Finding Brushes to Fit Special Needs

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of the celery one could use turnips, cabbage, or any vegetable in season but with this menu a creamed vegetable is better than a baked, fried, or buttered vegetable. Shortcakes are so quickly prepared and may be used by using any fresh, dried and canned fruit with cream, soft custard, or a sauce.

For Monday evening, a vegetable salad is suggested to emphasize the importance of using vegetables in season. There is no meat used since the meal seems quite hearty enough. Another point to notice in this meal is that no beet is used in its preparation one does not use a frying pan.

On Tuesday, the lamb from Sunday and the flank from Monday combine to form the chartreuse. To make this use one pint of chopped meat or fish, one cup of tomato sauce, and one beaten egg. Spread cooked rice over the top and bake thirty minutes. A fruit salad makes a good type of dessert here since one does not need more starch.

For Wednesday supper another vegetable combination is used for the main dish—a place mat, onions, cabbage, and cheese or a pickle. Most any vegetable if well seasoned with salad dressing may be used.

Hot gingerbread makes such a good dessert and it is really so easily made. Marshmallows may be put between two layers of hot gingerbread and the whole cake put back in a warm oven just long enough to soften the marshmallows. This is served with whipped cream, thin cream or a vanilla sauce.

The Thursday breakfast seems more like a winter meal but even in summer there is dry bread that must be used. This may appear either at breakfast or supper as French toast or as milk toast with or without a jelly or bacon.

In most cities now one can buy pork tenderloin. Even tho it is high in price, one must consider that there is no waste at all. Too often the so called cheap cuts of meat are expensive per pound of edible meat minus bone and gristle. Pork tenderloin may be cut into patties one inch thick and pounded flat. Season, roll in flour, and brown in a little fat. Cover and steam ten minutes then add milk or cream and cook fifteen minutes. Lemon or tomato juice may be added to this sauce to give a tart flavor, though some prefer to add a teaspoonful of horse-radish. Two tenderloins flattened with a broad knife may be baked with a bread dressing in between the two layers. Cover the top with salt pork or bacon and bake thirty minutes basting frequently.

The egg loaf with asparagus for Thursday supper can also be made with or without cheese. Cooked celery could be used in place of the asparagus to make a delicious supper dish.

Line a mold with cooked asparagus. Fill the center with a creamed mixture. For Wednesday supper another vegetable combination is used for the main dish—a place mat, onions, cabbage, and cheese or a pickle. Most any vegetable if well seasoned with salad dressing may be used.

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Finding Brushes to Fit Special Needs
By GLENN A HESSE, Assistant Professor of Home Economics

"Brushes, brushes everywhere, so not one speck of dust" is the reply Mrs. Modern Housewife can give to her friends if their inquiry is: "Why do you keep the dust out of so many tiny places in your house?" Since it is a universal question and one so often asked, we could easily find a wide assortment of brushes on the market today.

There are big brushes, little brushes, fan brushes, scrubby brushes, white brushes, black brushes, in fact, just as many kinds of brushes as there are corners into which dust may settle.

If they are so plentiful why aren't they more in use? Mainly because many a housewife does not know that they exist, and often cannot afford all of them, even tho she knows of their value to her.

Just where shall we start in finding brushes to fit special needs? The ceiling seems to be the top of everything, and needs cleaning much more often than it customarily gets. It requires a downy brush with a long handle that will reach to the farthest corner, for no one wishes to risk her safety on a step ladder just to reach all places where a short handled broom. An additional point in favor of these brushes is that they leave no streak as does the covered broom. The ceiling brushes are made either of hair or wood which have this necessary softness.

The windows have their own brush of a trifle stiffer hair to take off the dust, but if washing is necessary, the rubber scraper is a great help.

The tops of the windows and doors, as well as the remainder of the woodwork,
are reached with a brush similar to the window brush with an equally long handle.

The floor may have its choice of a hair or bristle broom for sweeping and a long or triangular spring mop. One or the hard wood surfaces. If it needs mopping, then the wet string mop is in evidence. A shorter handled mop, chemically treated, acts as a dust cloth while one similar to the wall brush with the shorter handle serves as a hearth broom.

