



HERE'S A NEW FAD

MAKING OF HANDKERCHIEFS IS FASCINATING WORK.

Girl Who Is Adept With Her Needles May Easily Provide Herself With a Supply of Handsome Ones.

Handkerchief making is fascinating work, and any girl who sews neatly may easily provide herself with a supply which will be a matter of pride to herself and of envy to her less industrious associates.

French or Irish linen of the finest quality should be used for any handkerchiefs destined to carry elaborate embroideries, and the greatest care should be exercised in the cutting of the squares. To draw a thread in the four directions is the only safe way, as otherwise the delicate material is apt to twist and become unmanageable.

When Armenian or any other very fine lace edging is used the handkerchief need not be hemstitched, although infinite care must be devoted to the hand hemming, as irregularly set stitches spoil the entire effect of the work.

Exceedingly narrow hemstitched borders are more than ever popular, and nearly always handkerchiefs so treated have corners embroidered delicately with wreaths, clusters or semi-detached butterfly and flower designs. Sometimes only one corner is decorated with rather large and elaborate spray pattern, or a medallion will inclose a small initial. Only when there is no other decoration should a monogram be employed.

Fancy lace stitches are blended with the embroidery patterns, as in the case of the lily pads, which show petals of fine netting, and the butterflies, with transparent wings. Sometimes a girl who embroiders indifferently but sews with extraordinary neatness appliques lace motifs upon the corner of a handkerchief and then cuts away the material from the under side, but this is difficult to accomplish, and a slip of the scissor means ruin to the entire piece of work.

Scallop borders are exceedingly dainty, but that sort of work takes an immense amount of time and is so heavy in proportion to the fabric that it is easily torn. The better way is to

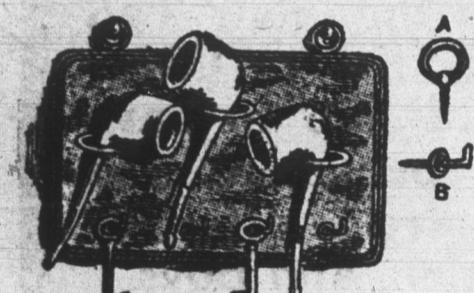
RACK FOR PIPE AND KEYS

Useful Little Article Which Can Be Easily and Quickly Made at Small Cost.

The useful little article shown in our sketch may be easily and quickly made and at a very small cost. It is arranged to hold three pipes and four keys.

It may either be made of wood, and painted or stained, or the wood may be smoothly covered with linen, cloth, or art serge and finished at the edges with cord.

The rack illustrated is made of well-planed wood, bevelled at the edges,



and stained a nice dark oak. In the upper part three rings are screwed, and into these rings the pipes may be slipped and held in the manner shown. Two similar rings are screwed into the upper edge, and by which the rack is suspended from the wall.

At the base four small hooks are fixed in for hanging keys or other things on, both rings and hooks suitable for the purpose may be obtained at any iron-mongers at a trifling cost. "A" shows the kind of ring that should be procured, and "B" illustrates the hook.

When covered with linen or serge, the rings may be screwed through the material into the wood, and the wood need not under those circumstances be painted or stained.

Hemming.

Fold the hem of whatever you wish to make the usual manner of the desired width, then fold it back, putting the edge of the hem and material together. Overcast it in the usual manner and when the hem is turned back and pressed it is much neater and quicker than the old manner of hemming, and as the overcasting stitches on the right side run parallel with the warp of the material, makes it hardly discernible on the right side.

Curly Hair.

To keep hair in curl moisten with water which has a third of its bulk white of the egg. Then twist and roll up. It will stand a great deal of dampness before coming out.

MADE OF CHICKEN

APPETIZING DISH EASILY PREPARED BY YOUNG WIFE.

The Name Originated From the Earthen Crock In Which French Cooks Put Their Chicken After Browning.

Chicken Marmite.—This is a very pretentious and yet easy dish for the young wife to attempt. Choose a good roasting fowl of about three and a half to four pounds. Dismember it and soak after thorough washing in clear, cold water. Dredge the pieces slightly with flour, salt and pepper lightly and brown delicately in lard or olive oil. Then put them in a deep sauceman and cover with the stock, which must be prepared beforehand by boiling the neck, giblets and feet of the bird in water with an onion and savory herbs. Set the vessel over a slow fire and cook covered, adding, when a quarter done, one large ripe tomato, a green pepper denuded of seeds and quite a quantity of paprika. Half a clove of garlic cooked from the beginning with the chicken will add to the taste. It must be thoroughly tender when done, but not in rags, and plain boiled rice flanks the dish admirably. Marmite is the name of the earthen crock in which French cooks prepare chicken in this manner, and sometimes the fowl is put into it whole after the preliminary browning.

