Items of Interest to the Housekeeper.

be renovated in such a way as to re-Its funtre and will look as well as when new: Put two ounces of alcohol, a tablespoonful of muchage or strained honer, a rounded tablespoonful of seft soap (dissolve a small piece of good quality in water) and two cups of soft water in a bottle, and shake well until thorughly mixed. Spenge the silk on both sides with the mixture, rubbing into the allk, and then shake the cloth up and down in a tub of cold or cool water, neither rubbing or wringing it. Hold it by the edge and shake off the water; pin edges to the line, and leave there till It is only moderately damp. Iron it while still damp between cloths or paper with an Iron only moderately hot.

The average housekeeper is often much annoyed by the tendency her flatirons have to cool too rapidly. This is a thing most easily avoided if you possess a little knowledge of tempering metals, but the usual woman is very naturally apt to be absolutely ignorant on this score.

The new fistiron should first of all have the temper set. Allow it to heat for several hours on a moderately hot stove without removing it; let it cool gradually till it is perfectly cold before using it, After this it should only be allowed to heat when wanted for use. The habit of leaving the flathrons on the fire at all times in case you should need them will in time ruin any iron, allowing the metal to thoroughly soak in the fire will draw the temper of the best steel forged. To retemper an iron which will no longer hold, heat it as hot as you can, so long as it inn't glowing, and then drop it in a tub of moderately warm water. When cold it should be treated as a new fron-that is, to reheat it slowly, and then let it grad-

For pressing the seams in siceves or ribbons the little five-cent fintirons are excellent.

Rub off all greasy dishes from the table or kitchen with newspaper, and the paper. You will find this will check the settlement of grease in the

sink and drain pipe and will be a great only tool needed); roast the remainder saving both of labor and plamber bills. or braise it after cutting off the tough To make a good home baking-powder mix together one-half pound of saleratus, one pound cream of tartar and two tablespoonfuls of corn starch, Sift this seren or eight times so as to mix thor-

end to use for soup stock or for

broth. You will still have cold lamb

for as many entrees as you desire or for stewed lamb and tomatoes. Beef-steak, pork chops and veal cutlets may

be taken from a piece bought for a roast; it is a mistaken idea that a small roast

is not paintable, provided sufficient

pains are taken to make it rare and re

tain the juices. The same method may

be followed with canned vegetables

Plain tomato sauce precedes scallope

tomatoes and tomato jelly salad; canne

corn gives corn chowder, corn custard,

scalloped corn or corn oysters for suc

cessive meals. Nearly any left over veg-

etables may appear in saled form. Eggs,

if used every morning for breakfast,

taste better if served differently each

In the case of deaserts it is an easy

matter to have a constant variety with out making fresh desserts every day, Melt the remains of a coffee jelly or as

orange jelly, and when it is again chilled beat into it a little whipped cream. The new coffee charlotte will look and taste entirely different, and if the orange jelly

be garnished with slices of orange the dish will be not only very different from your original jelly, but immensely su-perior to it in flavor. Set spart some of

ham, another part for a walnut gelatine dessert; make a snow pudding of the

rest with a custard sauce, and serve on

islands of sponge cake floating in the sauce—a floating island not too large

for two or three people. Sponge cake and

custard sauce are invaluable in this quest

of variety in desserts. Of course, the

young housewife must break away from

the letter of the cookbook now and then, and must do a little experimenting on

her own account, and she will find that

her interest in the work will lend it a

zest and an appetite to the meal, besides

Ways of Cooking

Celery.

