purchasing a Western Electric Clothes Washer. Now I don't need a laundress any more, because my maid runs the Washer quite willingly, and I help her with the ironing.

"Tell your friends," she added, "to be sure to get a Western Electric Washer. It is well made and easy to operate, and my husband says we can always depend on that name—Western Electric."

At \$3.10 a day, the present average rate of wage for a laundress, it will take less than a year for the Western Electric Washing Machine to pay for itself. And indeed, with wages constantly going up, through not needing a laundress you will save more and more each week. At the end of five or six years it is safe to say that a thousand dollars will have accumulated to your credit—and a thousand dollars to spare will go a long way toward satisfying some long-ying you may have cherished for years.



*The Western Electric Dishwasher and Kitchen Table is useful always.*



*The Western Electric Sewing Machine makes sewing a pleasure.*



Let me send you this book on how to do your work more easily and quickly.  
 Write Western Electric Housekeeping Dept. 6 Dey St. New York

*The light weight of the Western Electric Vacuum Sweeper makes it easy to handle.*



*In electric irons, women are beginning to find there's a difference.*





# H O U S E K E E P I N G

Priscilla's Housekeeping Editors live and work in a home that is owned and maintained by the publishers of The Modern Priscilla. Here they try out every recipe before it is published; here they test all sorts of household ideas and devices; here they test foods and methods of food preparation — and all this for the benefit of Priscilla readers. When a food, food preparation or household device has passed the rigid test of actual use in the "PRISCILLA PROVING PLANT," that being the name of the home where our Housekeeping Editors



live, a certificate is issued to the manufacturer, and he is given the right to use the P. P. P. insignia here illustrated. Whenever you see this little merit mark in an advertisement, in the Modern Priscilla or elsewhere, you may know that the article advertised is O. K. in every respect. This does not mean that goods advertised without the mark may not be O. K. also, but it does mean that the manufacturer using the mark has a product that meets our high standard — a product that we have found worthy of recommendation to our readers.

## Baking in a Brick Oven

(Pilgrim Cookery. Article II)

By MARY J. LINCOLN

**T**HE old brick oven was usually at one side of the fireplace connected with the kitchen chimney. It had an iron door opening directly to the floor of the oven, which was about three feet from the hearth. A door of wood like the casing of the hearth and mantel screened the oven when not in use.

Among the new occupants of old country houses there may be some who would like to open this long-closed door, — in many places effectively hidden by the new wainscot, — and test the merits of this long-used form of cooking. The iron cook-stove for burning wood, with its top surface divided into round openings for kettles used in boiling and its tightly enclosed oven for baking, was invented about a century and a half ago.

Many persons who have pleasant remembrances of Grandmother's cooking have included this feature of colonial architecture in building their modern summer homes, and may like to know just how to heat their new brick oven.

Use dry pine wood that will give a quick, intense heat. It should be cut in four-foot sticks, cut in two parts and split if very thick. It will take three or four good armfuls for each heating. Let it burn about two hours. The roof of the oven is first blackened from the smoke and later the soot burns off and the top of the oven is white. It is then about the right heat for baking.

With a long-handled iron poker spread the hot coals into a pile toward the front of the oven, and take them out with an iron shovel into a coal-hod or iron pail and put them into the fireplace or the range. Wet an old corn or husk broom and brush, the ashes and soot from all over the oven into a pile and brush them out with a turkey's wing, that the bricks may all be clean.

Close the draft leading to the chimney and the slide in the iron door, — then the oven is ready for the food which you have been preparing while the fire was burning.

A wooden shovel, called a peel, with a long handle and thin square blade, is used in putting the food into the oven.

This blade is covered with flour or meal, the loaves of brown bread or "rye and injin," as it was called, are laid on the blade, shaped with many dexterous turns of the hand into half-domes and sprinkled with flour. Then, with a skilful tilt, acquired by long practice, and a shove, the loaf is slid off onto the further edge of the oven floor. No pan is used.

The Indian meal pudding, the plum pudding, the pot of beans, and any other dishes that need long cooking are all put in, the beans where they may be drawn forward easily for the refilling.

Chicken pies come next, then other pies in the middle, and the cakes in front.

Then the door is closed, and with the utmost confidence you may wait until the time has completed your work, just as the modern cook waits for the result of her fireless cooker.



*Our kitchen at the Priscilla Proving Plant is a different affair from the one John Alden's bride cooked in, but the work done there is performed in the same spirit of sincerity and the love of home life for which the first settlers in New England are our models.*



*Not many miles from our kitchen is this one in the Hancock-Clarke House in Lexington. What a contrast there is between the cumbersome ways of that day and the labor-saving devices of this.*

Pies and cakes may be removed in about an hour, chicken pies take three hours, plum pudding and brown bread about four, and the beans and Indian pudding you may leave in overnight and find them in prime condition for breakfast.

### Baked Indian Meal Pudding

Puddings made of corn-meal formed a valuable part of the dietary of our forefathers and they have always been held in high favor in the older part of the country. They were often the chief dish at the Sunday morning breakfast, or at the Thanksgiving breakfast, and sometimes were served at the dinner on that day.

There is a kind of corn-meal, greatly prized by some, which is made from corn grown in Rhode Island, and ground by the power obtained from windmills. This is more like crushed meal, it has every part of the grain in it, and is soft and smooth rather than granulated. It is excellent for the hasty pudding which was the favorite breakfast dish in our childhood.

If this meal be used for this recipe the flavor of the pudding will be quite like those made by Grandmother. As there is only a small supply of this meal you may have to use the modern granulated yellow corn-meal. You will need for this recipe:

- 1 tablespoon butter
- 2 quarts milk
- 1 pint yellow corn-meal
- 1 teaspoon salt
- 1 cup New Orleans molasses

Rub a tablespoon of butter around the bottom and sides of a smooth iron kettle — granite or porcelain will do; when melted, add half a cup of boiling water. This will prevent the milk from burning. Add one quart of milk. Let it boil up and almost over the kettle; then sift in one pint of fine yellow granulated corn-meal, sifting with the left hand, and holding the meal high, that every grain may be thoroughly scalded. Stir constantly; add a level

(Continued on page 46)



# The Priscilla Cooking Course

## Lesson No. XII. Entrées

By MARY A. WILSON

**T**HE term entree covers a surprisingly large variety of attractive dishes. No matter how humble it may be, when nicely seasoned and attractively served, it not only gives zest to the meal but is the real feature in piecing out a menu that would otherwise be insufficient.

At the same time it reduces the amount for expensive meats in the food budget.

The real beauty about an entree is that it may be as inexpensive as the little housewife in modest circumstances may wish and give the *cachet* to her meal, or it may be as elaborate and costly as the chef can conceive. Surely this elastic range should bring the entree to a prominent position in the scheme of menu-making and cooking.

The chef, the caterer, and the steward realize that the value of this dish lies in the utilization of left-overs. Now that the high cost of living has made the food budget a vital thing to every housewife, it behooves the wise woman to become thoroughly acquainted with entree economy.

### WHEN TO SERVE AN ENTREE

We no longer serve dinners of seven to fourteen courses with three or sometimes four entrees, but we have a sensible combination for the most formal meals which is so planned as to read: appetizer, oysters or clams, soup, fish, entree, roast — vegetables, ice or sweet entree, salad, dessert, and coffee.

Entrees are also admirably suited for the main dish at luncheon, supper, or high tea. Success in serving the entree at any time depends first upon the appearance of the dish itself, second on its flavoring and seasoning, which must be suitable and delicate, and finally upon the garnish. On this last point the finicky eater and his brother, the epicure, depend to convince themselves of the real merit of the dish.

