

POINTS ON WINDOW DRAPERY

Personal Supervision of Housekeepers Necessary if the Best Results Are to Be Obtained.

The better the curtains the better the case. All window curtains require the personal supervision of the housekeeper at this season of the year, whether they be of lace or merely some plain sheer material.

In the eyes of the artistic home decorator, those of plain surface are more to be desired, and certain it is that they need just as careful laundering as lace.

The first thought in taking down of sheer curtains is that little brass rod, which will tear the hem unless the housewife's own hands remove them from their position.

They are now soaked in cold water and then wrung out and put into a second clean bath of clear cold water to take out the collection of soot and dust that was scarcely noticed while the curtains hung.

Now lukewarm soapy water, several baths, for the constantly changing waters take the place of the washboard. Curtains should be persistenty souped up and down in their several waters, squeezed rather than rubbed.

Rinsing in clear cold water is again in order, and drying in bright sunlight is a necessity.

After the sheer stuffs have been well dampened and tightly rolled overnight they are ironed on a very large flat ironing table, with all possible thought for the grain of the goods.

The ordinary laundress will rarely take the trouble to renovate curtains with any degree of feeling for their material or for their future smoothness of outline.

It is altogether possible to straighten the damp material, while beneath the iron, that it will hang in long straight folds instead of puffed ridges.

Curtains are folded or rolled. Lace curtains need a long roll on which to rest them over summer. Less expensive plain materials are folded and placed in a drawer or hung, and invariably they should be pressed into long narrow folds and then lapped once across their length.

Chocolate Vanilla Layer Cake. Beat to a cream one-half cupful butter and a cup of sugar. When this is light beat in, a little at a time, one-half cupful milk and a teaspoonful vanilla. Beat the whites of six eggs to a stiff froth.

Sift together a teaspoonful baking powder and two scant cupfuls pastry flour that has been sifted twice. Stir the flour and whites of eggs alternately into the mixture. Have three deep cake pans well buttered and spread two-thirds of the batter in two of them. Into the remaining batter stir one ounce chocolate, melted, and spread in the third plate. Bake in a moderate oven for about twenty-five minutes. Put one of the white layers on a large dinner plate and spread with white icing. Put the dark cake on this and spread with icing. On this put the third cake and spread with either white or chocolate icing.

Chocolate Cream. Mix five tablespoonfuls of cornstarch, one-half cupful of sugar and one-fourth of a teaspoonful of salt. Dilute with one-third of a cupful of cold milk, add to two cupfuls of scalded milk and cook over hot water ten minutes, stirring constantly until mixture thickens. Melt slowly one and one-half squares of unsweetened chocolate, add three tablespoonfuls of boiling water and stir until smooth; then add to cooked mixture. Remove from range, add the whites of three eggs beaten until stiff and one teaspoonful of vanilla. Turn into individual molds first dipped in cold water, chill, remove from molds, garnish with halves of blanched almonds and serve with this cream in pretty individual dishes.—Woman's Home Companion.

A Sewing Rug. For those who must sew, but who have no sewing room, there is a plan by which the sewer can save the time and labor that she formerly spent in flying up the room after she has finished each night.

Buy five yards of denim and cut it into two pieces. Join these together as to form a square, and hem the raw edges.

Lay this square on the floor and set the machine on it. All threads, scraps and ravelings can be dropped on this, and when the sewer has finished for the day the machine can be covered and rolled off the denim and the denim can be gathered up and shaken.

Prune Pie. Wash thoroughly three-quarters of a pound of prunes; let them stand with water over night, then cook until tender, and until there is but little juice; cool and remove the stones. Have a perforated paper nicely lined with grease; put in the prunes, three-quarters of a cupful of sugar, one teaspoonful of butter in bits, the grated rind and juice of one-half lemon, a scant half teaspoonful of salt, a sprinkling of flour from the dredger and the prune juice. Cover with grease and bake about thirty minutes.

ON Paintings. To clean an oil painting, rub a Frenchy cut slice of potato dampened in cold water over the picture. The latter should be wiped off with a soft, damp sponge and then the picture should be washed with lukewarm water, dried and polished with a piece of soft silk that has been washed.

SOME USEFUL HINTS

OF PARTICULAR VALUE TO THE YOUNG HOUSEWIFE.