With the living apartments all cleaned, the kitchen really becomes the headquarters. One is bountiful for vegetables, either the kind with a loop, or a small rectangular brush that can be purchased anywhere for ten or fifteen cents. This same little brush will clean the shelves of the refrigerator, while a pointed one with rather soft bristles and a long wire handle will go down the drain pipe of the refrigerator.

A utility brush with a curved end cleans cupboards and tables or any soiled surfaces with very little effort.

The sink undoubtedly needs cleaning more often than does any other part of the kitchen and for this there is a little brush similar to a whisk broom to sweep up the fallen particles, or, if the sink is very dirty, an ordinary utility brush may be used to scrub it. A stiff burnished brush of cocoab fibres will clean the stave of all burnt particles, and has the further advantage of not scoring the enameled.

The radiator, most neglected of fixtures, whether in kitchen or in parlor, has a black bristle brush with a long handle that quickly and easily removes the dust from the narrowest and most inaccessible areas.

The bottle brushes are not to be overlooked, even tho they are more commonly in use. There is a large stiff brush for the milk bottles, and a smaller one for the baby's bottle or any smaller necked containers.

Bridal Showers of Blessings

By HARRIET SCHLEITER

POETS have through the ages sung of April showers that bring May flowers. I would call to one of the Muses to accompany me on the piano while I sing the bridal showers in June. It is not of showers of rain that I would warble, but of—well—every other kind of shower under the sun, from handkerchiefs to favors and freights.

There are so many that I hardly know where to begin. I guess I will begin at the place where people usually stop, with miscellaneous. It is such a nice all-inclusive word, that might mean from a little hand painted Japanese tea pot with a wicker handle, to an embroidered dresser scarf. I heard, the other day, of a unique way of presenting the gifts. They dressed a little two year old boy in pink and lavender, the bride’s chosen colors, and let him pull in a little wagon, all bedecked with pink and lavender bows, and piled high with a delightful variety of miscellaneous gifts.

The invitations for it were white cards, on which were pasted tiny lavender and pink paper umbrellas, which were open and from them dripped a shower of words which to beat that favorite cake or cookies.

Another kitchenish sort of shower, is one of cooking utensils. Little brown crocks, in which to beat that favorite cake and wooden spoons with a painted handle, and everything else under the sun from tiny aluminum measuring spoons to a big blue dish pan. It is fun to pile all the gifts in a big packing box and ask the little bride to guess what each of the bumpy, mysterious, ungainly packages she takes them out and unwraps them.

Maybe you don’t know until you’ve tried making them, what cunning little hold­er­ cans can be made from just scraps, perhaps the scraps you had left from some creton curtains, or a last summer’s gingham dress, or some plain material, with a funny little cut and shape design on it. Burned fingers are one of the sorrows of bridedom, and a goodly supply of holders will eliminate that sorrow.

Still another of the same type of shower is a recipe shower. Everyone brings her favorite recipe to be a first aid in preparing meals. It would be nice for the brand new bride, with everything equally new, but if some old “well tried and found true” recipes to depend upon when everything else seems to have gone wrong.

A very different sort of shower is a book shower. One might send an invitation folder like a little book, with the title, “Book Shower, for Mary Allen” by Elizabeth Barrett, and put the inside of the book. This is one that Jimmy will most appreciate, for probably his taste won’t include the appreciation of recipes.

Along with the other utensil showers comes the percolator brush, indispensable to the coffee drink­ing family.

The bath room has its quota of brush needs. First is the heavy yellow bristled brush for cleaning all the fixtures, and the yellow soft white bristled brush, made so that the rubber hose can easily be attached to the faucet of the bath tub, thus giving a delightful shower as the brush is used.

Nail, hair and flesh brushes are available in ample variety, but of the most fastidious persons there is even an eyebrow brush.

With so many kinds of brushes, each with various uses, the housewife can plan to combine her needs and in labor and time saved can soon pay for those most urgently needed, and can buy the less needed ones as she feels inclined. Lets brush up on our knowledge of brushes.