### THREE CLASSES OF ENTREES

We have

- I. Those served in a sauce.
- II. Those sautéed or fried in deep fat.
- III. Those baked or broiled.

The first class includes fish, poultry, game, meats, sweetbreads, and vegetables served à la poulet, au gratin, à la creole, à la king, à la Newburg, and financière.

The second class includes the same food materials, deviled or sautéed, or made into croquettes, cutlets, rissoles, and the like.

The third class contains the soufflés, custards, mousses, puddings and grills, such as cheese and other soufflés, chicken and cheese and corn custards, ham, chicken, and other mousses, corn, ham, and chicken puddings, and grilled lobsters, oysters, clams, and fish.

### HOW TO PREPARE SAUCES FOR ENTREES

Sauces play an important part in the making and serving of all delectable dishes.

The sauces most frequently used for entrees are of four varieties — cream or velouté, brown or espagnole, béchamel, and poulette (a cream sauce thickened with eggs).

There are in addition certain auxiliary sauces, such as tomato, soubis, mushroom, and financière.

Before starting to prepare any of these sauces we will pause and consider the foundations from which they are made, butter, flour for thickening, and milk or stock for liquid.

Science tells us that butter has a low burning point and that when it burns decomposition sets in, thus making it indigestible.

Insurance against scorched butter in a sauce is very easy, — do not add the butter, if the butter flavor is demanded, until the sauce is cooked.

"What," you say, "no butter to make cream sauce? How can that be? — we always used to put



The real success of an entree lies in the attractive and dainty manner in which it is served. The little china ramekins, glass custard cups, bread

and cracker croustades, vegetable patty shells, Swedish timbales, and pastry patty cases, and shells for sea foods give almost an endless variety

2 tablespoons lemon juice  
Pinch of nutmeg

¼ tablespoon of celery extract

Heat slowly to the boiling-point and then serve. (Truffles may be omitted.)  
Sauce à la Poulet. — To the velouté sauce add two well-beaten eggs and then serve.

### WHAT TO SERVE ENTREES IN

The real success of an entree lies in attractive and dainty service. These are of two kinds: dishes of pottery or metal, and vegetable or pastry cases which form a part of the entree and are eaten with it.

The shops show a fascinating variety of little china ramekins, glass and pottery custard cups and aluminum and silver molds. These should be rubbed lightly with a high-grade salad oil or rendered and filtered chicken fat.

Delightful cases may be made of pastry, toast, or well-cooked vegetables. Here are directions for some of these delectable cases.

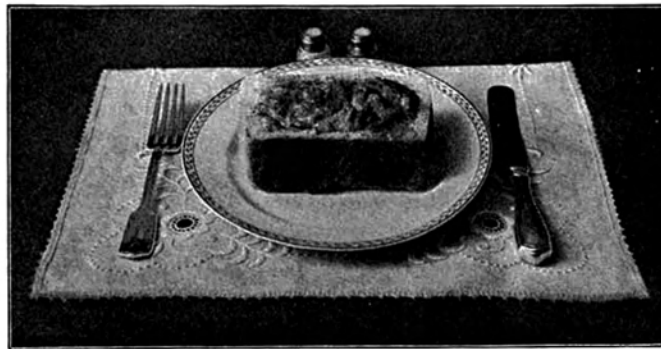
**Bread croustades.** — Cut three-inch slices from two-day-old bread. Trim off the crusts and then, with a spoon, scoop out the soft crumb to make a well. Have the wall one-half inch thick, taking care not to break the bread, then toast. Fill with entree mixture separately cooked.

**Vegetable croustades** can be made from sweet and white potatoes, large carrots, turnips, beets, tomatoes, and peppers by scooping out the entire centre and leaving just a thin wall. Cook until nearly tender and then drain and season. Dip in flour, then brush well with a mixture of egg and milk, roll in fine crumbs, and fry quickly in smoking hot fat. Turn upside down on a paper napkin to drain.

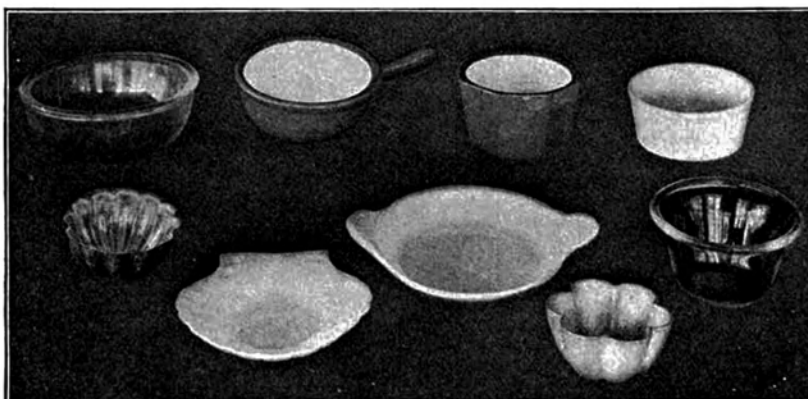
**Patty shells** may be made from semi-puff pastry, biscuit dough, or the fried Swedish shells, made by dipping heated timbale irons in the batter and then frying in smoking hot vegetable oil.

The **cracker patty case** is made as follows: Prepare a thin sheet of plain pastry and then cut out three-inch squares. Set a box made of saltine crackers on each square of pastry, binding the corners with half-inch strips of pastry. Brush the strips with water to make them adhere. Lift, using a griddle-cake turner, to the baking sheet. Brush with egg and milk mixture and bake until light and delicate brown.

(Concluded on page 44)

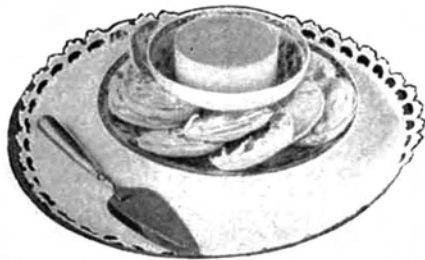


A Bread Croustade all ready to serve. The directions for making it are given in the text



Some of the varieties of dishes in which entrees are both prepared and served at the Priscilla Proving Plant





Service for crackers and cheese. A double dish holding both cheese and crackers is an inexpensive convenience which every housekeeper adds to her equipment. A specially designed silver knife accompanies this dish on a small tray. Any preferred cheese may be used. The kind which comes packed in small round cans makes a convenient and most attractive shape for service. If you do not know the preferences of your guests, a mild-flavored cheese like Cheddar is perhaps the safest choice.



Illustration of the centerpiece does not convey its charm because the beautiful color does not sing to you in its rich tones of red and green as the actual flowers will. A mound of cotton "powdered with snow" is surrounded by poinsettias, easily made from crêpe paper. Beneath the flowers are hidden little gift boxes for each guest, and from the boxes to each place run broad red ribbons by which the boxes are drawn out at the end of the meal.



The poinsettia canapé gives the finishing touch to the table as the guests first come into the room. Each canapé is formed from two slices of toast with sardine paste between. The poinsettia effect is made by cutting petal-shaped pieces of sweet red peppers and arranging them in the form of a flower with a centre of hard-boiled egg yolk put through a strainer. The poinsettia leaves are made from sections of olive meats.

# A Poinsettia Dinner at the Proving Plant

We know that this dinner is good because we have actually cooked it and eaten it. The guests that we invited for the occasion were hearty in their approval by words, and in that other approval that every housekeeper knows speaks louder than words, the fact that no dishes except empty ones went back to the kitchen.

