In an effort to help the faithful army of Iowa housewives who read this magazine, we have devoted this entire issue to the housewife’s weekly schedule. Included are practical suggestions which the homemaker will find useful. The many time-saving devices now being sold and the constant work load of the housewife make the weekly household schedule a most timely topic.

*MONDAY: WASHING*

It is universally accepted that Monday is washday across America. The following equipment should be at hand before beginning the day’s work:

- copper wash boiler
- hard soap
- wash board
- wooden washtub
- clothesline (100 feet)
- clothes wringer

Rise early on Monday morning, fill the copper boiler with water and set it to boil while you do the hen house chores. When breakfast has been eaten and cleanup finished the water will be just right to begin washing. Cut several pieces of hard soap into shavings and put them in the boiling water.

Put in the white clothes, and boil them twenty minutes. Take out with as little water as possible, and without wringing, put into clear, cold water. If there are any soiled spots remaining on the clothes, they should be rubbed out before wringing from this water into the bluing water. The tub of bluing water is set near the wringer, so that the articles shall fall into it from the wringer. Put the second load of clothes into the boiler in the same water from which the white things were taken, and repeat the same process; but, if you have a third boiler full, it will be better to prepare fresh water. Take the clothes out of the blue water, rinse in cold water, wring out, and hang out to dry. With this plan of washing, and
TUESDAY: IRONING

In most Iowa homes this third day of the week is reserved for ironing. The whole day should be reserved to complete this job.

The cookstove should be fired up hot. Three to five common sadirons should be set on the stove to heat. While the irons are heating, finish sprinkling the clothes not sprinkled on Monday.

This should be done by dipping your fingers in a bowl of water and dripping the water over the cloth to make it moist. These newly sprinkled clothes should be rolled to stay moist.

Next spread a blanket over the kitchen table to provide a surface for ironing.

The first clothes to be ironed should be those which require the greatest attention to detail: ladies' dresses and children's clothes with ruffles and lace. The more simple articles like sheets, napkins, towels, and aprons should be done last.

When the sadirons are hot, the ironing should begin. It is essential that the iron not be so hot that the clothing is scorched. As the ironing progresses and the first iron begins to cool, it should be traded for a fresh hot iron from the stove.
WEDNESDAY: SEWING

The fourth day of the week should be given to sewing or mending clothing of the well-dressed family.

It is common for many housewives to remake outgrown clothes of older children for younger ones.

When remaking is not possible the editors recommend that fabric be purchased. The cost of purchasing fabric is low compared to the time and effort spent in spinning and weaving. The editors suggest that the spinning wheel be set aside so that the housewife will be free to spend more time on the other household duties.

The well-trained daughter will from early age be used to a needle and thimble in hand. The homemaker should include the daughters of the home in mending and sewing not only for the help they offer but also for their training.

No home should be without one of the sewing machines which are now coming into wide use. The time and effort saved by the use of the machine fully justify the expense.

THURSDAY: CATCHING UP

This day should be set aside to complete the unexpected needs of the week or the seasonal jobs.

In spring, the garden and flower beds will more than require the extra time on the catch-up day. Summer and fall bring canning and drying which will place extra demands on the housewife.

Periodically soap will be made, coffee beans will be roasted, knives will be sharpened, quilts will be made, and on and on.

The efficient housewife will have no trouble finding work to fill this day in her weekly routine.

COFFEE MILLS

WOOD BACK COFFEE MILLS.
TO PUT UP TOMATOES FOR WINTER

Skin the tomatoes; cut them up and pour off some of the watery part and some of the seeds; add nothing to it but a little salt; let it boil two hours or longer. When done put it into glass jars or bottles, and seal them up while it is hot. Prevent the jars from breaking, put a large towel that has been dipped in hot water on the bottom of the jar, and around it, while filling, and then wrap a dry cloth around it, to keep the cold air from striking it until it cools a little. Set the jars in a cool dry place, and it will keep good for months.

GLASS FRUIT JARS

CANNING, PRESERVING, ETC.

A porcelain or marbled iron kettle is best to use in putting up fruit, and for this as for every purpose granulated sugar should be used, as it is less liable to adulteration than the cheaper grades.

Put preserves into small jars. For canning fruit the glass cans with the porcelain-lined tin covers are best and cheapest in the end, as they can be used year after year, and with a little care the breakage need not be great. Have the cans in a warm place sometime before using, and rinse them in quite warm water. Have ready a plate with several thicknesses of wet cloth on which to stand each can when filling it full with the boiling hot fruit. Cover instantly and screw the top as tightly as possible. As the fruit cools screw the top several times, being sure it is perfectly tight when put away in a cool, dark and dry place. Jellies, jams, etc. can be preserved from mold by covering with soft paper dipped in brandy or alcohol. The paper should be pressed down close upon the jelly.

FRIDAY: CLEANING

Keeping the home clean and proper is a continuous task.

First, there is the daily sweeping and dusting which must be done in the kitchen, halls, stairways and dining room. This routine work should be assigned to hired help or one of the daughters of the family.

Secondly, there are weekly chores which must be done. To do a proper job, one full day should be reserved for the weekly cleaning duties. The kitchen should receive a thorough scrubbing. The parlor will need to be dusted. All beds should be stripped and fresh bedding put on. All floors should be dusted. Carpets should be swept using snow in winter or damp cornmeal at other times. The effective housewife will oversee these duties but whenever possible enlist the help of a hired girl in addition to the daughters of the family. Third, the annual cleaning should be done each spring. This should be a family event with the men helping with the heavy jobs.

