

Household Hand-Book

**Containing Reliable
Hints and Suggestions
for the Household.**

Compiled by
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LONDON, ENGLAND.

RUMFORD

Baking Powder

Surpasses all others in Healthful and
Baking Qualities.

Perfect Baking Quality.

Its action in the dough is thorough and makes the finest cake, biscuit, muffins, etc., which will retain their fresh condition longer than when made with ordinary baking powder or cream of tartar.

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Best of the High Grade Powders.

It is different from, and superior to all other powders; contains no alum; does not give a bitter or disagreeable baking powder taste to the food, and will retain its strength indefinitely in any climate.

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RUMFORD CHEMICAL WORKS, Providence, R. I.

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Household Hand Book.

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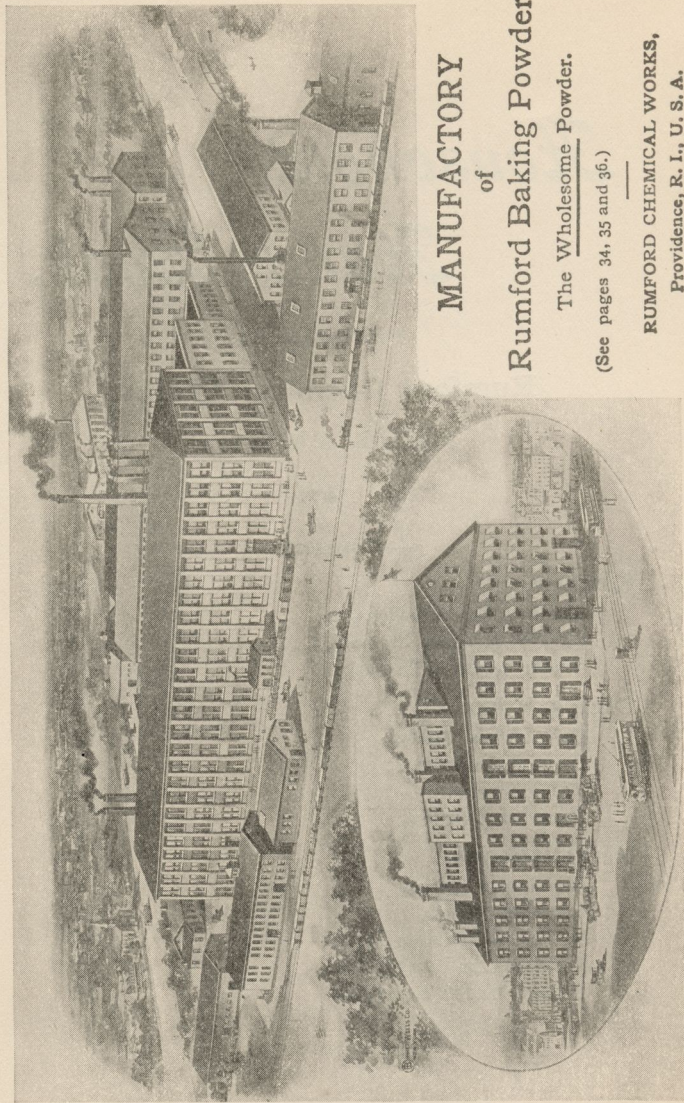
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MANUFACTORY of Rumford Baking Powder

The Wholesome Powder.

(See pages 34, 35 and 36.)

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RUMFORD CHEMICAL WORKS,
Providence, R. I., U. S. A.

Household Hand Book.

Division of Labor.

Proper and Systematic Methods of Doing House-work would eliminate nearly one-half the labor from the home; but it is too often the case that the work is done whenever most convenient, and in some cases only when it is impossible to leave the task longer undone. By planning carefully all may be kept in good order, each day having its appointed labors instead of leaving the bulk of the cleaning for one day at the end of the week.

No One Can Plan Exactly for Another, although a general outline can be arranged, and the following, which has proved satisfactory in at least one house for some years, may be of some service to inexperienced housekeepers.

Monday. Although it is the habit of many to wash on Monday, and while this method has much to recommend it, it has also some disadvantages, the principal ones being that it necessitates either soaking the clothes on Sunday, or leaving them in the water from Saturday night, neither of which seems advisable.

One Free Day. It is a good plan to have one comparatively free day in the week, and Monday seems the best day. Then, too, the average house will be found to need rather more thorough attention on Monday than on other days, and it will be well to have the washing day as free as possible from other work.

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On Monday Have the House Put in Good Order, sort the linen and mend such as can be done before washing, as holes and thin places become larger by the rubbing they are subjected to in the laundry.

Keep Monday as a Day for All Needlework, Repairing, Etc., and also try to arrange the meals so that there will be a minimum of cooking to be done on Tuesday, not only as a time saver, but also because clothes will absorb the odors of cooking.

On Tuesday Morning an Early Start is Imperative, for there is always some work to be done before the washing begins, and it is most necessary to get the clothes out to dry as soon as possible.

Boiling the Clothes. It will be a great advantage if the maid can rub out one boiler full of clothes and have them boiling while breakfast is being prepared; but this must depend on the individual family.

The Mistress must on this day undertake the care of the bedrooms, and also wash the breakfast dishes, so that the maid can devote all her time and attention to the washing.

In the Evening, if possible, let the clothes be folded and laid away ready for ironing, instead of being put away in a crumpled mass, as this will save much valuable time on ironing day.