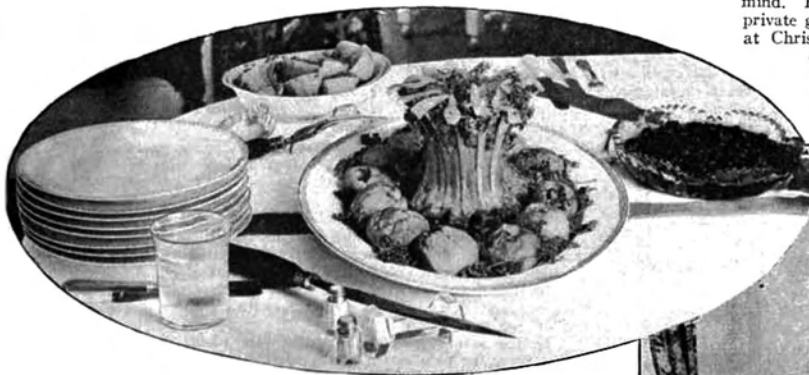
OUR aim in planning this dinner was to make a Christmas menu which was appropriate to the season but different from the hackneyed roast goose. We tried also to make it as economical as a true festive meal can be in these days when we still keep pre-war prices as only a memory.

Full details about time of preparation, the shopping list and the costs at the prices we paid are given. You will notice that the cost of the pudding is figured separately. This is because we made it long before Christmas. The recipe was printed in the October magazine. A pudding which is delicious but not so rich, and

might be substituted for it, is St. James Pudding on page 46. This one, like the other, and in fact like any self-respecting plum pudding, improves with keeping. The St. James Pudding may be made a shorter time before the meal at which it is served than the pudding referred to above.

We made our decorations from crêpe paper with the same idea of economy in mind. Flowers, unless one has access to a private greenhouse, are ruinously expensive at Christmas time. Crêpe paper, in the delightful colors and textures in which it is now manufactured, makes a perfectly acceptable substitute.

The decoration over the table was made over an old lamp-shade frame, and then hung to the electric-light fixture. The strips of paper are alternately red and green, and the fringe strips are red. A poinsettia flower was fastened to the rim of the frame at the end of each of the fringe strips. Four extra flowers were made and a pair put in the bud vases on each of the silver chests behind the table. This harmonized the whole room with the scheme so that the table looked as if it belonged in its place. A touch like this is just the simple thing needful to complete our effect and distinguish it from any ordinary arrangement. (Concluded on page 47)



The host's place as it appeared just before he served the main course. This picture shows plainly how crown roast actually looks in its bed of filmy, green parsley, surrounded by a ring of apples. The spots on top of the roast over each bone are pieces of pimiento. Sweet potatoes are at the left and cranberry sauce may be placed either where it is in the illustration, or given to the hostess at the other end of the table to serve on individual dishes.

## MENU

December 25, 1920

Poinsettia Canapé

Crown Roast of Pork, Swedish Stuffing

Baked Red Apples

Creamed Onions Cranberry Jelly

Steamed Sweet Potatoes Celery

Merrie Christmas Salad

Thousand Island Dressing

Bread and Butter Sandwiches

Plum Pudding, Hard Sauce

Black Coffee

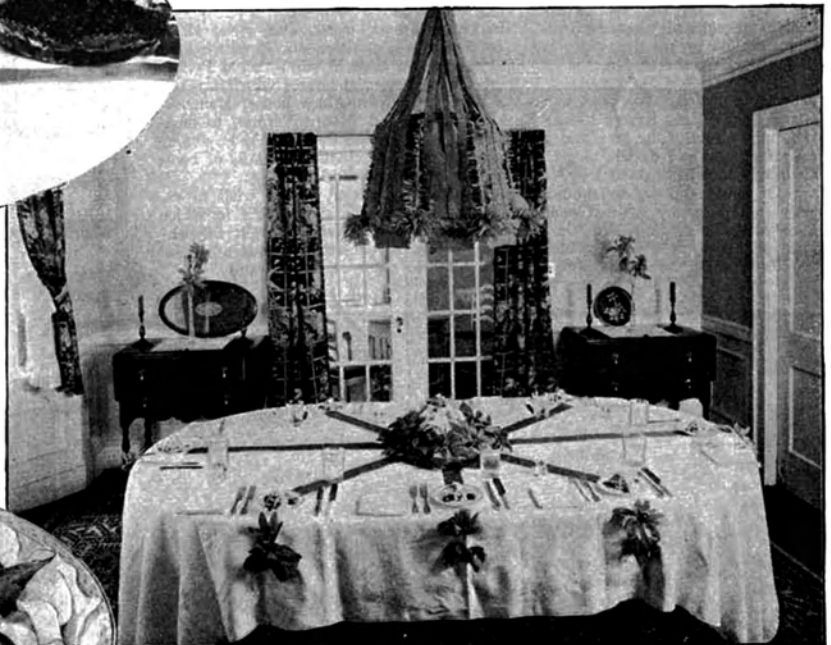
Water Crackers Camembert Cheese

Bonbons Salted Nuts



Merrie Christmas Salad

Here again we have the poinsettia idea. This time the green is furnished by tender lettuce leaves, and red flower petals simulated by pieces of small beets cut as the illustration clearly shows. The centre of the flower is made by chopped egg. Mayonnaise is not added to the salad but passed about the table so that each guest may use the preferred amount.



Here is the table just before we all sat down for the Christmas Dinner. The peculiar angle which you may have noticed in the room looks that way because the photographer climbed up on a step ladder to get a view straight enough down so that you might see the whole table. The simplicity and attractiveness of the decorations are evident even without the help of their beautiful color. The table is not overloaded and yet the effect is exceedingly rich. The red ribbons from the centerpiece go under each plate and the ends are covered with poinsettias to match those of the centerpiece. These are pinned on to the tablecloth with big florist's pins, and the guests remove the flowers when they sit down and wear them through the meal. The material for the flowers may be bought already to use, in boxes which include directions for making, or they may be made from crêpe paper purchased in the regular packages. Red, green, and yellow are the three colors necessary. We need also heavy and light wire for stems and for the ribs of the leaves. The flowers are more effective if prepared centres are bought for them.



# The Colonial Note in Modern Furnishing

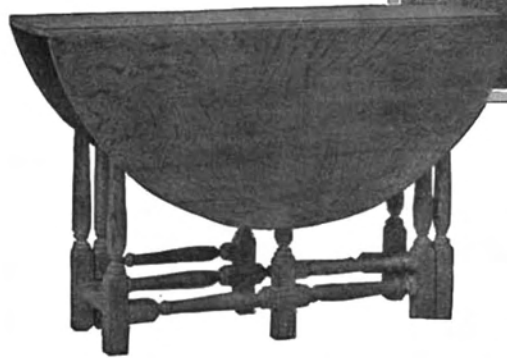
By BETH RUSSELL

**M**ISS EVE certainly sums up in her diary the aim we all have in furnishing our homes. The habitation of Happiness, — how we all want it, both in outward expression and inward reality. The inward reality is a moral problem, but outward expression is a matter of esthetics. Such expression, in order to be successful, must have



*February 10— We slept into Mrs. Parish's for a moment and then went to Mrs. Stretch's. We were much pleased with our visit and her new house; the neatness and proportion of the furniture corresponding so well with the size of the house, that here one may see elegance in miniature. I don't mean the elegance of a palace, but of simplicity which is preferable. The one pleases the eye but flatters the vanity, the other pleases the judgment and cherishes nature. As I walked through this house I could not help saying this surely might be taken for the habitation of Happiness.*

*From the diary of Miss Sarah Eve, 1773*



*The clock on the mantel is the only incongruous note in this lovely Beacon Hill bedroom. The rich oriental rug, splendid canopy bed with its dress of knotted counterpane and richly fringed canopy and valance, chairs upholstered like the hangings, and gilt-framed mirror above the chest of drawers are all properly selected and disposed.*

*The gate-leg, or thousand-legged table appeared early in Colonial inventories. It is today one of the most useful pieces of furniture for those who wish to combine bedroom and study or living and dining room in one.*



*An ideal dressing-table on cabriole legs. A mirror of the period should be hung above it.*

certain recognized characteristics. Simplicity, fitness, order, and style, all of them implied by the discriminating Miss Eve, are necessities, and nowhere have they all been gathered together for Americans better than in our Colonial Period.