The value of colery when cooked is usually unknown by the average house-

keeper. She usually contents herself with serving it raw or diced and used in

its highest possibilities when it is served

white and crisp from an icewater bath, served with salt and accompanied by thin slices of whole wheat bread, a pat of

unsaited butter and a glass of milk, but there are other excellent ways of serving

heads of well-bleached celery, cut off the

leaves, making the bunches of a uniform

length, wash thoroughly and tie each

branch at the top, blanch in boiling wa-

ter for five minutes. Drain and place in a saucepan with a pint of brown sauce and simmer gently for three-quarters of

an hour. Arrange on a hot dish, remove the strings and set in a warm place. Add

to the sauce in the pan a dozen slices of

beef marrow cut half an inch thick; cool for three minutes, being careful not to

break the slices; pour over the celery and serve with toast fingers. Celery cooked

Cook two tablespoonfuls each of butter and flour till it is of smooth consistency

of cream, a seasoning of salt and white

pepper and a pinch of powdered mace; cook to a thick cream, then add a cupful

well-beaten eggs; turn into a buttered

in this way makes a fine entree. Celery Loaf With Butter Sauce,-

it in which it appears to advantage. Celery With Marrow.-Select three

It is true that it seems to reach

giving her reliance in her own skill as

housekeeper and cook.

morning.

oughly and keep in a tin. If the bread or pastry is in danger of burning from too quick a fire, a pan full of water set on the upper grating of the oven both protects the bread and lowers the temperature of the oven, and is much better than covering with paper or leaving the oven door open. A dish of water in the oven while roasting meat will absorb much of the odor that escapes, and a dish of water in the oven while baking potatoes prevents the thick, hard crust which usually forms on them.

In some ways it is harder to plan the table for a small family than it is for a large one, as a great many things cannot be bought or cooked in small enough quantities to be consumed at one meal in a small family, and no matter how excellent a dish may be prepared it seems to lose its palatability if served in the same way at successive meals. Never serve anything in the same form a second time and you will find your table a most satisfactory one and one that will please.

There are two methods of accomplishing this variety. First, never serve one kind of meat for several successive meals without interruption. If a roast of veal or a chicken must furnish the basis for several days' meals, interrupt the menu with a change of broiled lamb chops, fish or beefsteak. The ice will keep the meat so the veal may appear on the third day as well as on the second. Secondly, for the sake of economy, buy in as large quantities as you can for the size of your family, and then serve in varied forms. As an instance you may buy a hindquarter or leg of lamb at the market; have the loin cut off for a roast, and some chops cut from the leg. After that cut at home once or several times lamb steak for thick English mutton chops (a good saw is the

The Furnishing of the Living-Room.

The furnishing and decorating of the general living room is very apt to be the hardest problem that confronts the family with a moderate income. It is often most difficult to carry out any distinct style of decoration, as the tastes of the different members of the family are naturally apt to differ somewhat, and the main purpose of the living-room is defeated if all mem-bers of the family do not find it an attractive and comfortable place to lounge. Fortunately, there is a love for the simpler furniture and furnishings, and this style is particularly adaptable to the liv-

Ing-room.

The walls and woodwork of this room The walls and woodwork of this room should be finished in warm, harmonising shades, so that they in themselves are a decoration as well as a restful background for the various objects to be placed if the room.

The exposure of the room is a most important factor in choosing the general color scheme. If the room has many windows and a very bright exposure it must

dows and a very bright exposure it must have the glare of light softened by sub-dued tones of wall coverings, such as dark greens or blues or a mixture in sub-dued tones. If the room is rather dark or of northern exposure, it requires light, warm-colored paper, such as light buff or tan or a two-toned or foliage pattern in

a lighter green paper. The color of the woodwork should harmonize with the paper, and with the aid of the many excellent stains on the market most artistic effects may be gained. Some of these color schemes are so deco-rative that there is little necessity for

hanging pictures.

For a room with a bright exposure the following treatment will be found most artistic. The decorative scheme is not ex-pensive, nor is any particular style fol-lowed, but through the simplicity of the decorations a most attractive and com-fortable effect is secured. The woodwork is lyory white. The walls have a low-paneled walnscot about two feet high; extending from this to the cornice line are panels covered with a striped paper in two tones of red and outlined with ivory white moldings. The ceiling is tinted an ivory white, the same color as the wood-work, and the floor covered with a large

red rug in two tones.

The color combination in this room is most brilliant, warm and attractive. French windows open into a sun parlor, which is furnished with wicker, stained green, the seat cushions and back pads being covered with a bright red denim. If the room has little sunlight, the same treatment of furnishings and woodwork may be used if the paper is of a medium light green in two-toned or foliage pat-tern.