Roast Loin of Lamb With Green Peas.—Have the butcher leave the kidney and fat on and skewer the piece daintily. A piece six chops long will be required, for the bit will be away with cooking. Dredge with a little flour, salt and pepper and start the roasting with brisk heat, moderating it for the finish.

If canned peas are used open them and drain in a colander, flushing them while there with cold water. Drain and put in a sauceman with salt, pepper, and a big tablespoonful of butter. Cook covered for five minutes, and serve them in a trim border around the lamb on a hot flat platter.

Pot Roast.

A Tasty Dish for Luncheon.—One can red salmon, one egg, juice of one lemon. Season with salt and pepper to suit. Bread crumbs about a cupful. Break the salmon apart with a fork and lightly mix with the other ingredients. Put this into a cake tin with a funnel center and steam for 20 minutes. This will come out in the shape of a salmon loaf. While the salmon loaf is steaming prepare either fresh or canned peas by cooking 15 or 20 minutes, and when done season with butter, pepper and salt, and garnish the salmon loaf on the chop plate with the peas by filling the cavity formed by the funnel and spill generously over the loaf. This makes a pretty and appetizing dish that is especially nice in June, when new peas are so delicious.

Mexican Kisses.

Put on the fire in a sauceman one pound and a half of brown sugar and one cupful of milk. Bring to the boiling point; add one tablespoonful of butter and boil slowly but steadily until little dropped in cold water can be rolled between the thumb and fingers. Take from the fire and stir for three minutes; add one teaspoonful of vanilla, one drop of cinnamon extract and one pound of shelled walnuts. Continue to stir and beat until quite thick, then drop by spoonfuls on pans of waxed paper.

Sally Lunn.

Melt half a cupful of butter in a pint of milk. Add a teaspoonful of salt, one tablespoonful of sugar and seven cupfuls of sifted flour. When warmed through add four beaten eggs and finally half a cake of compressed yeast dissolved in luke-warm water. Beat hard for some minutes and set to rise. In the morning stir into the batter a teaspoonful of soda dissolved in a little water. Turn into a buttered pan to rise again and in about 20 minutes bake until a light golden brown.

Cauliflower Pudding.

After boiling the cauliflower, mash into a smooth paste, add four eggs, four tablespoonsfuls of cream and a tablespoonsful of melted butter. Mix well and season and pour into a buttered mold. Bake in a brisk oven. When ready to serve turn it out on a chop platter, surround with cream sauce, and garnish with toast points dipped in butter and sprinkled with parsley.

Cauliflower au Gratin.

Boil the cauliflower in slightly salted water until tender. Drain well and break into small bits. Place a layer of cauliflower in a baking dish, pour over it a thick white sauce and sprinkle with grated parmesan cheese. Make another layer the same way and sprinkle a few bread crumbs on the top, add several lumps of butter and bake in oven for 20 minutes.

Chicken in Peas.

Cut the chicken into joints, as for a fricassee or currie, and put into a sauceman with a quart of young shelled peas, one spoonful of butter, one small sliced onion, one sprig of parsley, moisten with drippings, dusting with flour. Stew, covered, until done. Add a little salt and sugar just before serving.

For Cleaning Gloves.

Mix 8½ fluid ounces of javelle water, one-half fluid ounce of aqua ammonia, 12½ ounces of powdered castile soap and 9½ fluid ounces of water. Let stand until a jelly is formed, then use with a piece of flannel.

WAY TO MAKE MOCHA TART

Foundation Can Be Made of Either a Delicate Layer Cake or Small Ones.

Make for the foundation either a delicate layer cake or small ones. The filling may be made either one or two ways. For the first, whip cream to a stiff froth, sweeten to taste, then whip in enough extract of coffee to flavor and make as dark as desired. It will require only a little, as too much liquefies the cream. Spread between the layers and pile up on top in pyramid shape. If desired, a little of the mocha can be used in the ears.