If every bride could make a tour of the fine colonial houses which are still kept for our delectation, the Fairbanks house, the John Alden house, Hancock-Clark house, Paul Revere house, Royall mansion, and Mount Vernon, to mention only a few of the long and splendid list, what a race there would be among manufacturers and dealers to get for them the new and charming details of home environment which these new home-makers would demand.

Of course no vigorous-minded person, not a collector, would wish to exactly reproduce any colonial interior, but a revival of the same spirit in which these rooms were assembled, the vivid loveliness of their hand-wrought furnishings, and their sturdy conservatism of style certainly merit universal adoption.

Fortunately the colonial atmosphere is quite in vogue at present, and



for those who are desirous of reproducing its spirit to surround either some inherited treasures or else some good modern pieces done in the colonial manner this summary of characteristic features may be of service in working out the proper effect.

**BACKGROUNDS.** — The wall finish is the most important thing to have right at first. Without a correct background the whole effect is out of key.

In the earliest period the walls were plain, smooth plaster tinted white, ivory, or pale warm green. Later wood paneling was used part way up the wall and this was painted white.

Still later imported wall-papers were used. Two distinct styles of (Concluded on page 48)



*Dining-room in the King-Hooper mansion in Marblehead, Mass. Each piece merits separate study for sincerity of design, fitness to the purpose for which it was designed, strong workmanship, and durable comfort.*



*Living-room in the King-Hooper mansion. Here the gate-leg table is seen in its original setting. The symmetrically placed wall tables can be fastened together by special metal clasps to form one round table.*



# Helps for Housekeepers

For every Help published in these columns we will pay \$1.00 upon acceptance. Do not submit anything that has been published in other magazines. Suggestions must be original. Address the Editor Helps Department. Sign your name on each sheet and write on one side only. Please note especially these two rules.

1. Helps manuscript will not be returned. Keep a copy therefore and do not enclose stamps. All decisions will be made within ten days from the date of arrival at this office, and the sender notified of the decision.
2. To avoid confusion, the author's name and the State in which she lives will be printed with each Help

To separate honey from the comb, cut the honey from wooden frame, place in slow oven. When melted the wax will rise to the top and when cold can be lifted off in a cake like paraffin, leaving the honey clear as crystal. — E. R., Marshfield, Oregon.

When making light rolls place three tiny balls of dough in each muffin-pan. When baked they form delicious little clover-leaf biscuits to serve at afternoon teas.—E. R., Marshfield, Oregon.

If your soft-boiled egg is not hard enough when broken in the egg-cup, set the cup and egg in hot water and the egg will soon harden.—Mrs. I. G., Ipswich, So. Dak.

When I empty a jar of fruit I wash and dry the jar thoroughly, put in a cup or cup and a half of sugar, cover tightly and put the jar back in the cellar. Then when canning season comes again I have no added expense for the sugar.—Mrs H. P. S., Eau Claire, Wis.

Before putting raisins or other sticky substance through the food chopper, squeeze a few drops of lemon juice in the chopper. The fruit will not stick to the chopper.—Mrs. H. P. F., Worcester, Mass.

Try paring potatoes around the length once, then cooking with the remainder of the skin left on. It is an economical method, and they will peel more quickly after cooking than when the whole paring has to be removed.—Mrs. H. P. F., Worcester, Mass.

I have learned to look over beans after they have soaked all night. In the morning I am less tired and the beans have swelled so that it is much easier to distinguish bad or discolored ones. — B. B. S., Detroit, Mich.

The next time you bake beans, try using a small strip of bacon instead of pork. You will like the change. — Mrs. H. P. F., Worcester, Mass.

Save the bottom parts of grape-baskets. They are very handy about the kitchen, used as stands for hot dishes and kettles, or as boards on which to cut bread and vegetables, or even to polish the silver and kitchen knives. — Mrs H. P. F., Worcester, Mass

Corn-meal mush will brown very quickly, when fried, if a little sugar is put in the water while boiling. — Mrs. E. R. E., Raven Rock, N. J.

Prune pies are improved by adding one teaspoonful of vinegar or lemon juice to each pie. Prunes are rather flat tasting so the acid cuts the sweetness.—Mrs E. R. E., Raven Rock, N. J.

By adding a bit of butter, say the size of a hickory nut, to your icing it will have a better flavor. Will also prevent it from becoming hard too soon.—Mrs. E. R. E., Raven Rock, N. J.

Crochet cotton makes the finest possible thread for buttonholes. Whenever I have any odds and ends of cotton left from a piece of crocheting, I wind them on a small cardboard and write on it the number of the thread and put in my button-box, and never buy any thread for the above purpose.—Mrs. J. C. N., So. Dak.

When making berry pies, cut the lower crust half an inch larger than the top and fold over like a hem. You will find that the juice never leaks out. — L. T. H., Skowhegan, Me

## The Salt of the Earth

I wonder how many housewives realize the almost innumerable uses for just common salt.

When grease is spattered on the stove, salt will absorb it and save the disagreeable smoke. Clean the salt off thoroughly after this use, since it gathers moisture and may bring about rust on the metal.

Salt sprinkled on icy steps and walks will melt the ice so that it can be easily removed.

Salt and boiling water will draw a frozen sink drain.

When a pie runs out in the oven, salt sprinkled over the juice will keep it from filling the oven with smoke.

Salted water will remove insects from green vegetables.

Salt in the starch gives an added gloss to the clothes and prevents the iron from sticking.

Salt removes tea stains from china.

Salt in the water in which eggs are boiled will keep the contents from boiling out, should the shell become cracked.

Salt and water will remove the sizing in new cottons and make them easier to launder.

Salt and water will set the color in cotton fabrics.

Salt sprinkled in the spider will prevent fish from sticking.

Salt, slightly dampened, will remove some of the stains on marble.

Salt sprinkled in the oven will prevent the cake from burning on the bottom.

A paste made of salt, soda, and water is good for bee stings.

A paste made of salt, soap, lemon juice and starch, put on mildew and allowed to remain for twenty-four hours, will bleach out all but the worst spots. Repeat the application if necessary.

Instead of greasing an aluminum griddle rub it with a tablespoon of salt tied up in a little piece of cotton cloth.

Mrs. B. M. W., Windsor, Vt.

Table linen must never be put through a wringer, but wrung by hand, for the wringer makes wrinkles which are difficult to press out. Allow the linen to dry thoroughly, then sprinkle it with hot water, roll and let stand for an hour or longer. Iron with a very hot iron, first with the warp, then with the woof. Iron rapidly. Your linen will be glossy and have the crispness it had when first purchased.—M. M. R., Chippewa Falls, Wis.

When washing windows add a small quantity of bluing to the water and the windows will be improved in appearance.—M. C. B., Oxford, Iowa.

Wooden spoons and boards should be well scrubbed with bath brick or sand, in preference to soap. This treatment will effectually whiten the wood and make it smooth and glossy. If surface is stained by grease, wash in hot soda water before scrubbing with sand. — M. C. R., Lynn, Mass.

Before I start off on a trip or a few weeks' vacation I plan to address and stamp envelopes to all those with whom I wish to correspond while away. It saves so much time and one would often write a letter if the envelope were only ready. I have found this plan very helpful when wishing to send a line home every day.—M. E. L., Mass.

When cutting paper, silk, or any delicate material, hold the cardboard guide under the material, keeping the scissors close to it, and you will have a perfectly straight edge.—Mrs. N. J. P., Sherman, Calif.