All carpets should be taken up and beaten to remove the year's accumulation of dust. A sturdy cane beater should be used to flog the carpets. After the floors are scrubbed and fresh newspaper and straw spread evenly over the floors the carpets should be put down again. A carpet stretcher and two men should be enlisted to complete the job. The carpet should be tacked to the floor along one side, stretched and tacked on the remaining sides.
ADVICE FROM MRS. RAND:

Flannel cloths are best for cleaning wallpaper, and for smoky places I use bread with very good results. If the paper or straw under the carpets be removed carefully, very little dust will rise to the paper, and what dust is left on the floor can be more quickly gotten rid of with mop and water than with the broom. If, however, it is too thick to treat in that way, I would subdue it with a sprinkling of moistened saw-dust before sweeping. Even if one uses straw under a carpet, instead of paper, one layer of common newspaper spread under this will save a great deal of dust and labor at house-cleaning time.

HOW TO PAPER A ROOM

Old paper may be removed by wetting thoroughly with water, and when soaked, it will easily strip off. If lime-wash has been used on a wall on which it is desired to paper, the paper may be made to stick by washing the wall with vinegar, or water which has been made sour by the admixture of sulphuric acid (Oil of Vitriol). Papering is very easily done by making a bench on which to paste, of boards placed on two empty flour-barrels. Common flour-paste is made by mixing smoothly in cold water wheat or rye flour (rye makes the strongest paste) until a thin, creamy liquid is made; it should then be boiled, when it will thicken; if too thick, it may be thinned by adding boiling water. A

Feather ticks and straw ticks should be removed from the beds and taken outside. The feather ticks should be hung over the clothesline and beaten like the rugs. The straw ticks should be emptied and new straw stuffed inside. The boys of the family will handle this job nicely. If rooms need to be papered, spring is the best time to complete this job because rooms will be emptied of rugs and furniture moved.
little carbolic acid in the paste will keep it sweet and prevent mold. The paper should be cut to proper lengths, sufficient in quantity to finish the room, before pasting is commenced. Enough spare paper should be left at top or bottom, to match the pattern evenly. These lengths should be laid evenly one over another, and the bench should be a little longer than the lengths of paper. The paste should be applied with a broad brush similar to the white wash brushes, and should be laid on quickly, or the paper will soon become tender. If a piece of tin be fastened to the brush it can be hooked to the side of the pail and prevent much "mussing" with the paste (see Figs. 1 and 2). The cheap sorts of wallpaper should be avoided, if possible. They contain generally twenty-five to forty per cent of clay, and a very common material for the pulp is cow-dung; only a very small proportion consists of fiber of rope, matting, or other coarse material of any strength, and in putting it on a wall it will often fall to pieces in the hands. Two persons are required to lay on paper with rapidity, one to paste and one to apply the paper. When the paper is pasted it should be handed to the person on the ladder, who holds it about a foot from the top end, and lays it evenly against the wall at the top, allowing the upper end to hang over on the backs of the hands. By looking down the wall it may be seen when it matches the previously-laid length, and should then be brought gently to the wall, the backs of the hands then pressed against the wall.

Following these instructions, any room should be successfully papered with great satisfaction.

SATURDAY: BAKING AND BATHING

Saturday is undoubtedly the busiest day of the week. The weekly baking must be done and preparations for Sunday's meal completed. Start the day early and plan breakfast so as to use as little time as possible. Plan the dinner meal so that it may be fixed in the morning with breakfast to leave the stove free for baking. In summer most meal preparations may be kept on ice or in a cool cellar.

With the children home from school extra help will be available for baking. Enlist the younger children to roll cookies and watch them in the oven. The more complicated baking of pies and cakes should be done by the older girls or the woman of the house.

If there are idle hands, churning butter may be done on Saturday. Although dash churns are common many housewives are finding barrel churns to be very satisfactory.
PRACTICAL METHODS AND RECEIPTS FOR THE CARE OF KITCHEN UTENSILS:

1. Attention to details is very necessary.
2. Sand or bath brick is excellent in cleaning wooden articles, floors, tables and the like.
3. If skillets are very greasy, a little salt soda in the water will neutralize the grease, and so make them much easier to wash.
4. A discolored brass kettle can be cleaned nicely by scouring it with a little vinegar and salt, and washing it well afterwards with hot water and soap.
5. Steel or silver may tarnish in woolen cloths. A chamois skin or tissue paper is very much better.

SUNDAY: RESTING

Do not work at all on this day, except what is actually necessary for comfort. If you see a dusty corner, or a dim window pane, let it alone until the next day. Some putting of things to rights there must be, some making of beds and cooking. But there is no need of getting up especially elaborate dinners on this day, and, if Saturday afternoon has been employed as it should have been, your cooking will not occupy very much time. There are people who will stuff a turkey and roast it, and cook three or four vegetables, and stew cranberry sauce for dinner, and yet will not make up a pan of biscuits for supper, because "it is wicked to work in flour on Sunday!" This is only one of a dozen senseless ideas of the same kind. The idea is not that any particular kind of work is in itself sinful on this day, but that it is the day set apart for Christian worship, and you and your family desire to attend church; and, if there were no higher principles involved, all creatures need a rest one day in seven.