For the second filling, boil one cup of sugar and one-half cup black coffee together until the syrup will thread. Wash one cupful of butter in cold water to remove all the salt, then put in a piece of cheese cloth and pat until the moisture is dried out. Beat until creamy, adding slowly the beaten yolk of one egg and the syrup. Spread this filling between layers of one large cake or small cakes; or if preferred, pipe it over the tops of small cakes.

The Home



To make a cup of coffee almost as nourishing as a meal stir into it an egg well beaten. First beat the egg in the cup, add a little cream and then the sugar, and lastly the coffee poured in gradually. When adding the coffee, beat constantly with a small egg beater.

No household can afford to be without a bountiful supply of waxed paper. If bought in quantity it is much cheaper and is always in readiness when wanted. Among its various uses it makes an excellent cover for borrowed books, as it does not tear so easily as other papers and the glaze keeps it from soiling so soon. This paper is better than a tablecloth to turn out hot cakes upon, and if bread, cake or sandwiches are wrapped in it they keep fresh much longer when prepared for picnics. It should also be used to wrap deviled eggs, ham or other picnic foods that are greasy or sour. One woman even makes a firm cornucopia of it to hold pickles or preserves.

Froth Your Chocolate.

All cooking teachers recommend the frothing of chocolate. It should be beaten with a patent egg beater before sending it to the table, whether whipped cream is to be served with it or not. An English chocolate pot is sure to be provided with its long paddle whose handle goes through the lid of the pot. As each cupful is served the paddle is turned briskly two or three times before the chocolate is poured off, the process being known over there as "muddling."

Dark Cake.

The following recipe is for a dark cake, which makes either one large cake or two small ones: Two cupfuls of light brown sugar, one-half cupful of dark molasses, two cupfuls of sour milk, one-half cupful of butter or oleomargarine, four cupfuls of flour, two teaspoonsfuls of soda, one teaspoonful of cloves or allspice, one and one-half cupfuls of raisins. By adding more fruit will make a fruit cake.

Butter Thins.

Fine and keep well. Three cups of flour, one cup butter, one-half teaspoon soda, all rubbed together. In another dish have three eggs, two cups of granulated sugar, one teaspoon vanilla (or any flavor desired). Mix with flour sufficient to roll. Roll thin and bake in quick oven, using care not to burn on bottom. Cut in any desired shape.

Short Sheets.

If you have trouble with your sheets pulling from the foot of brass beds or iron ones, sew three buttons on the foot of mattress and make strong buttonholes in lower hem of sheets to correspond with buttons, and button down, and you will have no trouble with them pulling up at foot.

Turnip Cups With Peas.

Pare white turnips of medium size, scoop out hollows to form cups, and cook in an uncovered kettle until white and transparent. Place a small piece of butter in each cup and sprinkle with parsley, salt and pepper. Fill the cups with cooked green peas.

Harlequin Fudge.

Use either the rule for plain fudge or delicious fudge, and when the mixture has been beaten until creamy pour over seeded raisins, dried currants and chopped pecans, mixed well together and spread thickly on bottom of pan.

Specks on Varnish.

When one finds white spots on varnished table, wet piece of soft flannel in spirits camphor and rub over the spot, and presto! it's gone.

A Corner in Ancestors

By ELEANOR LEXINGTON

Griffith Family

(Copyright by McClure Syndicate)

The Welsh form of this name is Griffydd, or Gruffyd, and Lleweny, in the Vale of Clwyd, is one home of the family.

Griffith, Griffiths and Griffithy are present day forms of the name, Griffith being the usual orthograph. Early records of the family in this country invariably have the name with the final "s"—Griffiths. Griffiths and Griffiths are said to be variations of the name.

The family is an ancient one, descended from Rhys ap Tudor Mawr, ap Griffith, Prince of South Wales, 1077, through Trahaearn Goch, chieftain of Llyn, Carnarvonshire, North Wales.

One William Griffith of Llyn, and of this line, about 1700, son of John and Elizabeth, daughter of Viscount Bulkley, and member of parliament, married Mary, daughter of Sir Biby Llewelyn, Lord of London.

Owen ap Robert Owen of Anglesey was an ancestor of this line, and marriage connections include the Earls of Aylesford, and the noble house of Tre von of Trevalyn.

This is one account of the origin of the Griffiths. Another has it that the



VIRTUS OMNIA NOBILITAT

Griffith

Family can claim descent from Llewelyn, the last king of Wales, who was the son of Griffith, also king of Wales.