Mission furniture is very attractive in a living-room, and this style of furniture is usually very comfortable. If this fur-niture is used the decorations of the room should be chosen to carry out the mission effect. The woodwork should be heavy and of dark finish, and in no case should any other style of furniture be used in the room with the mission type, as in this case the whole effect would be BEATRICE CAREY.

bot water to the depth of two inches and place in a moderate oven for 30 min-utes. Let it stand a few moments after removing from the oven, then invertinto a chop platter, garnish with celery plumes

and serve immediately.
Celery Puffs.—Cook in salted water the coarse outer stalks of crisp, well-blanched celery. When soft, drain and pass through a colander. To one pint of this pulp add a quarter of a cupful cream, one tablespoonful of melted but ter, a saltspoonful of salt and two wellter, a saitspoonful of sait and two well-beaten eggs. Now stir in enough flour to make a drop batter, add a level tea-spoonful of baking powder and drop by the spoonful into smoking hot fat; fry until they are a crisp browa.

The Linen Gown and Its Popularity.

certainly there are few summer fabrics that have the style and can be handled in quite the same way as a closely woven linen of the best grade. Thin organdles, linen of the best grade. Thin organdies, mulis and muslins are very charming and dainty and are delightful for afternoon and evening wear, but for real distinction a well-made linen gown is hard to vival. This season some of the most desirable models are in severe princesse style, and are made in many cases with a boned girdle lining, which gives the gowp a faultiess curve and correct lines about the waist and hips. These princesse frocks are lovely on a slender figure, but require clever handling in the making, and are a little difficult for the average seamstress. One very distinctive gown of this sort was recently seen, this model showing several good features, which may prove useful to the home dressmaker, even if the severe princesse cut cannot be copied and a girdle is used. The front and back was cut in a panel from the yoke to the hem, the

sides of the gown being joined by a strap of linen. The gown was of white linen, with rather a rough finish, in ponges or rajah effect, and the bodice was gee or rajah effect, and the bodice was sinshed to show the under bodice or empiecements of heavy white line. The open sleeves buttoned over from front to back across the shoulder with white buttons, and the entire back buttoned with white buttons, alightly larger in size. Black linen was used to cutline the guimpe, edged the sleeves and showed in a small pointed piece just below the yoke. White or natural color linen combined with black is, by the way, very smart, and one or two little jumper frocks seen were of linen or rajah, with touches of black satin and black buttons.

rajah, with touches of black savin and black buttons.

The three gowns illustrated in the larger plate are all good models for linen, although rajah or pongee would also make up well after the designs. The seated figure shows a model in pale gray linen, combined with gray and white striped linen, each stripe being almost half an inch in width. The skirt

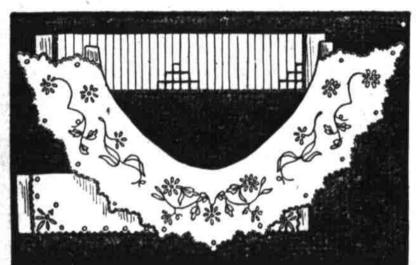
was smade with two stitched box plafts in the center of the front, with a narrow panel of the striped linen on either side, which carried out the strips of striped linen on the bodice. The rest of the gown was of Irish lace, with a tie of black satin, and the sections on either side of the yoke were of white linen, striped with black soutache and ornamented with little black buttons.

The middle figure shows a gown of blue linen, with bands down the front of darker blue moire and linen buttons. The curved forms about the tops of the sleeves and across the front and hack of the bodice und/on the skirt were of blue flet net, embroidered coursely in shades of blue in linen thread. The yoke was of white muil.

The third figure showed a gown of white linen, the bodice embroidered and braided about the yoke in white sontache, with touches of green. The bodice was in jumper style, and the rounded tabs were piped in green linen and overlapped as illustrated. The underbodice was of tucked uet.



Embroidered Coat Collar and Turnovers.



very attractive little collars at a small expenditure, and the accompanying cut shows several designs which are not broidered in a simple design in wedgebard to do, although they are effective.

