

# WIFE SAVERS

BY  
MRS. MARY MORTON

## BABY'S BOTTLES

One cannot always take time to rinse out baby's bottle with borax water and sterilize it just when the baby is finished drinking from it, but it only takes a second to fill it with cold water and then let stand until convenient to wash it. This will prevent the milk from scouring on the sides of the bottle.

**Thick Gingerbread.**—Two cups flour, one cup brown sugar, one ounce butter or lard rubbed into flour, three teaspoons ginger, two large tablespoons molasses, one egg. Mix all together. Lastly add one teaspoonful baking soda in warm water. Bake in moderate oven one-half hour.

**Baked Beefsteak with Vegetables.** One pound beefsteak put through mincer, two large onions chopped fine, one cup bread crumbs or stale bread, one cup chopped carrots. Mix all together and cook slowly in oven. The potatoes are scrubbed, the pudding made, and all three cooked in the same heat, thus saving gas.

**Fish Flakes.**—Take two cups of any kind of fish (not canned), one cup mashed potatoes or left-over baked potatoes, salt, pepper, small piece butter. Mix with milk. Fry or bake in a greased pan in oven.

A little change from the regulation stuffed egg may be accomplished by mixing finely chopped

nut meats with the egg and mayonnaise and stuffing the egg with the mixture. You will find this combination a good addition to the school lunch box.

If you have left-over fruit juice on hand, thicken it in the proportion of two tablespoons cornstarch to one pint of juice. When taken from the stove add a pinch of salt and the beaten white of one egg. Use this with a boiled custard of one and one-half cups milk, one-half cup sugar, two teaspoons cornstarch and one egg yolk. Add pinch of salt and vanilla.

If the wearer is at all stout and the hems of the tricotee undershirt are sewn in too tightly the thread is very apt to break, with a result as joyful as a run in a favorite stocking. For that reason you will find that featherstitching the hems by hand is more satisfactory than machine work. The handwork may be as simple or elaborate as one desires.

Salt will remove the stain from silver caused by eggs, when applied dry with a soft cloth.

Salt should be eaten with nuts to aid digestion.

A grain of salt will often make cream whip.

## SWINGING FAUCET

One of the most worthwhile of modern kitchen devices is

the central swinging faucet, so made that its lip can be swung in the arc of a circle to permit the easier filling of whatever containers may be in the sink. Another advantage of the installation is that it makes possible the uniting of the hot and cold water in a single stream, so that just the desired temperature can be secured with one and then the other, and guessing at the result.

**Gems.**—One cup entire wheat flour (raham may be used), three-quarters cup white flour, three-quarters teaspoon soda, one egg, one cup buttermilk, two tablespoons melted butter. Mix and sift dry ingredients, add milk gradually, egg well beaten, and butter melted. Bake 25 minutes in moderate oven in buttered gem pans.

**Nut Cookies.**—One egg, one cup sugar, one-third cup corn syrup, one and one-quarter cups flour, one-quarter teaspoon salt, one cup nuts, one teaspoon vanilla. Beat eggs very light, add remainder in order given, and drop on well buttered and floured cookie tin. Bake in moderate oven until brown.

**Custard.**—One quart milk, one-half teaspoon salt, three-quarters cup brown sugar, three tablespoons flour, two eggs, one teaspoon vanilla. Scald all but enough milk to mix flour to thin paste. Add the latter, let cook 10 minutes. Beat eggs, add sugar and salt, add to the above, and cook three minutes. Chill and serve topped with spoon of whipped cream and a cherry.

**Cocoa (for two).**—Two rounding teaspoons cocoa, two rounding teaspoons sugar, two marshmallows, one-half cup water. Allow to boil

until thickened, add about two cups of rich milk, previously heated, and serve.

The dining nook or alcove is a charming feature of many modern kitchens. It conserves space, saves the housewife time and many steps, and supplies an incentive to keep the kitchen clean and pleasant. Its narrow table (built-in or otherwise) and adjacent benches should be painted to harmonize with the kitchen color scheme. If there is a window its chintz or gingham curtains should be of the same hue.

A good way to use stale bread is to cut it into squares, triangles or rounded shapes, fry it in fat, butter or drippings, and serve with bacon or other meats. Heat the fat in the frying pan until it smokes, then put in the bread and fry to a golden brown color. Drain on paper and serve very hot.