Economy and Good Service Go Hand in Hand—Things to Consider When Going Forth to the Market.

Make out a printed list of the things needed from tradespeople, so there will be no excuse when the wrong thing is brought.

Buy such commodities as sugar, coffee, tea and butter by the pound or pounds, and never in small quantities. The housekeeper who habitually indulges in quarter-pound purchases with the idea that she is economical is really extravagant, for the odd cent charged on the whole pound comes out of her pocket every time. The same rule holds good with canned soups, laundry, soap and powder, insect powder, etc., an extra in any one of these being thrown in with the larger purchase.

Buy yesterday's bread for toast, puddings and fowl fillings, for this will be at least a cent cheaper than the day's loaf and, perhaps, two. Besides, stale bread is needed for these purposes, and it is more wholesome than the fresh if eaten at all times.

Never consider a withered vegetable if you can afford the fresher one. It will be tasteless and indigestible when cooked and so is dear in the end. Get only as many berries as will be eaten the same day if you have a keen sense of taste, and when the summer corn comes in be sure you ask for sweet corn and make sure of it by seeing that the grains are small, tender and pearly. Field corn, which is coarse grained, without sweetness or any delicate taste, is very often palmed off for the choicer ear.

A good egg-plant is of a polished purple, without a wrinkle anywhere, and with the cut of the stem end still looking fresh. The low ends of asparagus must present a newly-cut look and the buds show no layer of dust or sundry.

Shun the fag end of dark red, dried up lamb or mutton the butcher offers when you ask for chops. Meat must be freshly cut from a fair-aimed joint to hold the needed complement of juices, especially lamb, which is the most easily withered of all meats. For beefsteak and onions a round cut of the meat is used; for roast, ribs or top-sirloin is asked for; and the most excellent beefsteak is a porterhouse, brisket or tenderloin.

For a pot roast three pounds or something over of round beef is enough for a family of two, and when getting this be sure and ask for a piece of sweet—this is thrown in—for such roasts are cooked almost entirely in grease.

Buy bacon unsliced unless it is to be used up at once, for the cutting helps to dry it up and harden it. Keep it juicy and sweet by leaving the rind on until the last bit is used up. The bit of skin, well washed and scraped, may then be used with half a pod of garlic to season pea soup.

The freshness of fish may be tested by the redness of the gills, the wholeness of the eyes, and the shine of the scales—also, a little with the nose. The feet of tender poultry are of a bright yellow and never scaly, and the breastbone bends to pressure and the skin under the wings tears easily.

Cleaning Lace. Pure alcohol can be used with wonderful success as a means of cleaning black Spanish or chianti lace. The alcohol should be poured into a clean basin and whipped with the hand until it is frothy, when the lace should be dropped into it and well worked about with the fingers until the dirt is removed.

After gently squeezing out the liquid the lace should be laid on a folded cloth, the patterned edge pulled out, each scallop or picot being fastened down with a pin.

When perfectly dry the lace should be unspined and pressed gently between the palms of the hands until smooth, in place of ironing it, as this would flatten the pattern and spoil the color.

Breakfast Cocoa. One pint of scalded milk, one pint of boiling water, two tablespoonfuls of prepared cocoa, two to four tablespoonfuls of sugar, according to taste. Mix the cocoa and sugar in a saucepan. Gradually stir in the water and boil for at least five minutes. Pour in the milk and cook for five minutes longer or until the mixture is smooth and loses its raw taste. Beat well with an egg-beater. This prevents the forming an egglike skin over the top. This milder cocoa can be prepared for children or for invalids.

Pilgrim Pudding. Scald a cup of milk. In a cup wet one heaping tablespoon flour and three of oatmeal; stir into the milk and let cool. Butter a deep pudding dish. Into same put a quart of milk and let cool. Butter a deep pudding dish. Into same put a quart of milk, two-thirds cup molasses, one-half cup sugar, half spoonful each salt, cinnamon, ginger and one egg. Pour in the scalded milk and flour, and bake three hours slowly.

Golden Dressing. Pineapple juice, one-half cupful; lemon juice, one-quarter cupful; beaten eggs, two; sugar, one-third cupful. After beating the eggs well add the pineapple juice, lemon juice, sugar, and small pinch of salt. Beat together and cook in double boiler. Let boil about two minutes.