To clean wall-paper.—Get a rubber sponge from the ten-cent store and go over the paper with it dry. If there are any grease spots get an ounce of pipe clay from any drug-store. Make a thick paste and apply to the spots. Let it remain overnight, rub off with a clean cloth or brush. I used it on the paper in my kitchenette and it looks like new. — L. B. H., Albany, N. Y.

When we were house-cleaning my mother insisted on saving a number of small, transparent cold cream jars which had accumulated. These she uses to keep buttons in, putting white, colored, shoe, and fancy ones in separate jars; and as the buttons show through the glass, she sees at a glance what she wants, and says it is much handier and easier than stringing them.—M. A. C., Portsmouth, N. H.

Use wooden or pasteboard plates when crowded for room in the refrigerator. They are inexpensive and can be bent to make more room.—G. E. W., West Concord, N. H.

A closet convenience is a wide padded cushion fastened securely to the wall to which dress skirts and other articles can be pinned. It should be a foot wide, about three inches thick, and just long enough to fit in back of the closet—G. E. W., West Concord, N. H.

Apple pies made at the beginning of the apple season should be sweetened with white granulated sugar, that nothing may detract from their natural flavor. But in winter and spring, when apples begin to lose their flavor, the pies are improved when sweetened with brown sugar.—R. A. F., Worcester, Mass.

A good way to serve cold biscuits, muffins, and broken slices of light bread is to run them through the food-chopper with a generous slice of onion. Season with a little salt, black pepper, thyme or parsley, and a large spoonful of butter. Moisten with warm water, using a fork for mixing. Now add several hard-boiled eggs, chopped fine. Make into cakes the size of biscuit, place in well-greased baking-pan, greased over top with butter and brown in the oven. — J. W., Norwood, Ga

Little brass or fancy clocks, which were very popular a while back, but which have lost their "going" powers and stay stopped, the face indicating a time that is wholly wrong all the time, — can be saved for a new purpose by taking out the glass crystal with ease, inserting a picture, and pressing it back in. Thus the little clock will be transformed into a picture-frame and its prettiness will still adorn the mantel shelf — A. L. H., East Orange, N. J

When my white skirts become out of style, and are still good, I sew them across the bottom, stitch along the bottom of the belting, run a strong tape through and I have a durable laundry-bag.—Mrs. B. F. O., Louisville, Ky.

An excellent pie-crust crimper may be made by grinding a stick of the right size (I use an old paring knife) through the hole in the centre of the medium-size attachment of a food-chopper, so that it may be easily rolled round the edge of the pie.—Mrs. G. L. C., West Swanzy, N. H.

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to each one and tell them who is playing "Santa Claus" thru us. The "Ideal" cracks any Pecan, Walnut, Brazil Nut, Almond, just a quick, easy twist of the wrist — and the kernel comes out whole! No biting shells or pinched fingers. Order early for Xmas!

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### Window Shades—always fresh and new-looking

**W**INDOW shades in kitchen, dining and living rooms often "grow dingy" quickly. A housekeeper has solved the problem of keeping them always fresh and new-looking. She says: "I put a tablespoonful of Gold Dust in two quarts of warm water. I thoroughly free the shades from dust. Next I place them on a flat surface and sponge a little space at a time with a woolen cloth wrung out of this soapy Gold Dust water. Too much moisture will remove the stiffness. I use Gold Dust, because Gold Dust cleans with the least amount of rubbing."

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## Pompeian Olive Oil



# Mrs. Knox's Corner

## A Christmas Dessert and Candy

AFTER eating a hearty Christmas dinner have you ever felt that the Plum Pudding was just a little too much? I have, and began experimenting on a recipe that would avoid the heaviness of the meal and yet be so palatable and attractive that it would add just the finishing touch to it.

I have found that this fruited Plum Pudding, which requires so little time and trouble to make, and saves standing over a hot stove, is the very thing that appeals to all members of the family. Decorated with a bit of holly, it carries out the spirit of Christmas, and while I call it a Christmas Plum Pudding, you will find it suitable for any dinner.

I am also giving you a recipe for Christmas candy that I am sure you will find dainty, delicious, and which will add pleasure to your day.



### CHRISTMAS PLUM PUDDING

- 1 envelope Knox Sparkling Gelatine
- 1/2 cup cold water
- 1/4 cup currants
- 1 cup sugar
- 1/2 squares chocolate or 5 tablespoons cocoa
- 1 teaspoonful vanilla
- 1/2 cup molasses
- 1 cup seeded raisins
- 1/2 cup dates or figs
- 1 pint of milk
- 1/2 cup sliced citron or nuts

Soak the gelatine in cold water for five minutes. Put milk in double boiler, add melted chocolate or cocoa which has been stirred to paste in a little water, and when scalding point is reached add sugar, salt and soaked gelatine. Remove from fire and when mixture begins to thicken add vanilla, fruit and nuts. Turn into mold, first dipped in cold water, and chill. Remove to serving dish and garnish with holly. Serve with whipped cream, sweetened and flavored

### CHRISTMAS CANDY

- 2 envelopes Knox Sparkling Gelatine
- 4 cups granulated sugar
- 1 1/2 cups boiling water
- 1 cup cold water

Soak the gelatine in the cold water five minutes. Add the boiling water. When dissolved add the sugar and boil slowly for fifteen minutes. Divide into two equal parts. When somewhat cooled add to one part one teaspoonful extract of cinnamon. To the other part add one-half teaspoonful extract of cloves. Pour into shallow tins that have been dipped in cold water. Let stand over night; turn out and cut into squares. Roll in fine granulated or powdered sugar and let stand to crystallize. Vary by using different flavors such as lemon, orange, peppermint, wintergreen, etc., and different colors, adding chopped nuts, dates or figs.

### OTHER CHRISTMAS SUGGESTIONS

If you would like suggestions for a MARSHMALLOW ROAST and other delicious candy recipes, write for special Christmas suggestions. Our booklets "Dainty Desserts" and "Food Economy" containing recipes for Desserts, Salads, Ice Creams, etc., will also be sent free, if you enclose a two-cent stamp to cover postage and mention your grocer's name.

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This package contains an envelope of pure Lemon Flavor for the convenience of the busy housewife

# Eggless Recipes

By S. E. GREY

### St. James Pudding

- 3 tablespoons shortening
- 1/2 cup molasses
- 1/2 cup milk
- 1 1/2 cups flour
- 1/2 pound dates
- 1/2 teaspoon soda
- 1/4 teaspoon salt
- 1/4 teaspoon, each, cloves, allspice, nutmeg

Mix and sift dry ingredients, add milk, molasses, melted shortening, and dates or figs, cut in pieces. Serve with Arrowroot Sauce.

Time in combining, 15 minutes.  
Time in cooking, 2 1/2 hours.  
Temperature, 400 degrees.  
Makes one loaf.

### ARROWROOT SAUCE

- 1 tablespoon arrowroot
- 1/2 cup sugar
- 3 tablespoons lemon juice
- 1 cup water
- Grated nutmeg
- Salt

Mix arrowroot and sugar, add cold water and stir over the fire until it thickens. Add lemon juice, nutmeg, and salt.

Time in combining, 5 minutes.  
Time in cooking, 5 minutes.  
Recipe makes one cupful.

### Eggless Salad Dressing

- 3/4 cup vinegar
- 1/2 cup water
- 1/2 cup sugar
- 1 tablespoon butter
- 1 tablespoon flour
- 1/2 teaspoon white pepper
- 1 teaspoon mustard
- 1 teaspoon salt

Mix all ingredients and cook over fire until thick. When using, add two tablespoons of dressing to one-half cup of sweet cream. Or it may all be mixed with slightly sour cream and sealed in small jars.

