

HOMEMAKERS PAGE

WOMAN'S FLORIDA AND FLORIDA'S WOMAN

The State is full of women who are doing real things and making a success of them; others are just starting, and in a fair way to develop a living; others are making homes for themselves; recent arrivals have their perplexities in adjusting themselves to a sub-tropical life. The Grower wants to meet these women and their interests. Correspondence is invited in regard to all that concerns and interests the women of the State.

VEGETABLE SEED CHAINS.

A Record Collection Made by Mrs. Stella Gould.

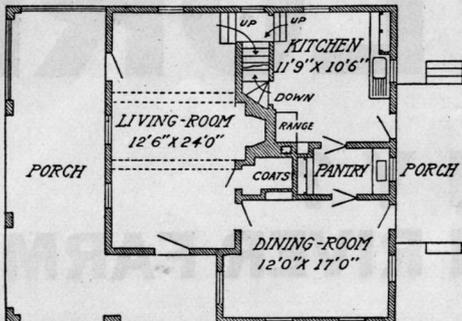
Hardly a tourist who has come into the confines of winter Florida but has become familiar with the chains made from the crab-eye vine brilliant red seeds or the smooth dead black seeds of the Spanish bayonet. Both of these have had an immense vogue which seems to show no signs of dying out. Either in combination with metal beads is seen, and probably the really most gorgeous chain is that in which the two kinds of seeds are used, possibly with metal beads at intervals.

But it is likely that Mrs. Stella Gould, who is librarian of the public library at Punta Gorda, has made the biggest assortment of vegetable seed chains yet achieved. Of course anyone can string seeds of various kinds, but to do so with an eye to artistic effect and make them attractive enough to sell readily is another thing. Mrs. Gould lives in a dear little cottage set in a garden that is continually visited by flower lovers, and it is especially interesting for the 35 different sorts of vines Mrs. Gould keeps growing. When the government was looking into eucalyptus matters in Florida before starting on its eucalyptus developments, it was in this garden they found one of the finest trees they had seen. Some of the most peculiar and attractive chains made by Mrs. Gould were inspired by the seed pod of this tree. It is a peculiar cupshaped affair of a light wood color, and when combined with the red crab-eye vine seed and some little black beads it has been peculiarly successful and many have been taken north this winter.

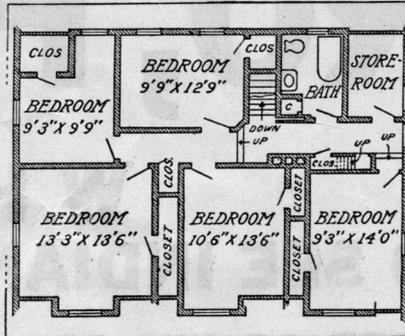
There is a coarse meaty round green leaved vine trailing over miles of Florida sand commonly along creeks and rivers. Out on the keys there are acres and acres covered with its coarse pink morning glory-like bloom. It is one of those much talked-of Ipomeas. Any land-owner will testify that this "goat's foot vine" is a pest once started. But when the seeds are caught at just the right stage they look as if covered with seal brown velvet, and when strung in combinations or even by themselves are extremely artistic.

Possibly some of the recalcitrant small things, who are more to be pitied than censured in their rebellion, might be less opposed to castor oil if they could see the lovely effects of the Ricinus seeds in chains. Most of the seeds used by Mrs. Gould are dark brown, flecked with grayish white, and have a rather high natural luster which makes their shape more effective. One of Mrs. Gould's neighbors has ricinus seeds that are nearly black and look like some imported novelty.

The odd-shaped brown seeds of the pink antigonon often styled Mexican, sometimes popularly referred to as Chinese, paper vine, and the yet more peculiar roselle or Jamaica sorrel



First-Floor Plan



Second-Floor Plan

seeds both appear in chains that appeal to women who appreciate unusual things.

Then the large moon-flower seeds in various stages of color are used and, wierdest of the wierd, the mottled flecked seeds of the much prated forage velvet bean.

There seems to be no limit to the possibilities.

Most of the seeds are very hard to pierce when thoroughly ripened, but there seems also to be some stage in the ripening of all when they may be fairly easily strung on a heavy cord to facilitate their handling when required for actual use.

The method of preparation of the china berry seeds, desired by a lady of Zephyrhills, is this, as near as I can get hold of it. The seeds with their rough coat are soaked for a time and then placed on a piece of wire screen cloth, stretched taut. The seeds are rubbed hard over this screening until the undesirable coating is removed, after which they are dyed. They are rather difficult to dye and require several boilings, it is said, to deepen colors to any great tone. Black ones are prepared similarly by one woman, who strings them during the process on a heavy cord, and when as deep black as she wishes she brushes them with a stiff short bristle brush until they are all but polished. Most of those displayed in the novelty curio shops for sale, however, show only dead effects in color, but those in the natural color are really highly effective, and are much seen strung with various black jet beads.