New Pie Recipe. Cut stalks of rhubarb in one-half inch pieces. There should be one and one-half cups. Mix seven-eighths cup sugar, two tablespoonfuls of flour, and one egg slightly beaten. Add to rhubarb and bake between two crusts.

DAINTIES FOR TEA TABLE

Appetizing Dishes That Will Bring the Family Expectancy to the Evening Meal.

Milk Toast and Cheese.—Make some rich milk toast, and spread on a flat dish; cover with a thick layer of grated cheese, and put in the oven till the cheese melts and burns. Serve very hot.

Celery Toast.—For a small family, clean one moderate-sized stalk of celery, using all the stalk, root and such leaves as are blanched and tender. Cut in small pieces, put over the fire and boil till tender, taking care not to have too much water, so that it may boil down and retain all substance. Add a generous pint of milk, keep over the fire until scalded, then thicken very slightly with flour, lastly adding a piece of butter the size of a hickory nut. You will need eight slices of toast, which should be brown and crisp. Butter these and lay in a deep covered dish. Turn the celery gravy over it and serve immediately. Do not dip the toast in the milk.

Date Muffs.—One cup of chopped dates; mix two cups of milk and a well-beaten egg; sift together one heaping teaspoonful of baking powder, three cups of flour and two table-spoonfuls of melted butter; add the milk and egg, and last the dates, and beat hard till light and foamy; bake in buttered gem-tins for about twenty minutes.

Bonnes.—Into a quart of flour stir a teaspoonful of salt and two teaspoonfuls of baking powder. Sift three times, then chop into the mixture a heaping table-spoonful of butter, and when well blended add enough chilled milk to make a soft dough. Handle as little as possible and turn out upon a floured board. Roll quickly and lightly into a sheet and cut into rounds with a small biscuit or cake cutter. Lay upon a hot soapstone griddle, and when brown turn and brown; split open—tearing, not cutting the scones—and butter them.

Oatmeal Scones.—Take a cupful of oatmeal and a cupful of flour and stir well; add two teaspoonfuls of baking powder and a teaspoonful of salt. Add two eggs, well beaten, and a cup of milk. Stir into a soft dough and drop by the spoonful on a greased tin. Bake in a moderate oven, split open and butter. Serve at once.

The Home



Try tomato juice instead of milk for the omelet. Never wash woodwork with hot water and strong soap. A few minutes rest after eating facilitates digestion. White of egg poured over a burn will give quick relief. Honey is said to be a good substitute for cod liver oil. A weak solution of salt and water will brighten mattings.

Milk should not be covered tightly. Use maulin or cheesecloth. Worn-out lace curtains, cut into squares, make good dishcloths. Every cellar should be thoroughly whitewashed at least once a year.

When the skin seems too dry, use less soap and more good cold cream. A dish of vinegar is an essential touch to a sharp salad dressing. If a child's stomach is acid, lime water should be added to the milk. Sponges are great germ collectors. They should be frequently scalded. Water should never be used to clean gilt frames. Use a dry, soft cloth.

Turpentine, naphtha, benzine and kerosene are all deadly poisons to moths. Newspapers are better than anything else for stuffing out bows and sleeves. To take out lozins stains, sponge as quickly as possible with pure alcohol. Silver may be cleaned and brightened by letting stand half an hour in sour milk.

Brew Pudding. Take the pulps of six baked apples, carefully separated from the skins and cores, one cup sugar, whites of two eggs. Beat whites of eggs to a stiff froth. Add apples and sugar mixed. Beat all one hour. With the two yolks make a custard, which place in a dish for serving, then build the snow upon this.

Custard.—One pint of milk, heated in double boiler. Add teaspoon cornstarch, wet with a little of the milk, and two beaten yolks, and sugar to taste. Put sugar in the milk first. When cooked flavor.

How to Brush Walls. You will get better results if you put a full double-plaited ruffe on the bottom of the bag which you slip over the broom with which you brush the walls, or over the broom with which you sweep polished floors.

New Pie Recipe. Cut stalks of rhubarb in one-half inch pieces. There should be one and one-half cups. Mix seven-eighths cup sugar, two tablespoonfuls of flour, and one egg slightly beaten. Add to rhubarb and bake between two crusts.