Time in combining, 8 minutes.  
Time in cooking, 5 minutes.  
Recipe makes one and one-half quarts dressing.

### Prune and Orange Whip

- 3/4 cup chopped prunes
- 1/2 cup orange pulp
- 2 tablespoons lemon juice
- 3/4 cup sugar
- 2 tablespoons gelatine
- 1/4 cup cold water
- 1 cup boiling water
- 1 cup prune juice

teaspoon of salt, and set away till cold. Then add half a pint of New Orleans molasses and one quart of cold milk. Put into a well-buttered deep pudding-dish, cover with a plate, and bake very slowly ten or twelve hours. Put it in a "Saturday afternoon oven," where the fire will keep low nearly all night, or in a fireless cooker. Let remain overnight, and serve for a Sunday breakfast.

### Baked Indian Meal Pudding

This is a colonial recipe adapted to a gas range and for the fine bolted white corn-meal, known as Creole or Baltimore meal.

- 1 cup meal
- 3 quarts milk
- 1 teaspoon salt
- 3/4 cup butter
- 1 cup dark molasses

You may use ginger or some other spice if you like, but to my taste it destroys the real flavor of the meal and is no improvement. Put one quart of the milk in the double boiler, over boiling water, and when full of bubbles, sift in slowly the cup of meal and stir as

Softened gelatine in cold water, dissolve in boiling water, add prune juice and sugar. When cool add prunes, orange pulp and lemon juice. If oranges are not tart more lemon juice may be added to suit taste. When thick and syrupy, beat until foamy, pile into serving-dish and chill. Serve with soft custard sauce.

Time in combining, 45 minutes.  
Recipe makes eight servings.

### Graham Gems

- 2 cups buttermilk
- 1 teaspoon soda
- 1 teaspoon salt
- 2 cups graham flour
- 1 cup white flour
- 1/2 cup sugar

Dissolve soda in sour milk or buttermilk. Add flours and salt, beat well. Bake in gem pans.

Time in combining, 10 minutes.  
Time in cooking, 25 minutes.  
Temperature, 300 degrees.  
Recipe makes eight gems.

### Devil's Food, Caramel Frosting

- 2 cups brown sugar
- 1/2 cup shortening
- 1/2 cup cocoa
- 1 cup sour milk
- 2 1/2 cups flour
- 1 teaspoon salt
- 1 teaspoon soda
- 1/2 cup hot water

### FROSTING

- 2 cups brown sugar
- 2 teaspoons flour
- 1/2 cup milk
- 2 tablespoons butter
- 1 teaspoon vanilla
- 2 tablespoons marshmallow whip

Mix cocoa and sugar and cream with shortening. Add sour milk, salt, and flour. Dissolve soda in hot water and add last; beat well and bake in layers.

Frosting. Mix sugar and flour, add butter and milk, cook until it forms a firm ball in cold water. Beat until thick, add flavoring and marshmallow. Beat smooth and put between layers and on top of cake. Marshmallow may be omitted.

Time in combining, 10 minutes.  
Time in cooking, 25 minutes.  
Temperature, 350 degrees.  
Makes one eight-and-one-half-inch cake.

### Quick Chocolate Pudding

- 1 cup sugar (1/2 white, 1/2 brown)
- 3/4 cup flour
- 2 tablespoons cocoa
- 2 cups boiling water
- 1 teaspoon vanilla
- 1/4 teaspoon salt

Mix sugar, flour, and cocoa, then add water. Cook in double boiler until it thickens, then add salt and vanilla. Serve cold with whipped cream, or in pie crust topped with meringue or whipped cream.

Time in combining, 7 minutes.  
Time in cooking, 8 minutes.  
Recipe makes four servings.

### Raisin Brown Bread

- 3 cups yellow cornmeal
- 1 1/2 cups graham flour
- 1 1/2 cups white flour
- 1 cup molasses
- 1 1/2 teaspoons soda
- 1/2 cup hot water
- 1 teaspoon salt
- 3 cups sour milk
- 1 1/2 cups raisins

Mix dry ingredients, dissolving soda in hot water and adding with molasses and sour milk. Add raisins last and beat well. Fill molds half full and steam three hours.

Time in combining, 10 minutes.  
Time in cooking, 3 hours.  
Temperature, 400 degrees.  
Recipe makes two loaves.

### Apple Gelatine

- 1/2 cup cold water
- 2 tablespoons gelatine
- 6 tart apples
- Water or sweet cider
- Rind of 1/2 lemon
- 1 cup sugar (colored if desired)
- 1 lemon (juice)

Soak gelatine in cold water. Cook quartered apples with lemon rind and water to cover. Press through a sieve, add sugar and lemon juice. Add gelatine and when dissolved pour into mold. Serve with plain or whipped cream.

Time in combining, 20 minutes.  
Time in cooking, 15 minutes.  
Recipe makes six servings.

# Pilgrim Cookery

(Continued from page 35)

you pour, that it may be smooth. When the meal is all swollen and the mixture is a smooth mush, cover the kettle and let it cook at least two hours, stirring it occasionally. Then stir in the salt, butter, and spice, if you use any, and turn it out into a dish large enough to hold the extra milk. When cool add one quart of the cold milk and the molasses and mix well. Have a deep earthen pudding-dish well buttered with cold butter, turn in the pudding and set it in a moderate oven where it will bake slowly. Cover it with a granite plate, and at the end of an hour turn in, without stirring it, one cup of the remaining quart of milk. Repeat this at intervals of half an hour, until you have added the whole of the milk. Let it bake from three to five hours. Turn the gas flame as low as possible, and if it bakes too fast open the door. It should be a deep, rich red when done, with a goodly amount of whey. Eat it hot with butter or cold with cream. Flavor the cream with shaved maple sugar.

Modern housekeepers prefer to use eggs in their Indian Meal Pudding, as it is a saving of time in the baking.

Our grandmothers secured the desired mingling of solid and liquid by the addition of cold milk during the baking, or by the long cooking at a moderate heat.

A stiff pudding is not to be desired. There should be enough of the juice or whey to form a delicious sauce.

Grandmother's delicious baked foods did not depend entirely upon the uniform moderate heat of the brick oven, and our inability to enjoy some modern attempts to bring out the old-time flavor cannot be ascribed to lack of the zest of a child's appetite, or lack of the exercise which developed it. Many foods have been greatly changed from those of Pilgrim days, either by the elimination of some qualities in their preparation, as in grains, — wheat, corn, etc., or by blending of varieties in the process of cultivation. It is doubtful if many of the old varieties of corn, squash, beans, potatoes, and apples can be found at present.

The recipe now used, which gives a result nearest to that known in childhood, is this for Grandmother's Pound Cake. But this has been varied from (Concluded on page 47)



# Home Money Making



## PROFITABLE HOME WORK—OUR GUARANTEE

Our Guarantee to users of the Gearhart Standard Knitter means additional income to thousands who do the light, easy work required in the comfort of their own home.

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**MENDETS - WONDER MONEY MAKERS**  
mend leaks instantly in all utensils, hot water bags, etc. Insert and tighten. 10¢ and 25¢ a package, sent by **AGENTS WANTED**  
Collette Mig. Co. Box 303B, Amsterdam, N.Y.

# Pilgrim Cookery

(Concluded from page 46)

the original by giving exact measurements, instead of a "handful of this or that," and it is now never served on the corner of the breakfast table, accompanied by pies on the opposite corners.

## Grandmother's Pound Cake

Grandmother's recipe for pound cake was as definite as most of the old-style formulas. One and one-half tea-cups butter, two blue cups sugar, five unbeaten eggs, added one at a time, and five handfuls of unsifted flour.