DEAR A LINE.

Dearest friend, I just write
To say all's well with us.
The summer's here, we had no freeze,
Nor floods to make a fuss.
Our fruit sells well, truck the same,
Lots of money coming.
No walking hordes of workless men
Swarm our cities, bumming.
Our tourist crop was mighty good,
And now the fishin's fine;

EGGLESS SALAD DRESSING.

This recipe has been printed before, but as eggless recipes are much needed just now, we are giving it: One tablespoonful of butter, two tablespoonfuls of good vinegar, one-half teaspoonful of salt, one tablespoonful of sugar, two tablespoonfuls of flour, one cupful of good rich milk. Beat until smooth and cook until it thickens. (Sugar is well omitted.) A salad dressed with this and with a few preserved cherries or English walnuts used to decorate it is splendid.

LUNCHEON MENU WITH RECIPES.

Fillet of beef offers a valuable suggestion for the home cook who makes a specialty of meats. There is a delightful flavor to beef prepared in this way. White potatoes should be served with the fillet and scalloped tomatoes are excellent as a side dish. Try this new recipe for prune slump.

- Celery and Olives
- Fillet of Beef
- White Potatoes. Scalloped Tomatoes
- Prune Slump
- Coffee

Fillet of Beef.

Although very expensive, a fillet of beef is really cheaper than an ordinary roast, as there is no waste; the butcher will lard it for you, and for twelve persons about four pounds will be ample. It is probably better to select two small filets, as they will be more tender. After being well seasoned, place in a covered baking pan, add just a very little water and cook about thirty-five minutes to be a little rare—longer if you want it well done. When serving cut in even rounds, leaving the ends, as they will be rather dry. Fillet may also be cut into thick rounds and broiled, but that will require close attention just at the critical moment.

White Potatoes.

Boil and peel six potatoes, cut them in halves and place in a vegetable dish. Have ready the following sauce: Put in a saucepan one cupful of milk, melted butter and two chopped hard boiled eggs, adding salt and pepper to taste. Heat together thoroughly and pour all over the potatoes. Serve hot.

Scalloped Tomatoes.

In the bottom of a buttered baking dish put a layer of tomatoes (peeled and cut in small slices); a sprinkling of sugar, salt and pepper; then a layer of chopped onion and green pepper. Add a few bits of butter, cover with bread crumbs, then another layer of tomatoes, etc., until the dish is filled, the top layer of fine bread crumbs. Cover the dish and bake in a moderate oven about four minutes to brown the top. Remove the cover ten minutes before the tomatoes are done.

Prune Slump.

Pick over one pound of prunes, wash well in warm water, then drain, cover with cold water and let soak over night. Put in a double boiler and cook slowly until very soft. Add sugar to sweeten to taste, turn into a saucepan which is rather wide than deep and stand where the contents will just boil. Mix together one cupful and a half of flour, one teaspoonful and a half of baking powder and one-third of a teaspoonful of salt; add sweet milk to make a soft dough. Turn out on a floured board, roll out until just large enough to fit in the saucepan. Lay it carefully over the boiling prunes, cover closely and cook for twenty minutes without uncovering. Lift out on a platter, pour the prunes round it and serve with cream and sugar.

Scalloped Salmon.

Put a layer of canned salmon in a shallow baking pan, cover with soft breadcrumbs, sprinkle with salt and pepper; repeat until the pan is full, with crumbs on top. Pour over it a cupful of sweet cream and bake until brown. Instead of the cream, white sauce may be served over each layer of crumbs.

Salmon Loaf.

Mince finely one can of salmon drained from the oil, add one cupful of soft breadcrumbs, two beaten eggs and half a cupful of sweet cream. Season with salt and pepper and lemon juice, if desired. Put in a buttered mold, set in a pan of hot water and bake about half an hour. This may be served cold in slices, or served hot with a sauce made of two level tablespoonfuls of flour, two of butter, a cupful of milk, one-quarter of a teaspoonful of salt and pepper to suit the taste. Parsley, onion, or any other flavoring may be added to the sauce.

Daily Household Hint

An inquiry comes for directions for cleaning white shadow lace blouses. This may be done, but it requires much care and perhaps more trouble than the average woman is willing to undertake. The results are worth while, however, as the home process is much cheaper than sending the waist to a professional cleaner. The waist should be taken apart, and the separated pieces laid taut on a piece of white cloth. With a rather soft, clean brush rub into every mesh a mixture of two parts talcum and one part borax. Turn each piece, that both sides may be thus treated. Shake gently and repeat the process. Leave the second supply on the lace for two days, shutting it up in a box to exclude dust. Shake and brush the lace then. If you wish to have the waist cleaned whole, send to a professional cleaner, otherwise wash it in gasoline, using two or three rinsings until all danger of streaks is removed.

Tell our readers what you sell. They need it.