000

turnover collars were both embroidered in color, one being of white linen, emof finely chopped cold cooked game, one cupful of chopped cooked celery and four wood blue, while the other was in white The coat collar pictured was of white linen, with a fine green stripe, embroidlinen, the embroidery being very heavily | ered in squares in green cotton,

The Men's Corner.

By Charles Byng Hall.

Hints for Health.

An Oil Rub.

Oil rubbing is a pleasant, health promoting procedure, which may be advan-tageously employed during health, as well as in disease. The oil should be applied to a part at a time with long. sweeping strokes; then thoroughly rubbed in with shorter, circular strokes.

A knowledge of the movements of massage makes the treatment more agreeable and effectual. The rubbing should not be so vigorous as to produce perspiration. The best off to be used is pure olive or cocoanut; cottonseed oil may also be used.

The benefits derived from oil-rubbing

are not due to the fact that the oil is absorbed to any great extent by the skin. The chief benefits are due to the rubbing itself.

Concerning Dentrifices.

When the teeth are discolored, finely pulverized pumice stone is preferable to charcoal powder for removing the discoloration. If the gums are tender and bleed at the brushing of teeth, a few drops of tincture of myrrh dropped into the water with which the mouth is rinsed will be

The chalk and myrrh dentifrice, to be procured at almost any drug store, is de-lightful and very beneficial, which cannot be said of all dentifrices. Many, indeed, contain scid, which in time destroys the enamel. Really men do not pay enough

attention to their teeth. Yet it in the first thing the great majority of people, especially women, notice in a man.

The teeth should receive attention after each meal and the last thing before re tiring. Wooden toothpicks should be kept within reach. A thread of white silk, saddler's course twist, is excellent to remove particles from between very close

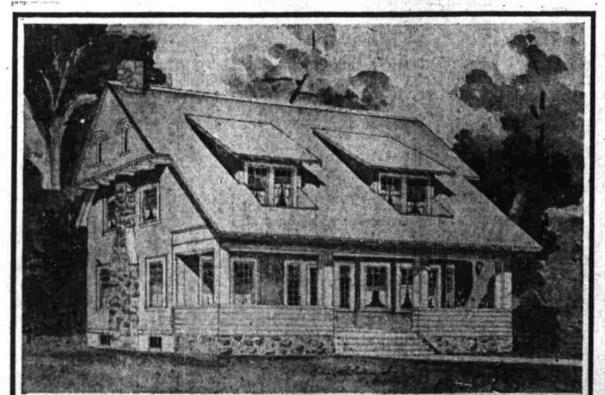
Gastrie Headache.

It has been found after much experi-menting by Dr. Westphalen that toxic substances in the stomach under certain conditions are capable of producing, through absorption, disturbances of circulation in the central nervous system and its associated parts, which result in headache. A complete absence of hydro-chloric acid in the stomach contents was found, and when this acid was prescribed complete recovery followed.

The theory advanced for the beneficial action of this drug is that ptomaines or toxines of micro-organisms exert an injurious influence only when there is a de-ficiency in the quantity of free mineral acid in the stomach. Headache may also be prevented in such cases by administering the acid directly after eating the articles which have previously always been followed by hendache. A dose of hydrochloric acid has been found to cure in every instance indigestion and head-

A Two-Story Coftage of Bungalow Type.

DESIGNED BY CHAS, S. SEDGWICK, ARCHITECT, MINNEAPOLIS, MINN.



Be Ready for Your Luck.

The mistake which the generality of | recognize Opportunity if they saw it men make is not being ready for their lack when it comes. While they are still considering its possibilities it is up the five and down the next street. The really lucky people are those who lie in wait for their luck and seize it and cling to it until such time as the sleeping Puries awake and, hurling themselves upon the lucky one, snatch luck out of his hand. To toy with their luck as some people do, to treat it as if it was something that could wair until tomorrow, is to court in-

If the man or boy who exclaims "Just my lock!" were truthful, in nine cases out of ten be would say "Just my laginess," or "Just my innitention." For there are two sorts of luck—the right kind, which is opportunity, and the wrong kind, which, unfortunately, is the more induised.

but was told to wait a few minutes ago for further orders."