On Wednesday the Special Work will be the Ironing and putting away the clean linen, first repairing such pieces as require it. In a small house it may be that one of the upstairs rooms can be cleaned; but this will depend on how much ironing has to be done, and the

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Unsurpassed for Cake.

first consideration must always be to get the clothes out of the way.

Thursday Must be Set Apart for the Sweeping and general cleaning of the upstairs rooms. Unless in constant use it is probable that only part of them will want thorough cleaning, and the next week the order may be reversed.

If Rooms are Kept Continually in Order, much work will be saved. A little daily exertion is surely preferable to having the whole house "turned inside out" one day each week.

Thursday Afternoon. In arranging the work, Thursday afternoon must be left free, being the usual "afternoon out," and this fact must be taken into consideration when arranging the meals. This will be a good opportunity for the housewife to experiment with some dainty dishes, for she will have the kitchen to herself.

Friday will be Cleaning Day for the dining room, parlor and downstairs rooms generally. Table silver will receive attention, stairs be swept and pantries and cupboards be tidied. In most houses this will be the busiest day of the week, for it is not well to leave too much work for Saturday.

Saturday will be Principally Devoted to Cleaning the Kitchen, baking and cooking ready for Sunday, while as on Monday the whole house will require some attention that nothing more than is absolutely necessary may be left to be done on Sunday.

Daily Routine of Work. It is a good plan, when the daily routine of work for the week has been decided

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upon, to have a written copy made of it and hung in the kitchen or pantry, so that it can be referred to as the need arises. The mistress will, in this way, be saved much supervision and answering of questions.

Where there are Children in the House it is well to make them responsible for certain daily duties. Definite duties for each cannot be given here, but the girls can attend to their own rooms as soon as they are old enough. They may also at different times undertake the care of the table, or of the parlor, first, of course, being carefully shown how to do the work. In this way, as they get old enough, they will be able to superintend the work of the whole house. In any case, let some of their duties be such as are conducive to the comfort of the older members of the family, and not only those that pertain to themselves and their own belongings, that they may feel more responsibility and realize that all are dependent on others for the comforts and necessities of life.

Above all else, let the plan of housework be a movable one. Many a woman is altogether too good a manager, and has a mania for scrubbing brushes and dusters that drives the members of her family nearly distracted.

Keep Good Tempered. It is of far more importance to keep good tempered and undisturbed, even if things do go a little wrong, than to set the nerves of the whole family on edge because of some omission.

The Foregoing Suggestions are only a Rough Outline and cannot, of course, be exactly adhered to in any house, as all must in a large measure be regulated by the general habits of the family.

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Retains its Strength in Any Climate.

Kitchen Conveniences.

A Low Stand such as used for irons or for standing tea and coffee pots on, may be kept near the oven and will be found useful to place under a cake or pudding that is baking too quickly on the bottom.

One or Two Asbestos Mats should be kept in every kitchen to place under saucepans, on the fire, so as to prevent their contents cooking too fast.

Have a Shelf Placed Near the Stove convenient for holding seasonings, flavorings and the many little things continually needed in cooking, instead of keeping them in a closet at the other side of the kitchen.

If the Kitchen Floor be covered with oilcloth, or painted, it will save much cleaning.

A Piece of Thin White Oilcloth may be stretched tightly over the kitchen table and nailed so as to fit it closely. It can be wiped over with a damp cloth when soiled, and is far more easily kept clean than the ordinary wooden table.

A Convenient Shelf. A great convenience, where it can be arranged, is to have a shelf at the head of the cellar stairs, where can be kept those things which belong to the cellar and are in constant use. Many steps can thus be saved during the day's work.

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To Fasten the Name Labels on cans and bottles containing food and other supplies use a small strip of adhesive plaster. This will stick to any surface, and the annoyance caused by labels falling off and being lost will be at an end.

A Fine Wire Drainer permanently fixed over the pipe of the kitchen sink, will be found of service to prevent foreign matter, lint from dishcloths, and small fragments of food going down the pipe and clogging it up.

A Food Chopper or Cutter which has varying size cutters, will very soon pay for itself in the saving of small portions of food that can be utilized by its means

Keep One or Two Blocks of Wood or squares of oil-cloth to put on the kitchen table to stand saucepans or baking tins on, while their contents are receiving attention, as this precaution will save the table from becoming blackened by them.

Have Separate Boxes or Bags hanging in a convenient place in the kitchen for pieces of wrapping paper, string, and old newspapers, that they may be at hand when required for use.

A Double Broiler has been invented which in appearance is something like two frying pans fitting closely over each other. The meat can be perfectly broiled with this, either over an open fire or a gas or oil stove, without the unpleasantness of having the kitchen filled with smoke and smell of the cooking.

A New Can Opener which should be in every household, cuts a can lid with a clean stroke and turns the sharp edge under. It can be adjusted to any size can.

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Care of Kitchen Utensils.

To Clean a Frying Pan, rub with a hard crust of bread, and wash with hot water and washing soda. Never scrub it or the next food fried in it will be likely to stick.

To Clean Enameled or Granite Utensils whose contents have been allowed to burn, fill with cold water, add a piece of washing soda the size of an egg, and heat to boiling point. Wash at once, as the burned parts will then be more easily cleansed.

Saucepans and Baking Dishes should be filled with cold water immediately after using, so as to prevent the fragments clinging to them. By doing this they may be cleansed in half the time otherwise required.

