

put into the construction and her cleverness in arranging and decorating the interior helped to cover the less beautiful spots that to Paul had seemed uncoverable. She so carefully and tastefully decorated the rooms in quiet, restful colors that they do not become monotonous, even though they are constantly in sight of the two.

A detailed account of the expenses follows:

Camp Dodge house.....	\$ 60.00
Moving house onto lot.....	100.00
Basement excavating labor.....	30.00

Cement and sand for basement floor (self labor).....	15.00
Second hand furnace (self labor).....	43.00
Tile foundation (self labor).....	76.00
Chimney (self labor).....	30.00
Roof, (self labor).....	75.00
Lumber for exterior and interior nishing, cupboards, doors and windows.....	155.00
Carpenter's labor.....	24.00
Kellastoned exterior and partial labor.....	60.00
Electric wiring and fixtures (self labor).....	75.00
Interior painting and papering.....	61.00

Plumbing, labor and fixtures.....	300.00
	\$1104.00
Miscellaneous labor.....	185.00
Total.....	\$1289.00

The house has been used just one year and is warm, comfortable, convenient and compact, having all the convenience of a modern apartment and the privacy of the separate house. Who would forego the pleasure of owning your own home and miss all the joys of planting your own flowers, shrubs and even vegetable garden? Ask the owners!

Preparing to Meet the Linen Needs of Bridedom

By HELEN PASCHAL

THE feeling of security and well-being which a chest of household linens gives to the heart of a housekeeper is a pleasure belonging to the bride who comes to her new home well provided with table linen. This feeling seems to be an instinct of womankind. When grandmother was a bride she had the same love and desire for beautiful linen. Though her granddaughter has luncheon sets and doilies about which grandmother knew nothing, the twentieth century bride could use perfectly well the same linen table cloths that her grandmother hemmed for an old-fashioned hope chest. She is lucky, indeed, if she has any pieces of linen from that source.

In this age of substitutes and skillful imitation, the modern bride finds more difficulty in selecting real linen. There are cotton materials so cleverly woven and processed as to look exactly like linens, and the price is often the only indicator of a difference.

For several years, there has been a scarcity of linen on the market, due directly to the war, because the flax fields of Russia and Belgium were neglected. The term "Irish" linen is misleading. Ireland produces only a handful of the world's crop, while Russia normally grows 81 percent. Belgian linen is the finest because the type of flax grown there is the best. America's contribution of flax is negligible.

When the bride distinguishes linen by the trade mark, she sighs perhaps at its difference in price over cotton. If she knew the care flax demands in cultivation—hand sowing, hand cutting, weed pulling, the 30 processes it must undergo before it is ready to sell—she would no longer lament the high price. The process takes from 13 to 30 weeks.

Why shouldn't America import the yarn and weave the material? With her manufacturing facilities surely might she not save time and money?

The manufacturer enumerates to the bride his reasons for not following this suggestion:

- (1) The atmosphere in America is too dry for weaving linen.
- (2) The atmosphere is too dry for bleaching properly.
- (3) It takes four to six times as many workers to produce linen as cotton. With America's high wage standard, this would make the price of flax prohibitive.

He might tell her the value of unbleached linen. It is much cheaper and it whitens out beautifully after a few washes and some sunshine. Even at first it is not impossible to use in this day of popularity for unbleached muslin.

The bride's mother or grandmother may through long experience with fabrics be able to distinguish linen by such simple tests as a certain wholesome odor, a smoothness to the touch and a feeling of "life" or resilience, which give the fabric an irresistible charm. Contrary to most materials, color has no part in the beauty of damask. Attractiveness of appearance is due to designs which are visible against the same color background because of being cleverly woven to reflect the light at different angles.

The mother watches for and recognizes the "sheen," an inherent quality of linen caused by pounding of the flax during the manufacturing process. She knows, too, that linen launders more easily than cotton—cleans with less effort expended.

On the other hand, substitutes may be as stiff and crackly as is linen. This is from the "sizing" used to cover up injuries caused by chloride of lime in bleaching. Cotton substitutes are lighter, weighing less than the four and one-half ounces of linen which make up a square yard. The surface of cotton becomes more fuzzy than that of linen when crumpled.