CARING FOR CHINA

HINTS THAT WILL BE OF VALUE TO THE COLLECTOR.

Valuable Bits That May Be Cracked or Chipped Need Not Be Thrown Away—Cement That Will Accomplish Wonders.

To have a sensible fall and know it scientifically and thoroughly, is to be happy. Collecting china has always been a hobby among women who have a little money to spare, and many of them have acquired a certain amount of knowledge of porcelains and potteries; but when it comes to piecing together precious fragments, almost all women are helplessly ignorant.

However, a few collectors have determined to master the art in all its branches—substituting for the charcoal blazers of the aged china-menders a spirit lamp, on which to heat her materials, providing herself with scissors, pliers, a box of water-color paints, a box of potter's clay, a lump of lead, a little gum arabic, and some plaster of Paris.

It is very delicate work, which requires a good deal of ingenuity, and at first she attempts no restorations, but simply mends broken bits. This is done with cement usually either purchased already prepared or made according to an old-fashioned recipe, melting and stirring together one ounce of white leinglass and three-quarters ounce of transparent gelatine in six ounces of water, adding three-quarters ounce of acetic acid while holding the vessel over boiling water until it is warm through. The result is a clear cement which does for either glass or china and lasts indefinitely, if it is put into a bottle or jar with a tight cork or screw top.

Before using it warm the bottle in hot water and heat the china to the same temperature. When the fragments are stuck together with the cement drop a little hot sealing wax across the crack. This will give temporary support until the cement has dried.

If there is simply a small crack, which indicates a future separation of the parts, this may be filled in with a mixture of plaster of paris and gum arabic mixed with hot water to about the consistency of thick cream. When this has hardened it may be painted over.

But the most interesting and, of course, the most difficult and delicate part of china mending is restoring. If a handleless cup of precious pottery may be found, a real connoisseur knows how to replace it herself by means of a little modeling and the water colors already mentioned. If possible, a duplicate should be taken from the handle of a sister cup, but if there be no sister cup the collector must depend on her own modeling powers. A handle may be modeled from plaster of Paris mixed with gum arabic.

The new handle is fixed in place with cement. Before coloring prepare it with a layer of gelatine, and when this has dried cover it with a thick wash of Chinese white. These serve as a foundation for the final colors, and when these latter have been applied the glazed china effect may be secured by varnishing with gum arabic and water.

Floor of the Summer Cottage. It often happens that the floor of the summer cottage is rough and full of cracks, so that it is not satisfactory, even when staired. When this problem meets the owner it is a good plan to cover that part of the floor which will not be hidden by the rug with canvas, which should be tacked in place smoothly and then given two or three coatings of good paint, to be followed by an application of varnish stain. This will give an excellent border, which can be easily cleaned, and which will answer all the purposes of a hardwood floor.—Suburban Life.

Baked Apples. Prepare several good-sized apples by peeling and scooping out the centers. Fill each with blanched almonds, two teaspoonfuls of brown sugar, two cloves and a thin slice of lemon. Put them in a baking dish or pan with a cupful of water, the rind of a lemon, a tablespoonful of butter, placed in small lumps over the apples. A wineglass of white wine or sherry may also be added. Bake until the apples are tender and the water has thickened to a syrup. Serve cold with whipped cream.

Lemon Custard. Grate the rind of one lemon, take one cup of sugar and mix thoroughly with two rounded tablespoonfuls of flour; beat the yolks of two eggs and mix with sugar, flour, lemon juice and rind. After mixing these add butter the size of a walnut (melted), then one cup of milk, and stir all. Last of all whip the whites of the two eggs stiff and mix in. Put in crust same as for any custard and bake slowly so as to bake without wheying it.

Rhubarb Reli. Make a dough of half cupful of sweet cream, small piece of butter and teaspoonful of baking powder. Roll as for pie, only in one long strip. Cut rhubarb fine, spread over dough and cover well with sugar, sprinkle with sour and ground cinnamon, and bits of butter. Commence at each end and roll to center, place in deep pan (oyster pan is best), sprinkle the top with sugar, cinnamon and bits of butter. Cover with water and bake. Serve with cream.