The recipe as it stands, after a careful weighing and measurement by our standard half-pint cup, reads thus: One cup butter packed solid, one and two-thirds cups granulated sugar, one-half teaspoon mace, five unbeaten eggs, two cups sifted pastry flour. Have a round pan, greased and floured, the oven ready and ingredients measured, as the mixing must all be done by the hand. Cream the butter, add sugar and work until very light, add spice and one egg at a time and stir with the hand until you do not see any of the egg yolk, then another egg, and so on until all are used. Then mix the flour, and turn at once into the pan and bake slowly, about an hour. The grain of the cake should be fine and close, with not a suspicion of any toughness or heaviness, not porous like a cake made light with gas from soda and cream of tartar or by long beating, and yet soft, light, and velvety. This texture is obtained by thoroughly blending the butter and sugar, and not overbeating the eggs.

## An Old-Time Supper Dish

Hasty Pudding, very hot, smooth and just stiff enough not to dissolve in the cold milk, brown bread and milk, or berries and milk were the usual supper dishes for children, but in New Hampshire, and possibly elsewhere, the children sometimes ate the bowl as well as the milk. Small sugar pumpkins were cut in halves, the inside seeds and stringy parts were removed, and the pumpkins stewed until very tender. They were drained, the inside sprinkled with salt and sugar, then half filled with cold milk and the pumpkin scooped out with each spoonful of milk.

# Christmas Dinner

(Concluded from page 37)

TIME IN PREPARATION.	TIME IN COOKING	
	Minutes	Hours Minutes
Poinsettia Canapés . . .	40	3
Crown Roast of Pork . . .	10	1
Baked Red Apples . . .	15	1
Creamed Onions . . .	15	1
Steamed Sweet Potatoes . . .	10	
Cranberry Jelly . . .	10	28
Celery (au Naturel) . . .	10	
Merrie Christmas Salad . . .	30	1
Thousand Island Dressing . . .	10	30
Bread and Butter Sandwiches . . .	10	
Pump Pudding (Prepared 3 or more months before) . . .	10	
Hard Sauce . . .	10	
Coffee . . .	10	10
Crackers (toasted) . . .	5	
Cheese . . .	5	
Bon-Bon . . .	15	15
Salted Nuts . . .	45	
Setting Table . . .	55 min.	9 hr.

Cooked in steam oven over one gas flame. 4 hrs. preparation - 3 hrs. cooking.

MARKET ORDER FOR CHRISTMAS DINNER

1 can sardines . . .	\$ .15	
1 can pimientos . . .	.25	
1 loaf bread . . .	.18	
1 pt. mayonnaise . . .	.09	
2 eggs . . .	.10	
7 lbs. loin of pork at .40	2.80	
2 lbs. sweet potatoes . . .	.40	
10 large red apples . . .	.25	
3 lbs. white potatoes . . .	.30	
2 lbs. beets . . .	.30	
1 green pepper . . .	.03	
hd. lettuce . . .	.10	
1 bunch celery . . .	.25	
1 pkg. raisins . . .	.35	
lb. conf. sugar . . .	.25	
1 bottle m & s chino cherries . . .	.35	
2 lemons . . .	.05	
1 can cheese . . .	.35	
1/8 lb. coffee . . .	.07	
1/2 lb. pecan meats . . .	.34	
1/2 lb. walnut meats . . .	.24	
1/2 lb. crackers . . .	.10	
1/2 lb. salt pork . . .	.08	
1/2 lb. butter at .30 . . .	.20	
1 can cranberries . . .	.35	
	\$8.17	

Cost of dinner \$8.17  
Approx. cost per person . . . \$1.28

8) \$8.17 cost of dinner  
1.02 cost pudding  
.25 per person.  
\$1.25 per person for meal.

8) \$1.80 cost of pud-  
ding.  
.23 cost per person.

Decorations, favors, candy, etc., additional.

# Home-made Bread Is Improved by Using Argo Corn Starch Because It Gives a Finer Texture

YOUR pastry flour, with Argo Corn Starch, will make lighter bread and biscuits, flakier piecrust, and more appetizing muffins.

Gravies and sauces will be smoother with dessertspoonful of Argo instead of a tablespoonful of wheat flour.

And such delicious Floating Island, Blanc Mange, Fig Whip, and Ice Cream can be prepared with Argo Corn Starch.

## WHITE BREAD

- 6 cups Flour
- 2 cups Argo Cornstarch
- 2 teaspoons Salt
- 2 teaspoons Mazola
- 1/2 Yeast Cake
- 1/2 cup Lukewarm Water
- 1 pint Milk

SCALD the milk and cook till lukewarm. Sift the flour, cornstarch and salt together; rub in the Mazola. Dissolve the yeast in the lukewarm water; add it to the milk and stir in the dry ingredients. Knead on a floured board for twenty-five minutes. Place in an oiled bowl, rub the top very lightly with Mazola, cover loosely with a soft cloth, and rise over night. In the morning mould quickly into loaves and put into oiled pans. Rise till double in bulk and bake in a medium oven. Lukewarm water may be substituted for all, or part, of the milk, and one tablespoon of Karo (Crystal White) may be added to the milk when mixing.

## BROWN BREAD

- 2 1/2 cups Yellow Cornmeal
- 1/2 cup Argo Cornstarch
- 1/2 cup Flour
- 1/2 cup Rye Meal
- 2 teaspoons Baking Powder
- 1 teaspoon Salt
- 1 cup Karo
- 3 1/2 cups Sour Milk

SIFT the dry ingredients together till thoroughly mixed. Add the Karo and stir in the sour milk. Mix well and steam four hours.

## PARKER HOUSE ROLLS

- 2 cups Milk
- 1/4 cup Karo (Crystal White)
- 1 tablespoon Mazola
- 1 1/2 teaspoons Salt
- 2 Egg Whites
- 2 Yeast Cakes
- 1/2 cup Lukewarm Water
- 3 cups Flour, including 3 tablespoons of Argo Cornstarch

SCALD the milk. Pour into the mixing bowl, and add the Karo (Crystal White), salt and Mazola. When lukewarm add the beaten whites of the eggs, the yeast dissolved in the warm water, and enough flour to make a thin batter. Beat thoroughly, cover, and let rise till about double in bulk. Add enough flour to make a dough just as soft as can be handled. Turn onto floured board and knead until it is spongy and elastic. Let it rise till triple in bulk. Turn onto a well-floured board and roll out lightly about half an inch thick. Cut with a biscuit cutter previously dipped in flour. Dip the handle of a case knife in flour, and with it make a crease through the middle of each piece. Brush over half of the top of each piece with Mazola and press the edges together lightly. Place in a pan one inch apart. Cover, and let rise till light. Bake in a hot oven twelve to fifteen minutes.



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for Coughs & Colds

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## The Colonial Note in Modern Furnishing

(Concluded from page 38)

paper were common, the big landscape effects in two tones of the same color and the oriental flowered patterns in strong hues against either a white or quite dark background.

For modern adaptation the ivory-tinted wall is excellent and the wood paneling delightful. There is a special wood veneer, applied like wall-paper, which makes a really lovely effect when combined with wood moldings. The expense is comparatively slight for a rich and durable result.

If the rooms are large some of the modern reproductions of the fine two-toned papers in panel effect are stately and dignified. These papers are all the decoration a room needs. No pictures should be hung against them, since, properly applied, the panels are all pictures in themselves, and all different. If some decoration in the room beside the paper is craved, provide a plain panel over the mantel, against which a mirror may be hung, chosen of suitable proportion and framed in gilt in the colonial manner.

The strong-colored oriental effects are also sufficient decoration in themselves and no pictures should be hung against them. They may be used above a paneled effect on the lower part of a wall or over the whole surface from baseboard to ceiling.