The Griffiths in America, descendants of a Welsh princess, would now be enjoying the millions that fell to the British crown, if family records had been carefully kept, to furnish "missing links."

This is a quotation from a family record. The present writer regrets possessing no knowledge whatever of

Hoffman Family

The immediate predecessors of the Hoffman who first came to this country some time about the middle of the seventeenth century are obscure, but for a generation or so there had been men of prominence in the family. The name is of Swedish origin and probably the several notable German and Dutch physicians and philologists of that name in the sixteenth and seventeenth centuries originally came from Sweden. A good many Swedes did emigrate to the German and Dutch countries in the time of Gustavus Adolphus.

There are two derivations given for the name Hoffman. One is that the name was originally Hoofdman, which in Dutch means a captain or director or chief man. The other derivation, which is preferred, makes the Dutch form now in general use, Hoffman, a form of the Scandinavian name Hoppman, as it originally appeared in Sweden, meaning a man of hope, and analogous to the Anglo-Saxon Hopkin, now abbreviated into Hopkin, meaning a child of hope.

The first Hoffmans in this country settled in Delaware, date unknown, and when Governor Stuyvesant conquered New Sweden he transferred them to New York to keep them from rebelling in favor of Queen Christina of their fatherland, Sweden. There they promptly lost their identity among the Dutch settlers, as the governor hoped they would.

The forefather of the original Hoffman family in this country was born about 1625 at Reval, on the gulf of Finland, then a part of Sweden, but conquered for Russia by Peter the Great in 1710. His name was Martinus, or Martin, and it is said that he was the first to be named Hoffman to the king, Gustavus Adolphus.

In 1658, a year after his arrival in this country, Martinus joined the other settlers in opposition to the orders of Ensign Smith, in command of the garrison stationed at Kingston, and went out to fight against the Indians. Three years later he is listed in the New York city directory as an auctioneer, paying big taxes, and living in Broadway. Later he worked in Albany as a saddler.

Nicholas married Jannette, or Jane, daughter of Antonie Crispell, a French Huguenot, who settled in that region and who had become one of the first patentees of New Platz, a section of Ulster county.

Col. Martinus Hoffman, named for his grandfather, son of Nicolaes and Jannette, was born in 1706 and died in 1772. He settled near Red Hook,

these "millions"—her greatest joy would be to divide it among the Griffiths and the Griffith families—no, to share it with them.

The princess referred to was Katherine, daughter of Lord Rys, prince of South Wales, and she married Rydder ap Kydron.

Their son was Rys ap Rydder of Castle Howell, or Hywel. Prince Rys, or Lord Rys, ap Griffith, was a man of valor in a warlike age, as well as "a great patron of the bards." He made a feast at Christmas, and caused it to be proclaimed throughout the country a year and a day beforehand. Thither came many strangers, and among deeds of arms, and other 'shows,' the prince caused all the poets of Wales, who were makers of songs, and recorders of gentlemen's arms and pedigrees, to come thither, and provided chairs for them, where they should dispute together, to try their cunning, where great and rich gifts were prepared for the overcomers."

The family is an old one in Staffordshire, and recently a Joseph Griffith died there, aged over ninety years, who had known five bishops, five rectors, five parish clerks, and he had lived in the reign of five monarchs. One immigrant ancestor was William Griffith, from Cardigan, Wales, 1721. He settled in New York state. Then there is the usual tradition of three brothers. They, too, were born in Wales, and crossed the sea, 1715. Their names were Griffith, John and William Griffiths, and they made homes in Chester county, Pennsylvania.

Griffith Griffiths married, 1722, Gwen, daughter of Evan Thomas, and he died 1760, possessed of considerable property, as his will shows. His children were Evan, Amos, Levi, Dan and Rebecca. In the course of time descendants of the three brothers dropped the "s," writing their name Griffith.

The three brothers were sons of Griffith Johns of Llanddewi, Cardigan. They are called college bred men, and of considerable wealth. There was a marriage, of this branch of the family, with the Howells of Bucks county, Pa. Other marriage connections include the Sharps, Fosters and Cadwalladers.

The coat-of-arms illustrated is blazoned: Gules, three lions rampant sable, armed gules.

Motto: Virtus Omnia Nobilitat—virtue ennobles all. This is also the motto of the Herrick family.

This coat-armor was borne by William Griffith, the New York ancestor, 1721.

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