Apple Pie Filling. Peel, core and fill with sugar, six large or eight small apples. Bake slowly and cool in serving dish. Beat whites of two eggs, a pinch of cream of tartar, and three tablespoonfuls of powdered sugar; keep one or two teaspoonfuls on each apple and brown in the oven. Serve with custard made of the egg yolks. Half this recipe is enough for a small family.

MAKING PIE CRUST DIFFICULT

Few Women Seem to Know How to Prepare This Essential to Happiness.

Who has not beheld that most pathetic of all things, the bride, attempting to make her first pie crust? Usually the most difficult culinary stunt is the first the inexperienced woman attempts, and she toils over it with sticky hands in a warm room, adding more and more flour so it will not cling to the roller, and in the end the crust that should be flaky is of the consistency of a board and can hardly be cut with the knife.

To brides and others attempting pastry the first rule is never to make it in a warm room. The ideal rolling board is a marble slab. This is much cooler than a wooden board, and the dough will not stick so readily to it. The hands and the bowl in which the paste is mixed must also be thoroughly chilled with cold water. The butter used should be unsalted or have the salt mashed out of it. It should then be put in the ice box and thoroughly chilled.

To a scant half pound of pastry flour add one teaspoonful of salt and two teaspoonfuls of butter. These should be well worked together with the tips of the fingers only, as the hand is too warm, and the mixture must be kept cool.

Add gradually three-fourths of a cupful of cold water, mixing it into a paste. The paste should be soft, but not so that it clings to the rolling pin.

Dust the board lightly and knead the paste until it is elastic and free from lumps. Do this as quickly as possible, for the longer you knead it the tougher it makes the flakes when baked.

Let the paste stand for five minutes, covered with a bowl, in a cool spot, then roll out into an oblong sheet one-half inch in thickness. Place one-half pound of butter, which has been chilled and had the salt mashed out of it, at one end of this sheet of dough and fold the dough over it, the butter having been patted flat so that it covers one-half of the dough, press the open edges of this dough, wrapping together tightly to exclude the air, then fold one end of the paste over and the other under and roll lightly. This folding, turning and rolling should continue six times. If the paste should stick to the board at any time, immediately put it away to chill. The butter should not be allowed to be seen outside of its dough covering; when this is the case cover it immediately with flour. When rolled finally it should be one-half an inch thick.

Macaroon Pudding. Soak six macaroons in one-half cup of milk (or use the tiny macaroons that may be bought in bulk, and soak about a dozen). Heat a pint of milk in a double boiler, add one beaten egg, two tablespoonfuls cornstarch, pinch of salt and the macaroons. Stir well to make it smooth and cook about twenty minutes. Take from the fire and add a little vanilla. Butter a pudding dish, sprinkle sugar over the bottom and sides, turn in the pudding and sprinkle sugar on top. Cover and set where it will cool gradually. Serve very cold. The sugar will make a sauce, or you may use oranges also when you serve the pudding.

To make the icing, put into a granite sugar-bowl one cupful sugar and half cup water and boil gently, without stirring or shaking, until bubbles commence to rise from the bottom. This will take about five minutes. Beat the whites of two eggs to a stiff froth, and pour the hot syrup onto them in a thin stream, beating the mixture all the time. Continue to beat until the icing is thickened, then flavor with vanilla. Use all of this for the icing or put two-thirds between the cakes for the filling, and to the remainder of the icing add an ounce of melted chocolate and spread over the top of the cake.

To melt the chocolate, shave fine into a cup and set in a pan placed over the tea kettle or in hot water.

Send Portiere for Summer. The hand portiere is a new idea in summer furnishings. Tapestry bands in a variety of color combinations are arranged alternately with groups of valmer cords and tassels, one color predominating so the drapery may be chosen to harmonize with the other furnishings in the room.

One set of portieres will answer for two rooms, as the bands are alike on both sides. They are made to fit doorways six to seven feet wide, and seven feet six inches high, the longest cord reaching to the ground.

Splendid Rhubarb. Sprinkle five pounds of sliced rhubarb with one pound of sugar and let stand over night. Drain in the morning and add to the juice one cupful of water, one cupful of sugar, and one-half cupful of elder vinegar. Put on to boil with a spice bag containing one-half teaspoonful each of cloves, mace, allspice, ginger and cinnamon. Boil until it forms a nice syrup, then add rhubarb and boil until thick.