FURNITURE.—Oak, walnut, and mahogany are the woods especially associated with the Colonial period. No brief summary would be an adequate guide to design. This is a matter worth the study of an English-speaking home-maker as a matter of pride, if not of interest. The Windsor type of chair is fairly familiar, and we have a vague notion of the Georgian and Queen Anne styles. A further search into the work of great English cabinet-makers, Heppelwhite, Sheraton, and Chippendale will reward journeys to even far-away libraries and museums. Furniture during this period was finished either in the natural wood or else painted. It was frequently ornamented with judicious carving or delicate inlay.

RUGS AND HANGINGS.—Oriental rugs are in harmony with the colonial effect. These may be either the actual oriental knotted rugs or some of the excellent modern reproductions of oriental colorings and patterns. Rag rugs are also suitable. Large room sizes as well as small bedroom sizes are available. Specially beautiful rugs of both these sorts are now made by the blind under the skilled direction of artists who can see to direct the selection of colors and their disposition in effective patterns. Chintz and brocade were the two materials most used for hangings. In the dining-room, overdraperies of brocade match the chair seats; and in the bedroom, bed-hangings, window-hangings, and ruffled cushions were all made of the same chintz.

### MINOR ORNAMENTS

MIRRORS, framed in gilt, black, or natural wood, of all shapes, proportions, and sizes, were copiously used.

CLOCKS.—The "grandfather" and the "banjo" are perhaps the two best known types. Modern reproductions of both are now easily found. Beware of using a grandfather in a space of less than generous proportions, lest it dwarf everything else and throw the whole house out of scale.

CANDLESTICKS of brass, silver, and wood were omnipresent. We shall find place for a few still, since the beauty of a meal by candle-light will outlive any form of light which we have yet discovered.

PICTURES.—Here lies the greatest danger of introducing a false note. Good old prints in simple frames, Japanese prints, silhouettes, and quaint portraits are safe, as are reproductions of paintings of the period.



### The "Ovale" Seldom Breaks

It can be laid down anywhere; the oval shape prevents rolling. Conveniently grasped and easily cleaned (no corners). Withstands boiling, which is necessary for proper sterilization; graduated; six and eight ounce sizes; popular prices.

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They don't collapse because the "Tip Top" expands quickly when pressure is removed; smooth inside; easily cleaned; best rubber; two in package; popular price. The tip on the top is your guarantee.

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Learn at Home

## 50 Hens Laid 3 Eggs A Day. Now Lay 36

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"When I began using Don Sung in December, I was getting only 2 or 3 eggs a day from 50 hens. Within three weeks I was getting from 3 to 4 dozen a day. I shall never be without Don Sung."—Jermina Hedges, R. F. D. 1, Shumway, Ill.

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Give your hens Don Sung and watch results for one month. If you don't find that it pays for itself and pays you a good profit besides, simply tell us and your money will be cheerfully refunded.

Don Sung (Chinese for egg-laying) is a scientific tonic and conditioner. It is easily given in the feed, improves the hen's health and makes her stronger and more active. It tones up the egg-laying organs, and gets the eggs, no matter how cold or wet the weather.

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Chinese for Egg-Laying



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Doesn't hurt a bit and "Freezone" costs only a few cents



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Don't stay gray! Try it! No one can possibly tell that you darkened your hair, as it does it so naturally and evenly. You dampen a sponge or soft brush with it and draw this through your hair, taking one small strand at a time; by morning the gray hair disappears, and after another application or two, your hair becomes beautifully dark, glossy and attractive.

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body what looks like you," he finished, his face clearing. But not so John Newcomb. His face did not clear. He had changed color and frowned at Tommy's audible wondering as to where he had seen Kate Bennett. He was still frowning when Tommy fell back satisfied. John Newcomb knew. John Newcomb understood. Tommy had seen Kate Bennett very probably at the Art Museum that Saturday afternoon when she had gone there in white with a pink rose. Not that he should remind them of it now, however. Certainly not! He was trying to forget it — the whole annoying, inexplicable occurrence. Not that he believed now, of course, that that silly photograph was hers! — but certainly it would be the last thing that he wanted to talk about, when he was trying so hard to put the entire episode out of his mind. He let it pass, therefore, did not volunteer the information as to where Tommy had seen Kate Bennett. But the irritable frown was still on his face long after the subject of conversation had been changed.

*And the Fates still smiled, and wisely shook their heads.*

(To be continued in the January PRISCILLA.)

## About Embroideries

- ILLUSTRATED ON PAGE 5
- The set is stamped on an excellent quality unbleached sheeting; the embroidery cotton is supplied in white or unbleached (please state color desired). A needle to carry the cotton is sent with each order.
- No. 20-12-1. BEDSPREAD. Size, 88 x 92 inches. Stamped, \$4.25. Embroidery cotton, \$1.90.
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  - No. 20-12-3. PINCUSHION. Stamped, 25c. Embroidery cotton, 28c. Muslin-covered mount, 5 1/2 x 12 inches, 45c.
  - No. 20-12-4. BUREAU SCARF. Size, 22 x 45 inches. Stamped, 60c. Embroidery cotton, 28c.
  - No. 20-12-5. TABLE COVER. Size, 45-inch. Stamped, \$1.00. Embroidery cotton, 45c.

- ILLUSTRATED ON PAGE 12
- No. 20-12-26. LUNCH CLOTH. Four sizes. Size, 28-inch. Stamped white linen, \$2.50. Embroidery cotton, \$2.40. Size, 42-inch. Stamped, \$5.00. Embroidery cotton, \$3.36. Size, 54-inch. Stamped, \$8.50. Embroidery cotton, \$3.84. Size, 70-inch. Stamped, \$14.00. Embroidery cotton, \$4.32. Perforated patterns: 28-inch, 45c. (whole design); 42-inch, 50c.; 54-inch, 75c.; 70-inch, \$1.25 (one-half design).
  - No. 20-12-27. NAPKIN. Size, 15-inch. Stamped white linen, six for \$5.00. Embroidery cotton, \$1.44. Perforated pattern, design and one Script letter, 25c.
  - No. 20-12-28. TABLE SCARF. Size, 20 x 70 inches. Stamped cream linen, \$3.00. Embroidery cotton, 84c.; or silk, \$1.90. Perforated pattern, one-half design (reversible), 45c.
  - No. 20-12-29. NAPKIN. Size, 13-inch. Stamped cream linen, six for \$2.85. Embroidery cotton, 24c.; or silk, 40c. Perforated pattern, 10c.
  - No. 20-12-30. PLACE MAT. Size, 14 x 20 inches. Stamped cream linen, six for \$4.35. Embroidery cotton, 36c.; or silk, \$1.10. Perforated pattern, 25c.
  - No. 20-12-31. TEA CLOTH. Size, 36-inch. Stamped white beach cloth, and pink linen for bands, \$1.65. Embroidery cotton, 66c.; or silk, \$1.90. Perforated pattern, 45c.
  - No. 20-12-32. TEA NAPKIN. Size, 15-inch. Stamped white beach cloth, and pink linen for bands, six for \$1.75. Embroidery cotton, 30c.; or silk, 60c. Perforated pattern, 15c.
- A color diagram will be sent with Nos. 20-12-28, 29, 30, 31, and 32. Work commenced on any one piece, \$1.00 additional. Prices guaranteed for sixty days only.

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They work naturally and form no habit

They work naturally and form no habit

They work naturally and form no habit



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General Manager...HENRY W. NEWHALL.  
Owners.....THE PRISCILLA COMPANY  
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Known Bond or other Security Holders.....None.

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(signed) CHARLES B. MARBLE.

Sworn to and subscribed before me this first day of October, 1920.  
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