The wrong kind of juck is waiting for further orders."

The wrong kind of luck lies in of a morning and wishes the letteror would bring him news of a legacy, right kind of luck turns out bright early and meets half-way the man with busy pen or ringing hammer is g the foundation for a competency, wrong kind of luck whines; the right whistles.

nember this: You will scarcely over Opportunity in the secinsion of rucm. Opportunity is around with crowd. To meet it you must get a see and get where the crowd is meet husy. Of course, there are you man in the world who wouldn't mind the when he saw it and gave it the "glad hand."

But was told to wait a few minutes ago for further orders."

The seventh clerk came back with this information: "He's loaded with 10 bales of hides for Smith & Co., New York, and is on his way to the Pennsylvania Depot, where he's due at 11 o'clock. Ten minutes ago he got special orders sent out from the office holding him up. He does not know why, but he's worried, for he's late already and is due back here at 2 o'clock for another load."

The general manager appointed that seventh man to the lob of secretary, and his quick promotion since then has justified the choice.

No doubt the other six clerks all said "Just his luck." Quite correct it was inck, but then that seventh man recognized Opportunity when he saw it and gave it the "glad hand." Indulged.

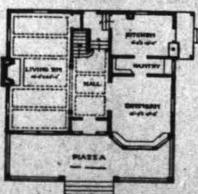
The wrong kind of luck is waiting for something to turn up; the right kind of luck, with keen eyes, will turn up something. The wrong kind of luck lies in bed of a morning and wishes the letter-tearrier would bring him news of a legacy. The right kind of luck turus out bright and early and meets half-way the man who with busy pen or ringing hammer is laying the foundation for a competency. The wrong kind of luck whines; the right kind whistics.

They are the sort of people who, when Fortune calls, have a sign on their door reading "Back in 10 minutes" and who do not really return for a couple of hours, Here is a true story of Opportunity which will do any man some good to read and remember. The general manager of a big firm had occasion to lose his private secretary. The job was a good one, but called for no special qualifications. The general manager looked over the staff of junior cierks in the office. He took each of them on by turns for half a day. During that time he visited the shipping department, and invariably sent the man with him to inquire of a drayman stand-ing in the yard next his loaded wagon

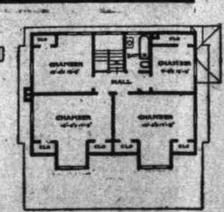
where and when he was going. The average answer of six of the clerks was "He's going to the railroad depot, but was told to wait a few minutes ago for further orders,"

This house has all the advantages of a good two-story house, with full, square celling rooms in the second story, a broad frontage and the treatment of the exte-frontage and the treatment of the exte-rior on the bungalow order, with low-pitched roof sloping toward the front, the main roof carried out and over a broad, liberal plazza, with wide spreading caves, giving all of the cosy cottage appearance of the much admired California bulga-lows. The second-story rooms are amply lighted with good windows in the side gables, and wide, projected dormer win-dows in the front and rear, well sheltered from sun and rain, with wide, projected roofs. The general treatment is jected roofs. The general treatment is symmetrical, with a central vestibule entrance. The vestibule may be omitted in Southern or warm sections of the coun-

The stairway is central, leading up to The stairway is central, leading up to the second story opposite the main entrance, with windows on the stair landing, making the upper and lower stairway light and cheerful. The central second-story hall being central brings the entrance to all the rooms convenient to at the right of the stairs in the first story a stairway leads with steps down to the platform of basement stairs and rear outdoor exit, the same platform being reached by steps from the kitchen, and from this platform the stairs extend to the basement under the main stairs. The large living-room, at the left of the stairway, and no waste room in halls, the main entrance, is 13 feet by 26 feet a inches, with a broad fireplace in the center and the beam ceiling. The dialog-room opens to the right of the entrance, with allding doors. The kitchen is back of the dining-room, and counsets with the



FIRST-FLOOR PLAN.



SECOND-FLOOR PLAN.

furnace and fuel, laundry, vegetable ca furnace and fuel, laundry, vegetable cellars, etc.

