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HOUSEHOLD

Hot Meats for Cold Days

SPANISH STEAK.

Take one and one-half pounds of round steak, pound into steak one scant cup of flour. Put steak in frying pan with two tablespoons of hot fryings. Cut four strips of bacon into small pieces and lay on the steak. Slice one large onion on the steak, and lastly pour one quart can of tomatoes on the steak. Season well, and cover with a snug fitting cover and place in the oven and bake for 40 minutes.

BREDEE (SOUTH AFRICAN)

A savory stew that is excellent if made with veal or rabbit instead of mutton.

Ingredients: 2 lbs. of lean mutton, 4 oz. of sliced onion, 1½ oz. of butter or dripping, 2 lbs. of sliced tomatoes, an inch of red chilli, stock nearly to cover, one lump of sugar, seasoning, baked potatoes.

Cut the meat into small, neat joints, and fry it and the onions a light brown in the dripping turning frequently. Add the tomatoes and chopped chilli, and pour in sufficient stock nearly but not quite to cover the meat; season the stock before putting it in. Cover the pan and stew its contents for two hours. Add the sugar just before serving. If possible use a casserole in which the stew can be sent to table.

BRAISED LIVER.

Make small slits in a calf's liver (left whole) into which insert slices of onion and bits of bacon, using one onion and about two ounces of bacon. Cover the bottom of a baking pan with chopped onion, carrot and tomatoes, and one-half cupful of celery tops cut fine; add a quart of soup stock, a teaspoonful of salt and saltspoonful of pepper. Lay liver on this, cover and bake two hours, basting occasionally. Dish the liver and pour into baking pan a pint of water, add two tablespoonfuls each of flour and butter rubbed together; a teaspoonful of kitchen bouquet, salt and pepper and water enough to make the sauce the desired thickness. Arrange the vegetables at both ends of the platter, strain over the sauce and garnish with triangles of bread, toasted.

IRISH STEW.

Cut two pounds of neck of mutton into small pieces and put into a kettle with one and one-half cups of hot water. Cook until the water boils away, then let the mutton brown in its own fat. After browning cover and cook until the meat is nearly tender. Now add one half cup each of small carrots, turnips, onion and celery all sliced fine, one cup of canned tomato and a sprig of parsley. Cook twenty to thirty minutes, add a level tablespoon of flour rubbed smooth in cold water and cook five minutes. Season with salt and pepper and serve.

MUTTON PIE.

Housekeepers are liable to have a few left over tomatoes at this season which refuse to get fully ripe. They may be used in a mutton pie to good advantage. Spread the bottom of an open casserole dish with bread crumbs after buttering or greasing it. Then fill the dish with alternate layers of thinly sliced cold mutton and sliced tomatoes. Season each layer with pepper, salt and dots of butter. Make the top layer of tomatoes, sprinkle bread crumbs over the top and cap with grated cheese or dots of butter. Sweet beef drippings can be used to advantage in this and other made-over meat dishes. Bake in a moderate oven for three quarters of an hour.

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Fads and Fancies As To Fashions

Gray Said to Be a Popular Shade

Underwear is less elaborate.

The hair is worn close to the head.

Tricorn hats are in fashion.

Lace flouncings are headed by fur bands.

Petticoats are much fuller than last season.

Many of the new suits and frocks are belted.

All colors are dull and lines some what severe.

Paris is now wearing many leather belts.

Feather turbans are in fashion again this fall.

Small street hats are higher than they have been.

Brocaded silks will be used for afternoon dresses.

Fashion is not quite sure about wearing crinoline.

Light Havana brown is one of the good winter colors.

A great many flowers are seen on fluffy evening dresses.

Fur bands and ribbon combine to form a novel trimming.

Self-covered buttons are used both for silk and cloth frocks.

Some coats have full sleeves gathered into little bands of fur.

Gray is a popular shade. It is combined with black or dark blue.

Tufts of tulle and tiny roses are used to decorate debutantes' gowns.

The most becoming of all the new hats is the sailor shape.

Little folk are wearing clothes fashioned on Russian lines.

Jumper dresses are being received with a good deal of favor.

Velvet handbags are much in demand.

Sleeves are a most important point of fashion this season.

Big flopping shapes are among the nicest hats for young girls.

Velvet and veveteen will be worn a great deal for evening.

The quiet colors are as much liked in plaids as the gay ones.

A smart waist is of a heavy blue or black net over white chiffon.

Tight little jackets with astrakhan fur are new.

Spanish lace is in high favor, for scarfs as well as trimmings.

White or black net laces have metal edges and metal embroidery.

Tiny steel beads play a great part in the decoration of frocks and frills.

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