Raspberry Vinegar. Put a pound of raspberries in china bowl and pour over them a quart of the best white wine vinegar. Let stand the liquid on a pound of fresh raspberries. The following day do the same, but do not squeeze the fruit, only drain liquor as dry as you can from it.

Almond and Celery Salad. One pint of celery cut fine, one small cupful of almonds blanched and halved. Cover with mayonnaise dressing.

LINEN NEEDS CARE

COMPARATIVELY EASY THING TO SPOIL FINE FABRICS.

Simple Precautions That Will Add Life to the Table Drapery and at the Same Time Greatly Improve Its Appearance.

The housewife who leaves to an overworked maid of all work the care of her linen need not wonder if her best linen is ruined soon.

The napkins should always be folded so the embroidered initial will show on the outer flap, but this still can be done and the napkin folded in different ways each time it is laundered.

Starch is an abomination in good table linen; however, if one has a well worn cloth which seems to have no "body," and thus becomes soiled quickly, it is wise to add about a quart of this, hot "made starch" to half a tub of bluing water and wring the linen out of this, sufficient "body" will be given it to make it wear much longer before another washing is necessary.

When about to iron table linen prepare some hot borax water, and with a clean whisk broom sprinkle every inch of the linen thoroughly, roll up tightly in a clean towel, and let it lie for half an hour or so, and then iron. A small but heavy brush having stiff bristles and a short, thick handle should be used instead of a coarse comb for fringed linen and dollies.

When there is no room to put the cloth away with a single fold in the middle, it may be folded first in the middle and then the selvage sides may be turned back, thus folding the cloth into quarters lengthwise, having each fold appear on the right side; there must be no cross folds, however, nor are these necessary if a cloth is well ironed and aired, since it may be laid lightly away in the drawer and carefully smoothed out by hand when it is laid on the table. Several cloths may be stored perfectly in small space by hanging a wooden curtain pole against the wall of the linen closet, throwing the cloths over this pole, one over the other.

It is unwise to put away a piece of stained linen until the general wash day, which is always a difficult day in any household, and then try to remove it.

The average servant, when anything is spilled on a tablecloth, usually removes it from the table and thrusts it into a bag or hamper, still damp, along with the rest of the soiled clothes of a household.

Long before wash day arrives whose families of little creatures are at work and finally when the linen is removed from the basket to be laundered, there is a greenish spot which cannot be removed only by the use of a strong bleaching agent which surely injures the fabric, although the injury may not be apparent at once. This is the case even if clean water has been spilled on the cloth; in the case of tea or coffee, wine, or fruit juice, if put into the hamper without first removing the stain and drying the cloth, not only is mildew apt to appear but the stain becomes set in the fabric so that it is well nigh impossible ever to remove all trace of it without using an alkali so strong that the fabric is weakened perceptibly.

Instead of first treating the spillage, after it has been allowed to form, the average servant puts the cloth to soak in strong soapy water—perhaps hot water—along with the rest of the soiled linen, and the last state of this tablecloth when it finally emerges from the laundry is worse than the first.

Beeswax in Cracks. Ugly cracks or splits in furniture can easily be filled in with beeswax, so that the marks will hardly show. Furniture dealers cover up many blemishes in this way.

Slightly soften the beeswax until it becomes like putty; then press it firmly into the cracks, and smooth the surface over with a thin knife. Sandpaper the surrounding wood and work some of the dust into the beeswax.

This gives a finish to the wood, and when it is varnished the cracks will have disappeared. Putty is sometimes used in the same way, but it soon dries and falls off, while beeswax remains in practically forever.

Floresce Salad. Make a stuffing of Dutch cheese, half of a chopped pineapple, half a mace onion, a dash of paprika, salt and pepper. Cut off the tops of some green peppers, wash and clean them inside removing all the seeds; let them lie in cold water until firm, and fill them with the stuffing. Lay the peppers of ice until ready to serve, that is, until the cheese has become perfectly firm, then cut them in slices a quarter of an inch thick, using a very sharp knife and taking care not to disturb the cheese. Serve on crisp lettuce leaves with mayonnaise. This is an unusual yet pretty and novel salad it made carefully.

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