At the estimated cost the house is designed to be of frame construction, either
sides on the outside or shingled. At
small additional cost the exterior could
be covered with metal iath and cemented
with a rough "pebble-dash" finish. This
would give a very aftractive appearance.
The additional cost would not be large.
If the exterior was veneered with a good
quality of brick, it would add about \$400
to the cost. A very pleasing feature in
the exterior treatment is the stone chimney, designed to be faced up with antive field or bowider stone; if built of
brick, there would be a slight saving in
the cost.

Masculine Modes.

the crown than last year's, and narrower as to brim. The latest model is three inches high, and has a brim of two inches. It is doubtful if many men will be found to wear such extremes. A man with a full, round face would look like a monkey in one of these things. However, the edict is forth that the brim shall be narrow and the crown high. The band should be black, or when wearing a sack sult of brown or green, hatbands of the same shade are permissible. The most approved straw hat seems to be the stiff "boater." As for the Panama, it is dead as the "dodo." In felts the fashionable hat is flat

brimmed in the front, and has the bow at the back. It is made of a peculiarly soft felt, and the colors are beaver or pearl gray. Wearers of felt hats this summer will find that they are dated as last year's unless the bow is worn at the back. This is quite the very latest. The medium soft hat with the telescopic crown, which has been popular for many seasons, especially with college men, will again be to the fore, not alone in the United States, but in London and Paris. There it is called the "American" hat, and is quite the vogue, though authori-ties still say it is but a season's experi-

Ties of Wedgewood blue and Vieux rose are making their appearance in large numbers, and many of the smartest men are wearing them with lounge suits of flannel. The summer shirt has tiny tucks running down the whole of the front, which demands most respectful treat-ment at the laundry.

Men are carrying walking sticks very generally this year. Women probably set the fashion, for the very fashionable dame or girl is seldom without a cane

when on parade. The most popular of men's canes are the very plain sticks, with a self-crook handle and the natural bark of the wood. The great point in their favor is their cheapness. The faucy walking stick, however, has not gone out of fushion. The best liked of these have carved ivory or gold mounts, and the latest creation in cases contains in the fancy handle a receptacle for matches

and cigarettes. The low shoe is being very much worn, and will be more so as the summer grows older. The broad slik lace is in favor, and should be tied in as big a bow as possible. The most fashionable lace is a colored one, either plaid or sebra-striped, in black and white or other colors. This fashion is copied from women's modes.

The very best flannel or light tweed for present wear is a kind of brown and gray mixture. Most men know the old "pepper and sait" gray tweed. Well, the new suiting is something like that, though the fabric is lighter, and instead of the color being gray, it is brown, Perbaps "snuff and sugar" would not be a bad description for the new goods. The man who wears a suit like this in a town will like the color, because it shows well with this suit.

Taiking about gloves reminds me of the change that has come over the fashion in wearing gloves in late years. Some years ago no men ever thought of wearing both glores at once. To do so was to pro-claim that you were a "hayseed" fresh from the backwoods districts. The cor-rect thing was to put on the left giove and carry the other in the same hand. You will not find one man in a hundred wearing his gloves in that way nowadays. Both gloves must be off or on, and the usual plan is to wear both of them.

Epigrams.

Life has many shadows, but the sun shine makes them all.

Happy the man who realises his own limitations, for he is spared the sour disappointment of unachievement.

Walters open cafes of their own out of what they get by flattering people's van-

The best way of becoming a patriot is to live out of your own country.

When we are at home, we are always blaming the weather or the government, but when we have traveled about we realise that both are perfect.

A man can be happy, knowing that within himself be has done well.

of having lived threescore years or so makes their judgment and wisdom infal-

The only chance you get of triumphing over life is winning the things that you want by working hard for them.

What an overrated virtue fidelity is ! At best it means boredom; you can't al-ways eat the same food, even if 'the truf-

No man can take care of himself when a girl has got red hair and innocent eyes and all his friends are talking about her.

No woman has a great love for a per-fect man. It's always the raseni or the weakling who wins a woman's heart.— From "Ere's Apple," by Alphones Cour-