Tinware should be washed in hot soapy water, rinsed, then dried with a towel. Drying tinware on the stove darkens and sometimes melts it. If desired bright, first wash, and then clean with either whiting or some mineral soap; not with sand, as this will cut through the soft metal and soon wear it out.

To Clean Woodenware, wash in hot soapy water and dry thoroughly. Never dry near the fire as excessive heat will crack the wood. Tables, bread and pastry boards may be scrubbed the way of the grain with fine sand, being careful to thoroughly rinse it all away afterwards.

The Tea Kettle. Never use water which has been standing over night in the tea kettle. In the morning fill with fresh water, boil and use at once.

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The Care of the Refrigerator is of great importance. It must be regularly and thoroughly washed with hot water in which a piece of washing soda as large as an egg has been dissolved. A long handle brush should be kept to clean the waste pipe which may become clogged if neglected. The best refrigerators are made with movable shelves, and separate compartments for different foods, thus minimizing the possibility of one food flavoring another.

Rusted Ironware or Sinks may be cleaned by smearing thickly with fat or grease, and then covered with powdered quicklime and left for several hours. Wash off with hot water and washing soda, using a cloth tied to the sink broom for the purpose, so as to avoid touching it with the hands.

To Restore the Color to Ivory Handle Knives after they have become yellow, rub them with fine emery or sand paper. This will restore their whiteness and take out the spots.

Coffee Pots should always be bright on the inside to insure good coffee. By occasionally boiling soap, water and washing soda in them they will be kept in an excellent condition.

Brass Kettles. Do not use a brass kettle for cooking until it is thoroughly cleaned with salt and vinegar.

Kitchen Stove. The stove should have a thorough cleaning inside and out every two or three weeks. Many times it is blamed for not drawing or baking well when it is clogged up with ashes.

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Stains on Tinware or Teacups can be removed by dipping a damp cloth in common soda and rubbing briskly. Wash and wipe dry.

To Clean Rusty and Blackened Knives, use half a raw potato dipped in brickdust.

Dover Egg-beaters. Never allow the cogs of a Dover egg-beater to be put in the dish pan. Wash the lower part carefully and dry before putting away. If the cogs are allowed to get wet the grease will come off on the hands, and the beater will wear out in half the usual time.

Care of Kitchen Range. After broiling or frying, if any fat has splattered on the range wipe the surface at once with newspaper.

Tumblers which have contained milk should be first rinsed in cold water before washing in hot water.

To Clean Copper or Brass. If copper or brass is very dirty, put some fine salt on a plate, dip into it a cut lemon and rub on the metal. The strong acid will remove the worst stain.

New Iron Kettles. Before using a new iron kettle grease inside and outside and let stand forty eight hours; then wash in hot water in which a large lump of cooking soda has been dissolved.

Care of the Bread Board. Always wash a bread board with cold water and soap if you wish to keep it a good color. A little silver sand added to the soap will greatly improve the appearance if the board is discolored.

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Always Reliable.

In Scouring Faucets be careful to keep the scouring grit out of the joints. Even the smallest particles cut away the screw threads in turning many times a day.

Care of the Sink Waste Pipe. A solution of chloride of zinc, which can be obtained at the druggists, and used in proportion of one pint to four gallons of water, forms a most efficient cleansing and purifying agent for the sink waste pipe, promptly neutralizing noxious effluvia and arresting vegetable decomposition.

Carbolic acid mixed with water in the proportions of two tablespoons of acid to a cup of water, will prove a good disinfectant in case of bad odors arising from the sink waste pipe.

Sand in the Sink Waste Pipe. In washing sandy vegetables, such as spinach, use a large pan and drain off the water carefully, that the sand may not go down the sink pipe. Even a spoonful of sand will cut and wear a pipe more than gallons of water.

Milky Water in the Sink Waste Pipe is one of the hardest things to manage. Even a small quantity daily will foul pipes unless they are thoroughly flushed with water and washing soda.

Careful Attention to Waste Pipes. It cannot be too strongly impressed on the memory that waste, sink and drain pipes are intended for the passage of water only; not for bits of paper, burnt matches, etc. A very little carelessness in this respect may lead to a large plumbers bill.

Graniteware should not be left to dry over a hot fire, as the heat in expanding may cause the outside to scale.

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Makes the Baking Day a Success.

Preservation of Foods.

To Keep Ice. If ice is wrapped in either flannel or several thicknesses of newspaper before being put in the refrigerator, it will not melt so rapidly.

Fresh Meat. When fresh meat comes from the butcher, and is not desired for use at once, remove it from the paper and put on a dish in the ice box, as the paper will absorb the juices. Never put meat directly on the ice, but always on a plate, as direct contact with the ice will destroy its flavor.

Fish, Lemons, Cheese, or any strongly flavored food, should not be placed in the same compartment with milk or butter.

Butter may be kept comparatively firm in warm weather by putting it in a bowl and covering with a piece of muslin, the edges of which rest in another bowl of water.

The Keeping of Fruit. In keeping fruit, let it be spread out separately in a light airy place, no two pieces touching each other. If piled together, or if stored in a dark or damp place it will decompose rapidly.

Bread must always be allowed to get perfectly cold after baking before it is put away, or it is liable to become mouldy and sour

Thoroughly Scald Daily, all vessels used for milk.

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Gives the Food a Fine Flavor.

Scald the Bread Pan and dry it thoroughly before putting the freshly baked bread into it, and remove all bread crumbs from it daily.