When a blanket is worn out in the middle the sides make very nice, warm jackets for house. Cut jacket so border will be on the bottom, also use

border for cuffs and collar out of a double blanket. Buff or gray makes the best.

If the top layer slides when frosting a cake, insert a clean knitting needle in the center of the cake to keep it firm. Two or three toothpicks will answer the same purpose.

Baked beans will be more digestible if a teaspoon of ginger is put into them.

When ironing delicate fabrics, lay a piece of plain paper over the fabric and then press with a hot iron.

**Cornmeal Pancakes.**—Scald one cup cornmeal with one cup of boiling water. Let stand until cool, two eggs, one cup flour, two teaspoons baking powder and enough milk to make a batter.

**Tapioca Custard.**—One-half cup pearl tapioca, or three tablespoons minute tapioca, one quart scalded milk, one teaspoon melted butter, six tablespoons sugar, one-quarter teaspoon salt, two eggs, one tea-

spoon vanilla extract.

Cook tapioca in cold water one hour. Drain, add milk and butter. Cook in double boiler until tapioca is transparent, add sugar and salt to beaten eggs. Combine by pouring hot mixture slowly on eggs. Return to double boiler and cook until it thickens. Cool slightly and add flavoring. Pour into rinsed molds or individual pudding dishes. Unmold to serve, and top with whipped cream.

**Baked Halibut Dinner.**—Have the fish cut about three-quarters of an inch thick, then separate into as many pieces as you have guests to serve. Melt butter, add some lemon juice, salt, onion salt and a little cayenne pepper, and marinate the pieces of fish in this mixture.

Place strips of bacon in a dripping pan, and on these place the pieces of fish, each covered with cooked rice and this in turn thickly sprinkled with grated American cheese. Pour a small can of tomato sauce around this and bake in a moderate oven about twenty minutes.

**Presto Cake.**—One cup sugar,

one and one-half cups flour, two teaspoons baking powder, a little salt, sifted together. Melt a heaping tablespoon butter in a measuring cup, add one egg, and fill the cup up with milk. Add to dry ingredients, mix well, flavor with lemon extract or juice and grated rind of lemon, and bake.

**Lemon Sauce.**—One cup sour cream, juice and grated rind of one-half lemon, two teaspoons sugar. Beat together until the sauce is very light.

**Sugar Sauce.**—One cup sugar, one tablespoon butter, one-half cup water. Flavoring extract or lemon juice. Boil together until the consistency of a syrup. Flavor with vanilla or almond extract, or add a tablespoon of lemon juice.

Places were indicated for seven guests Sunday, when Mrs. William Martz entertained at dinner in honor of the birthday of her son Billy.

Clifford Marsh has recovered from the effects of a sprain sustained while playing soccer, and is back in school this week.

## SCULPTOR



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<b>Boys' Dress Shirts</b> Of strong material, collar attached—Out they go..... <b>75c</b>	<b>Boys' Shirts</b> Pure Wool, two pockets— Out they go..... <b>\$1.50</b>	<b>Ties</b> Silk and Silk Knit, fine for Christmas presents—Out they go..... <b>25c</b>	<b>Men's Flannel Pajamas</b> Sleep-Well brand very warm— Out they go..... <b>\$1.29</b>	<b>Men's Union Suits</b> Fall weight Balbriggan— Out they go..... <b>69c</b>	<b>Men's Shirts and Drawers</b> Heavy ribbed. Out they go..... <b>75c</b>	<b>Men's Dress Shirts</b> All sizes, styles and patterns—While they last..... <b>\$1.00</b>	<b>Men's Sport Sweaters</b> Nifty designs; very warm— Out they go..... <b>\$1.95</b>	<b>Men's Bib Overalls</b> Heavy weight denim— Out they go..... <b>98c</b>	<b>Men's Wool Shirts</b> Army style, all sizes; regular \$5.50—Now..... <b>\$2.50</b>	<b>Men's Work Shoes</b> Moccasin style; double sole—Out they go..... <b>\$2.49</b>	<b>Men's Shoes</b> Army style; double stitched throughout—Out they go..... <b>\$3.45</b>	<b>Men's Velour Hats</b> All colors and shades; regular \$6.00 and \$8.00 sellers— Closing them out..... <b>\$3.95</b>	<b>Children's Wool Sets</b> Consisting of sweater, cap, gloves and leggings— Out they go..... <b>\$4.50</b>
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