Tests that the more scientifically minded modern woman may make, follow:

1. Sulphuric acid test: Boil a sample of goods to be tested in concentrated acid for sixty seconds. Linen threads will weaken. Cotton will be entirely destroyed.
2. Caustic Potash: Heat sample in strong solution for two minutes. Linen will turn brown and cotton pale yellowish in color.
3. Ravel the sample and break the threads. Fuzzy ends denote cotton, while linen threads will have pointed ends.

The bride will find many beautiful designs in table damask. She will find both pattern pieces sold in certain lengths with center designs and small all over designs on linen sold by the yard. The latter kind wears better than the large figured designs since large figures expose too long surface threads that are more easily destroyed. Because of these long threads they are also harder to iron evenly.

Though the yard damask has no border across the ends, it is almost as good looking since carefully wrought French hems across the ends, modeled from the tiny stitches of grandmother's linen, make the lovely finish of hand hemmed table linen.

For the pattern cloths there are pattern napkins to match. For the yard linens, napkins are cut from the material and French hemmed, in the same way as is the table cloth.

These pieces may be bought already hemmed. The bride who cannot sew or has not time to sew may supply her needs with these but the amateur seamstress is fortunate indeed if she can put in her own stitches, since nothing is so lovely as hand made work.

Besides table cloths, there are beautiful linen luncheon sets in all styles—square cloths, round cloths, runners, doilies—all with matched napkins. Many housekeepers prefer them for breakfast and luncheon though table cloths are always to be used for dinner.

In the case of Maderia doily sets, there is no equal to be made at home. The embroidery on these linen pieces is beautiful and the price is reasonable. Nothing is as pretty as a luncheon table set with Maderia doilies and the bride is lucky who counts them among her table linens.

There is a certain joy to the heart of the housekeeper in laundering linen damask. She puts a damp lifeless piece of white cloth on her ironing board and pushes her iron to and fro until the cloth begins to shine. She irons and irons and presently she has under her hands a sparkling, "living" thing of beauty. She hangs the folded piece to dry thoroughly; eventually it becomes the basis of a beautifully set table where silver, flowers and china are merely accompaniments to the shining white linen beneath.

The luncheon cloths which the housewife uses for the less important meals of the day may also be easy to iron. Considering economy of time they are easier because although linen irons easily and beautifully it takes time to thoroughly dry out the dampened material.

Runners of fine crash quite often not all linen, are easily made. Brilliant colors in simple designs made by long stitches are suitable decoration. One runner for a table to be set for two people or two runners crossed in the middle for

four are all the cover that is necessary for the table.

From unbleached muslin, Indianhead, or part linen materials may be made square luncheon cloths, hemmed about the edge with long stitches in colored floss or French hemmed with thread. Conventional designs to be found in any woman's magazine may be traced or drawn in the corners and worked in long stitches. Several stranded cotton embroidery floss will not fade when washed without boiling.

Border or inserts of fine colored gingham in plain or checked designs are sometimes used for attractive trimmings. In this case unless fine materials are used for both center and trimmings, the ma-

terials should be shrunk to insure smoothness after laundering.

For damask table covers silence cloths are necessary. They serve the double purpose of deadening the sound of silver and china and of improving the appearance of the table. A combination silence cloth and asbestos protective pad may be purchased with additional sections for the enlarged table when extra leaves are added. Heavy napped material in different widths may be bought by the yard at department stores. Mats for hot dishes may be necessary on thinner silence pads, tho if the pad is too thick they may be undesirable. The only requirement is that the table surface must be smooth when the cloth is laid over the pad.

The table top must be protected by mats under hot dishes when luncheon cloths and doilies are used. Mats in different sizes, with covers to be removed for laundering are on sale in any store. If the table is to be left bare with only a centerpiece when not in use, its appearance must be protected by these means.

With a hope chest filled with a sufficient number of mats to insure safety, several clever, well designed, and pleasing luncheon sets for daily use, and a few, doubtless very few, linen cloths with matched napkins for the more formal occasions, the bride may rest assured that she will be well prepared for any occasion which she may be called upon to meet.

Canning Without Mother for a Helper

By CARRIE PLUNKETT

"CANNING—such an old, old story!" Yes, but so is cooking, sewing, cleaning, washing and any form of housework. But just so long as the supply of housekeepers is replenished in June quantities, so long will there be women who have questions about housekeeping subjects.

The bride wants to be economical and to help her husband make his fortune right away, so what can be a better start in that direction than to can her fruits and vegetables, for future war against the H. C. L.?