To Keep Squash after Pie-making. If squash is left over, boil until soft, mash, and put while hot into air tight cans. Run a silver knife down the sides of the can to allow all air to escape before covering. If properly done squash will keep almost indefinitely in this way.

Mould on Preserves. Mould can be kept from the top of preserves by putting a few drops of glycerine around the edges of the jar before screwing on the cover.

Canned Foods should always be removed from the cans as soon as opened, and if possible they should be allowed to stand a little while before being served.

In Purchasing Canned Goods examine the cans carefully, and if the sides bulge outward reject them, as this denotes the presence of gas which renders the contents unfit for food.

Store All Canned Foods in a cool, dry, and if possible, dark place.

A Small Dish of Charcoal placed in your meat larder will keep the articles sweet and wholesome. Charcoal is a great disinfectant.

Uncooked Meat should always be placed on a dish, as it loses flavor by contact with the ice.

Fish to be Kept Fresh should be sprinkled with salt and put in a cold place.

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Makes Light and Delicate Cake.

Care of the Table.

A Round or Oblong Dining Table is the best, as it can be more readily arranged and decorated than a square one.

Table Pad. Cover the table with a thick pad made of either felt or double canton flannel, so as to prevent its being marked with hot plates or dishes, and also for the sake of quietness in serving.

The Cloth should be put on exactly straight, with the center crease just in the middle of the table.

In Laying the Table, allow at least two feet of space for each person; a little more if possible.

Napkins are no longer folded into fancy shapes, but plainly folded and laid beside each plate. Vienna rolls, or bread sticks, if served, may be placed between the folds.

Table Linen and Silver should always be the best that can be afforded, and should be immaculately kept. If silver is washed with plenty of hot water and soap, rinsed and dried thoroughly, it will require very little cleaning.

Table Decorations. Be careful that the table decorations are not such as to obstruct the view of the guests.

Footstools placed under the table will prove a source of great comfort at meal times.

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Care of Tableware.

Delicate Glass and China must not be exposed to extremes of heat and cold, but should be gently heated before hot food is put into them.

Avoid Scratching Glass. Great care must be taken not to scratch glass, as this weakens it, and a very slight jar will suffice to break it at that point.

Glassware. Wash glass that is not much soiled or oily **in** cold water; also tumblers that have been used for milk. Soapy water, or water with a little ammonia, may be used where cold water is not sufficient; but it should then be wiped at once to prevent it from becoming streaky, while glass washed in cold water may be left to drain until nearly dry.

To Clean Cut Glass a soft brush is necessary. In drying it, a good plan is to pack it in plenty of fine sawdust, as this will absorb the moisture where the cloth cannot reach.

After Washing Fine China spread the pieces out till cool instead of packing them on top of each other. The warmth is apt to crack the glaze.

Sort the China into groups before washing, and wash each group separately. Do not use soap on gilt china.

To Clean Silver, first wash it well in hot soapy water, then apply a little whiting with a cloth wet with either alcohol or water. Let the whiting dry on the silver,

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then rub it off with a cloth and polish with either a clean soft cloth or a piece of chamois leather, using a soft brush for corners or engraved work.

To Keep Silver that is not in constant use, wrap each piece separately in tissue paper, and then altogether in old flannel.

Tarnished Silver. Damp air and imperfect drainage will cause silver to tarnish very quickly.

Vinegar Bottles and Cruets may be cleaned by putting into them finely crushed egg shells with a little water, and shaking thoroughly.

Ivory Handles of Steel Knives should never be put into water. Hold the handles while washing the blades, as the action of the water both loosens and discolors the ivory.

Sawdust and Chamois Leather used as polishers after cut glass has been thoroughly washed in soap suds, will make it glisten and sparkle.

Rubbing Silver or Plated Egg-Spoons with a little ammonia and salt will remove the discoloration caused by the sulphur in the egg.

To Wash Carafes. Half fill with hot soapsuds, to which is added one teaspoon washing soda. Put in newspaper torn into small pieces, let stand one-half hour, occasionally shaking. Empty, rinse with hot water, drain, wipe outside, and let stand and dry inside.

China packed in a pan is liable to crack if boiling water be poured over it.

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Table Service.

In Entertaining, it is better to serve a simple meal perfectly, than to attempt a more elaborate one imperfectly prepared.

In Waiting at Table, pass dishes on the left side, and hold them low enough for the persons served to help themselves with ease.

All Soiled Dishes should be removed from the left.

In Passing a Plate on which the food has been placed, put it on the table in front of the person for whom it is intended. Do not wait for it to be taken from the tray.

Soup is served by the hostess; fish, roasts and entrées by the host.

Hot Dishes. Be careful that hot dishes are served thoroughly hot, and on hot plates, as few things are so objectionable as food that should be hot being served lukewarm.

Salad is mixed and desserts served by the hostess, while vegetables and side dishes are usually served by the servant, from a side table, the guests helping themselves.

Table Necessaries. Everything needed for the table should be at hand, so that there may be no unnecessary delay in serving. Finger bowls, extra cutlery, silver, cracked ice, and an extra supply of bread can all be at hand in case they are required.

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Hints on Carving.

The Carving of Fish requires care, attention and experience or the flakes will fall to pieces. A piece of the thick, and also of the thin flesh should go with each portion. The head pieces of all fish are considered the most delicate and the tail the least desirable. Where the roe is cooked a piece of it should be served with each portion.

Fowls Must be Held Firmly in Position with the carving fork, breast up, and the wings and legs should be removed first with a sharp knife. A piece of the breast should be attached to each wing. Next cut the breast into thin, delicate slices, after which remove the side bones, and if necessary to serve the back, divide it into two portions. Divide the legs at the joint before serving. The second joint is a choice portion, but the "drumstick" is not to be despised, providing the tendons have been removed before cooking.

In Serving Birds, a good rule to remember is that the leg of a flying bird and the wing of a swimming bird are the choicest portions.

Sirloin of Beef must be cut in very thin slices; cut with the grain of the meat and serve, if possible, a portion of the upper part and a little of the tenderloin with each helping.

In Carving a Leg of Lamb or Mutton, cut through the thick side towards the bone. Cut lamb or mutton in rather thick slices.

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The Wholesome Powder.

Tongue Must be Cut Very Thin. The center slices are the most delicate. A piece of fat from the root should be given to each person. The tip and root should not be served, but may be grated or pounded for potted meat.

Loins of Veal are cut from the small end, and a small piece of the kidney and fat should be served with each portion. If loins are properly jointed by the butcher the work of carving them is much simplified; but this is a matter which must have attention when the meat is purchased, as it is seldom properly done.

A Haunch of Venison is carved in slices down to the bone, beginning at the broad end.

A Saddle of Venison or Mutton is cut in thin slices from the tail upward, each side separately.

To Carve a Turkey, insert the carving fork across the middle of the breast bone. Cut through the skin between the breast and the thigh. Bend the leg over and cut off close to the body and through the joint. Cut through the top of the shoulder down to the wing joint. Shave off the breast in thin slices, slanting from the front of the breast bone down towards the wing joint.

Corned Beef should be placed, while hot, into a pan or mould in layers of fat and lean, with the fibres running the long way of the pan. After pressing, place it on the platter and slice from the end. This gives uniform slices. Cut across the grain, each one having a fair proportion of fat and lean.

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Always Gives Perfect Satisfaction.

Laundry Work.

Removing Stains from Clothing.

To Remove Tea and Coffee Stains, stretch the stained place over a bowl and pour boiling water through the stain.

To Remove Wine or Fruit Stains, put a layer of salt on the stain as soon as made and treat with boiling water the same as for tea stains.

To Remove Ink Stains. While fresh soak in milk, using fresh milk as it becomes discolored. If the stain has been allowed to dry use salts of lemon, first wetting the spot, then rubbing the salts on and rinsing well with cold water. It may sometimes be necessary to repeat the process.

For Paint Stains, rub with turpentine or benzine, or, if very obstinate, they can be removed by touching with chloroform.

Machine Oil Stains should be rubbed with soap and cold water. Hot water may make these stains permanent.

Perspiration Stains should be removed by rubbing with soap and laying the garment in the hot sun.

Shoe Leather Stains on white stockings may be removed by applying oxalic acid diluted with water, in the proportion of half an ounce of acid to a pint of water. Rinse and repeat until the stain is gone. Wash

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very thoroughly afterward or the acid will leave a mark of its own.

For Grease Spots, chloroform, ether, turpentine or alcohol may be used; but for very delicate fabrics naphtha is better than either, as it leaves no mark of its own which the first named remedies are liable to do.

To Take Out Grass Stains, wash the stained part in alcohol and rinse in clear water, if possible while the stain is fresh.

To Remove Mildew, rub over the marks with the juice of a raw tomato, sprinkle with salt and lay in the sun. Repeat the process if necessary two or three times.

To Remove Acid Stains, such as vinegar or lemon juice, which will often change the color of colored fabrics, sponge very lightly with ammonia and water, using one tablespoon of ammonia to four of water.

To Remove Blood Stains, saturate with kerosene oil and let stand a few moments, then wash in cold water.

Order of Laundry Work. In preparing for the day's work, divide the clothes as follows:—

- 1 Flannels.
- 2 Bed linen and body clothing.
- 3 Table linen.
- 4 Colored articles.
- 5 Stockings.
- 6 Coarse kitchen towels, etc.

Soaking Clothes. All body, table and bed linen may be soaked before being washed. This may be done over night, but if left until the morning of washing day, it

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would be well to put a little ammonia into the water to loosen the dirt. Colored clothes and flannels must never be soaked.

In Washing Flannels, use warm water, Soap Jelly, (see recipe on page 33) and a tablespoon of ammonia to each gallon of water, as this absorbs grease and perspiration, and prevents shrinking. Let the flannels be washed early in the day, that they may dry before the sun gets too hot.

To Wash Colored Ribbons, make a strong lather of cold water and fine soap. Wash the ribbons and rinse them several times, always in soapy water, not clear water. When partly dry iron between thin pieces of muslin, having the ribbon perfectly smooth.

To Wash Fine Lace Handkerchiefs, put them into warm water with a few drops of ammonia, and wash with castile soap. Do not iron, but pull out the lace and spread the handkerchief out until nearly dry on any perfectly smooth surface. Then fold and press under a heavy weight.

Starched Muslins, Laces and Prints will look nicer and iron more easily if dampened with hot water instead of cold.

Bluing. Any soap that is left in the clothes will affect the bluing, because the alkali in the soap decomposes the coloring matter and causes it to form iron rust spots. Therefore be most particular about rinsing the clothes.

To Impart Extreme Stiffness to Starch, add to one quart of starch a teaspoon of gum arabic and the same of baking soda dissolved in a very little water.

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Always Reliable.

Starch is much improved by long boiling instead of being made in the usual way, by pouring the boiling water on it without further cooking.