Of course she helped mother with the home canning and so long as she could ask questions when in doubt she got along beautifully. But, oh, there are so many things she is not just sure about, now that she is dependent upon herself, and has no private telephone connections with her mother.

What kind of questions does she ask? They are many.

What is the best type of jar to buy?

Personally I like a glass top jar with a wire top for sealing. It is easy to handle when hot and the top is good to be used time and again until it is broken. However, the screw top and vacuum seal styles may be used with safety, provided the lids and rubbers are whole and good.

How can one tell the best rubbers?

Before buying a rubber, take one from the box and give it these tests. Pull it twice its length, bend together as if making a crease, then twist one side several turns. If it comes back to shape, after this treatment, it is a good rubber. If it does not, it is not safe to trust, and another kind should be tested.

What equipment is essential?

Equipment for home canning need not be elaborate. A flat bottomed vessel with a cover, tall enough to hold jars in a vertical position, and a rack or false bottom, to hold them away from too close contact with the fire, are needed for sterilization. Then the blanching vessel for hot water into which the product is lowered for scalding, and a vessel for the cold dip may be pans or kettles used regularly in the kitchen. A jar lifter for removing the jars from the hot bath, a narrow spatula for packing material into the jars, a wire basket or muslin sack

for blanching, a spoon and a paring knife complete the list of essentials.

Is it necessary to sterilize the jar beforehand if the product is to be cooked in it?

If the product to be canned is cooked less than 30 minutes, the jar, lid and rubber should be sterilized first. If longer than 30 minutes is required, then washing and scalding are sufficient.

Should the vessel in which the product is being cooked be covered?

Always, as much of the flavor is lost thru the steam.

What should be done if the rubber slips out from under the lid when the jar is being sealed?

If the rubber stretches and slips from under the lid while sealing the jar, remove this rubber, put on a new one that has been sterilized, return the jar to the hot water bath and boil five minutes longer.

Why does the jar lose liquid when cooking?

Jars lose liquid in cooking if they are filled with cold instead of hot liquid; if the liquid is not "paddled" well around the product; if the product is insufficiently blanched; if the water in the sterilizing vessel does not cover the top of the jar, or if the lid on the jar fits too loosely.

Will the products keep if the jar is not full or should more material be added to fill the jar?

Canned products will keep, if properly sterilized, even tho the jar is not full. If after shrinkage, more material should be added, it would necessitate complete re-sterilization. Water need not be added to fill a jar after sterilization since there is no special need for preserving water.

Is sugar always necessary to keep fruits? How much should be used? Is salt essential to keep vegetables?

Salt is added to vegetables for flavor only, as is sugar to fruits, tho both, because of their osmotic pressure, keep the product in better shape and color. The syrup considered standard is two measures of sugar and one of water, and is the one most extensively used. This is sweet enough for acid fruits and may be

made with less sugar for the more sweet fruits.

How long should different products be boiled?

The following time table for blanching and sterilizing in cold pack canning is given in bulletin No. 41, Agricultural Extension department, Iowa State College:

For safety, add 30 minutes to the boiling time given for asparagus, beans, greens and peas.

(This time table as quoted will be found on page fifteen)

When should one begin to count time?

Count time when the water is at a jumping boil and keep it boiling constantly for the time given. If undercooked, the product will not keep while if overcooked, it may lose its flavor, color and texture.

Why do glass jars sometimes crack upon being removed from the hot water bath?

A hot jar often breaks because it is suddenly exposed to a cool draft, and the contraction of the surface of the glass causes the crack or break. It should be protected from any cool air currents while and immediately after it is being removed from the water.

Should the lid on a screw top jar be tightened after the jar has cooled?

Be sure that all seals are perfect while they are still hot, but do not tighten the lid of a screw top jar after it has cooled, as to do so would break the seal.

Is it true that canned goods should be stored in a dark place?

Always store jars in a cool dark place since intense light will cause the product to lose its color.

Exceptions will necessarily arise in every home, but a few general rules, ones that have been tried and proven most satisfactory, will act as a guide to any new or doubtful home maker. Always is there mother or some kind friend to whom she may go for advice in extreme cases, and experience will prove the best help of all. Even burned fingers and a few failures are small items when compared to the glory of helping either the brand new or the substantial less-new husband in his efforts to fortune-find.