Borax is one of the most useful and satisfactory helps in laundry work. It is safer to use than washing soda, because its action is not so violent. It softens the water, and dissolves fats and starches. It does not harm either color or material, and when used in starch it gives a gloss and prevents the irons sticking.

Setting of Colors. Salt and water in proportion of four tablespoons of salt to a gallon of water will set colors, as will also ten cents worth of sugar of lead to the same proportion of water; but as the latter will also set the dirt, it is imperative that it be done before the garment is at all soiled.

To Clean Fine Laces, either black or white, soak them in alcohol for half an hour, covering so as to prevent evaporation. Then rub in the alcohol till the lace is clean, squeeze as dry as possible and pull out the edge carefully. Press until quite dry. If much soiled rub gently in soap suds before putting into the alcohol.

To Bleach White Garments, use one tablespoon of borax in one gallon of water. Wet the clothes, dry in the sun and repeat the process if necessary.

To Iron Shirt Waist Sleeves, use a small board shaped like the sleeves, which can be bought for a few cents. Cover it with cotton or flannel, and insert in the sleeve before ironing. It will be found not only to lighten the labor but also to improve the appearance of the garment when finished.

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Makes the Baking Day a Success.

In House-Cleaning Time.

To Kill Moths in Carpets on the floor, spread a cold damp cloth on the carpet, iron it with a hot iron, and the steam thus caused will kill the moths.

If the Seats of Caned Chairs are Sagging, turn them upside down, wash well with soapy water, soaking, so as to thoroughly wet them, and in drying they will stiffen to almost if not quite their normal condition.

To Drive Away Red Ants, keep a small bag of sulphur in the drawers or closets they frequent, and they will disappear.

To Clean Soiled Wall Paper, take half a loaf of bread and gently rub the soiled portions, working always in a downward direction. As soon as the bread is soiled cut off a thin slice.

To Clean Picture Frames and Glasses, wash with warm water with a teaspoon of ammonia to a quart of water. For gilt frames use the water in which onions have been boiled, as it will restore their brightness. Loose dust that has settled on picture frames and mouldings may be best removed with a broom covered with flannel or cheese cloth, as it will cling to the cloth and not be scattered over the room.

Clean White Paint with warm water, using a little whiting on the wash cloth, and rinsing afterward with clear water.

RUMFORD BAKING POWDER

Gives the Food a Fine Flavor.

Clean Painted Walls with ammonia water, using four tablespoons of ammonia water to six quarts of clear water. Then rinse with clear water and rub as nearly dry as possible.

Windows May be Cleaned best with warm water and a little ammonia, squeezing the cloth as nearly dry as possible before beginning the work. A frequent cause of streaky windows is that the cloth used was too wet.

To Save Carpets. If possible always have an inter-lining of paper between floor and carpet, and if it can be arranged, it is a wise plan to turn the carpet around occasionally to equalize the wear.

A Good Furniture Polish is a mixture of vinegar and sweet oil put on sparingly with a flannel, and the furniture polished with a clean cloth.

To Make Furniture Polish That Will Keep, use equal parts turpentine, spirits of wine, linseed oil and vinegar well shaken together. Use sparingly or the result will be extra work in polishing.

An Excellent Way of Cleaning Carpets is to scrub and wash them with the following mixture. Put into a large pan, one gallon of water and add to it one pound of yellow soap shaved thin, and half a pound of washing soda. Let these boil together until the soap and soda are melted. Wash only a small portion of the carpet at once and rinse with clear water.

Clean Mirrors with ammonia water. Do not let the direct rays of the sun fall on mirrors if it can be avoided, as they affect the metallic coating on the glass.

RUMFORD BAKING POWDER

Makes Light and Delicate Cake.

The Best Duster is a damp cloth, as this collects the dust and holds it. A feather duster is useless, as it only moves the dust from one place to another.

Do Not Use Cornmeal or Tea Leaves in Sweeping Carpets. The cornmeal has been known to attract water bugs if not very carefully swept up, while tea leaves, unless well washed, are liable to leave a stain. If anything is used let it be small pieces of newspaper, well dampened and sprinkled about the floor.

To Prevent Matting from Becoming Dark Colored, wash it occasionally in salt and water.

Eider Down Bed Covers are apt to become hard after long use. They may be restored to elasticity by hanging in the sun for a few hours.

To Clean the Railing of Banisters, wash off the dirt with soap and water, and when dry rub with two parts of linseed oil and one of turpentine. If the odor of turpentine is objected to, use two parts of sweet oil to one part of alcohol; but the former preparation is the more desirable.

A Good Polish for Hard Wood Floors is made as follows:—Melt together in a bowl set in hot water, half a pint of turpentine, two and a half ounces of powdered resin, and three-quarters of a pound of beeswax. Do not let these ingredients come in contact with fire while being melted, as they are all inflammable. When melted, apply with a soft cloth and polish with a brush.

To Prevent Fabrics Becoming Yellow. To prevent white fabrics, such as tulle or silk evening gowns, choice lace or crepe shawls, becoming yellow when packed away, sprinkle bits of white wax freely among the folds.

RUMFORD BAKING POWDER—

Best of the High Grade Powders.

Accidents and Antidotes.

Burns and Scalds. In case of a burn or scald, relief may be obtained immediately by applying a linen rag saturated with a solution of carbonate of soda, and keeping the rag constantly wet, or by covering the injured place with a rag soaked in linseed oil and lime water. It will be found well to keep a bottle of the oil and lime water in equal parts always ready in case of an emergency. If the skin is removed by the burn the place may be thickly sprinkled with flour, then covered with cotton to exclude the air. The dressing on a burn or scald should be removed as seldom as possible, as this retards the healing.

Bruises. For bad bruises bathe with a solution of tincture of arnica, using two teaspoons to half a pint of water; or if this cannot be easily obtained, use one part vinegar to three parts water.

Sprains. Treat a sprain with vinegar and water as stated for bruises, or bathe constantly with salt and cold water.

Foreign Matter in the Eye. Bathe the eye gently with either milk, or one part lime water to three parts plain water. Forcibly blowing the nose will sometimes remove small substances from the eye.

To Remove Foreign Substances from the Ear. Great care must be taken, as the ear is so easily injured. If

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Unsurpassed for Cake.

it is a solid substance it may sometimes be removed by the aid of a hair pin, or a piece of fine wire doubled so as to form a loop. In the case of an insect lodging in the ear, a few drops of oil will cause it to float to the surface.

Choking. In some cases of choking the obstruction can be removed by the finger; but failing in this, the swallowing of some hard substance, such as a crust of bread without mastication, will generally give relief.

Poisoning. In all cases of poisoning it is safe to give an emetic, though where the nature of the poison is known, one can work with more certainty of results. In poisoning by an alkali, weak vinegar and water or chalk and water may be used. Where the poison is acid in its nature, milk or whites of eggs in large quantities will be found of service. If narcotic, give an emetic, and when the stomach is emptied give strong coffee and do everything possible to keep the patient awake. For poisoning by carbolic acid give large doses of olive oil or melted butter.

For Insect Stings. Remove the sting if it remains in the wound, then a little ammonia water or carbonate of soda and water will relieve the discomfort.

Convulsions. Give a hot bath without delay, and rub the body. Do not give medicine unless ordered by the doctor.

Croup. Give an emetic and a warm bath, and apply a sponge wrung out of warm water to the throat to ease the breathing.

RUMFORD BAKING POWDER

Has No Equal.

Things Worth Knowing.

A Sure Exterminator for Croton Bugs is a mixture in equal parts of powdered borax and sugar.

To Exterminate Ants, wring out a sponge in a solution of sugar and water, and put it on a plate in the room infested with the insects. Very soon it will be filled with ants, and may be plunged in boiling water to get rid of them, and used again in the same manner.

Any Acid Spilled on Marble will quickly disfigure and finally dissolve it. To neutralize its effects, pour a solution of an alkali, such as washing or carbonate of soda, borax, or ammonia over the stain. The polish may be restored by rubbing with powdered pumice stone moistened with water; but it will take much patience to restore it to its former condition.

Oil or Grease Spots on Marble may be removed by spreading with a paste of Fuller's earth and water, and allowing this to remain for two days. Wash off and, if necessary, polish.

To Temper New Iron Vessels, fill them with cold water and heat slowly; then allow the water to remain until cold.

Keep the Wax-Coated Boxes in which crackers are packed, as they make excellent polishers for irons instead of the little blocks of paraffine wax generally used.

RUMFORD BAKING POWDER

Retains its Strength in Any Climate.

To Harden Earthenware, put into a pan of cold water, and bring slowly to boiling point, cooling slowly afterward.

To Prevent Salt from Lumping, mix it with cornstarch in the proper proportions of three teaspoons of cornstarch to one cup of salt.

To Wash Water Bottles that have become stained, put in newspaper torn into shreds, then half fill with hot soapy water in which has been dissolved a little washing soda. Let it stand for about half an hour, shaking occasionally. Rinse with clear water, drain and dry.

Dusting. Much labor will be saved in dusting by using a damp duster, which will collect and hold the dust, instead of merely moving it from place to place. When the work is completed wash the duster and so get rid of the dust.

To Remove the Smell of Fresh Paint, put a pail of cold water in the room, and change it every two or three hours.

The Unpleasant Creaking of Closet Doors and bureau drawers can be remedied by rubbing the edges with soap.

Rusty Screws. When it is desired to remove a rusty screw which fails to yield to the screw driver, apply a heavy skewer or other piece of metal, heated red-hot, and when the screw itself is hot the trouble will be overcome.

Brilliant Light. A pinch of salt put into the lamps when they are filled with oil, will cause them to burn with more brilliance.

RUMFORD BAKING POWDER—

The Wholesome Powder.

The Contents of the Inner Vessel of a Double Boiler will cook much more rapidly, if the water in the outer compartment is salted in the proportion of half a cup of salt to two quarts of water.

In Scrubbing Tables or Floors, the easiest plan is to cover only a small surface at once, thoroughly cleansing and drying only that portion of the wood that is easily within reach. In this way the work will be found less tiring.

Moisten Grease Spots with cold water and soda before scrubbing, as this will cause them to be more easily removed.

Rag Bags. In an upstairs closet or store room, have several bags of varying sizes, in which may be placed as they accumulate, pieces of dress materials, trimmings, old cotton and linen for repairing, etc. It is a good plan to have the bags made of a piece of the same kind of material they are to contain, so that no time may be lost in searching for the right one.

A Few Drops of Oil of Lavender scattered through a book case, in a closed room, will save a library from mold in damp weather.

The Ravelings Cut from New Table Cloths before hemming are the best thing that can be used in darning holes or thin places in the worn ones.

Soak New Brooms in strong, hot salt water, before using; this toughens the bristles and makes the brooms last longer.

To Make the Cutting up of Beeswax Easier, keep the knife heated by dipping it frequently in a pitcher of boiling water.

RUMFORD BAKING POWDER

Always Gives Perfect Satisfaction.

To Clean a Sponge that has become slimy and unpleasant, soak it in milk for several hours, wring out and rinse thoroughly in warm water to which has been added a teaspoon of carbolic acid.

To Save Matting when Sweeping, have a cotton flannel cover to put on the broom, as this will be found to take up the dust easily, and save the matting much wear, as a bare broom splinters the straw badly and soon makes it rough.

Paint on Cloth or Woolen Substances can be readily removed with chloroform. Keep the chloroform bottle well corked while rubbing, as it evaporates rapidly.

Lamp Chimneys rubbed with salt after washing gives them a surprising brilliancy.

An Excellent Deodorizer and Disinfectant. A solution of chloride of zinc, which can be obtained at any druggists, used in proportion of one pint to four gallons of water, forms a most efficient deodorizer and disinfectant, promptly neutralizing noxious effluvia and arresting animal and vegetable decomposition. As a cleansing and purifying agent for sink spouts, urinals, water-closets, privies and like places, it is invaluable.

Soap Jelly for Washing Flannels and Delicate Fabrics. To make soap jelly shave thinly half a pound of soap into a saucepan and pour over it one quart of boiling water. Boil until the soap is melted, pour into a bowl or tin, and when cold it will be found to be a stiff jelly, which will readily dissolve in warm water. It is preferable to ordinary soap in washing flannels and delicate fabrics, where it is undesirable to rub the soap directly on the garment itself.

RUMFORD BAKING POWDER

Sells at a Reasonable Price.



Some of the Medals awarded to the manufacturers of **Rumford Baking Powder**,
"THE WHOLESOME POWDER."

How Rumford Baking Powder received its Name.

Benjamin Thompson an American born in Woburn, Mass. in 1753, at an early age began the study of medicine. Owing to political complications he removed to England and entered the Army.

In 1784 he entered the service of the Elector of Bavaria and for 14 years devoted his time to the investigation of the means of supplying nutritious food at the lowest possible cost to the State and in appreciation of his brilliant success was knighted "Count Rumford."

In 1797 Count Rumford made a liberal bequest to the American Academy of Arts and Sciences, Boston. In 1797-1800 he aided in developing the plans of the Royal Institution, London. He founded the Rumford Professorship of Chemistry in Harvard University, and Professor E. N. Horsford one of the founders of this Company, and the inventor of our baking preparations, was Rumford Professor from 1847 to 1863. In recognition of this Professorship and in honor of its founder the Works and the Baking Powder were named.

RUMFORD CHEMICAL WORKS.

Rumford Chemical Works,

Providence, R. I., U. S. A.

L. HORSFORD FARLOW, Pres't.

N. D. ARNOLD, Tréas.

Incorporated 1859.

Cable Address "Rumford."

Organized for manufacturing specially the phosphatic culinary productions invented by Professor E. N. Horsford, one of the founders of the company, then Professor of Chemistry in Harvard University. Count Rumford, the eminent authority on the means of supplying nutritious food, founded a Professorship in Harvard University for the purpose of teaching the utility of science. Professor Horsford was the Rumford Professor from 1847 to 1863. In recognition of the Rumford Professorship and in honor of its founder, the Works and the village where the principal manufacturing plant is located, together with the post office and railroad station, were named.

The village of Rumford, R. I., located on the New York, New Haven and Hartford Railroad, was founded by the Works and is composed largely of houses occupied or owned by its employés.

In addition to the principal manufacturing plant, there are also located at Rumford, the company's box shop for making the boxes used in the business ; its carpenter shop, machine shop, cooper shop, harness shop, one of the laboratories, etc. ; also a library established and endowed by the company for the free use of its employés.

The main offices ; printing and binding departments for producing labels, circulars, pamphlets, etc., used in the business ; one of the laboratories and other departments, occupy the company's building covering an entire square in the city of Providence, R. I.

Branches and Agencies.

Domestic.

The Rumford Company,	-	4 and 6 Rush St., Chicago, Ill.
The Rumford Company,	-	113 Commercial St., Boston, Mass.
H. M. Anthony Co.	-	48 West Broadway, New York, N. Y.
The Rumford Company,	-	412 N. Howard St., Baltimore, Md.
James H. Capers & Co.,	-	1322 East Cary St., Richmond, Va.
Mailliard & Schmiedell,	-	307 Sansome St., San Francisco, Cal.

Foreign.

Bovril, Limited,	- - - - -	London, E. C. England.
Georges Dethan,	- - - - -	Paris, France.
Nicola Valentino,	- - - - -	Naples, Italy.
The China & Japan Trading Co., Ltd.	-	Yokohama, Japan.
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New Zealand Drug Co.	- - - - -	New Zealand.
Cassels & Co.	- - -	Buenos Aires, Argentine Republic.
King, Ferreria & Co.	- - - - -	Rio de Janeiro, Brazil.
J. Meyer,	- - - - -	Lima, Peru.
Daube & Co.	- - - - -	Valparaiso, Chili.
Hollister Drug Co.	- - - - -	Honolulu, H. I.
José Sarrá,	- - - - -	Havana, Cuba.
Julio Labadie Suera y Cia.	- - -	City of Mexico, Mexico.
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THE WHOLESOME POWDER



Best of the High Grade Powders