HOME AND SOCIETY.

THINGS PEOPLE WANT TO KNOW.

"Apropos of the open-air performance which was given by such a galaxy of clever actors, the other day," said the wife of a well-known artist, "I would like to tell you about a little play which was written and acted by our children several years ago. They were bold enough to take Nature as their scenic artist and to avail themselves of the natural advantages of our place. I thought at the time that the idea was decidedly novel and original and that their seniors might do well to profit by the suggestion for a summer's entertainment. The play was written by my little girl, a clever little creature of fourteen, and was entitled 'Psyche,' being the well-known story of mythological lore. It was really very well written, and introduced all the gods and goddesses of Olympus. The Greek idea struck the artistic fancy of my husband, and it was chiefly owing to his efforts that the affair had the success it obtained. The Greek dresses of softly tinted cheese cloth were simply lovely; and Cupid and Psyche were really dreams of beauty. Our grounds were externally well adapted to such a performance, for the square terrace which extended from the house to the edge of the water made a most admirable stage. The arrangement of the different scenes was done most cleverly by means of large clotheshorses which were first covered with mosquito netting which was then completely concealed with flowers. Juno's bower, which was really a miracle of prettiness, was all of roses; and the Dryad's home was composed of leafy boughs. But the cleverest thing of all was the arrival of Neptune and his followers. The Tritons blew their horns and on the water around the edge of the rocky terrace appeared the hoary-headed and long-bearded monarch of the deep in a boat which had been transformed into a most wonderful looking object. As it approached the shore he landed with much dignity, mounted the rocky little path that led to the terrace, and delivered his advice to the gods and goddesses with great effect. It was really the most pastoral and delightful thing possible and reflected the greatest credit on the children, whose clever acting and appreciation of the entourage made it such a success. So when I read in the papers that the idea of the pastoral play was 'quite English,' I thought it was only fair that the American children who held their performance several years ago should have the credit of their originality."

"I had such an odd experience the other night," said a fair Westerner who with her family was for a few days shopping in New-York on her annual migratory flight to the cooler air of the Atlantic coast. "The weather was oppressively warm and I had been busy all day getting the family innumerable things that they needed for the summer. It all came upon me, for mamma is too much of an invalid to stand the wear and tear of shopping, and Ethel is so absent-minded she is no good at all. Well, after a couple of days of it, I was more weary than I could say—utterly tired out; and the second night I was glad enough to accede to mamma's suggestion that instead of dressing for dinner I should have a cup of tea and a chop in my own room, and go early to bed. I fell asleep as soon as my head touched the pillow, and I must have slept profoundly for hours—when suddenly I found myself sitting up in bed wide awake, with the most eerie, unaccountable sensation of absolute terror that I have ever experienced.

"'Who has just died?' I heard my own voice saying, apparently without any volition of my own, and the words sounded absolutely startling in the darkness. Through the transom over the door a faint light came into the room and I remember that the familiar look of my skirt and jacket hanging on a chair gave me a distinct sense of comfort. I felt so far away from the familiar, every-day world that even such a little ordinary thing as seeing my own frock helped to reassure me. While I sat there shivering, although the night was so warm, I began to hear sounds in the room above mine. A window was opened, and then I heard the heavy tread of some one moving about the bedroom, and a dull noise as if a large bed were moved. Once in a while I fancied I could hear suppressed sobbing. 'Some one has died,' I said to myself, 'but how did I know?' For what seemed to me a long while these sounds above my head continued. 'They are arranging their dead,' I said almost out loud with the same strange feeling of certainty, and my fancy, sharpened by some weird influence, followed each detail of the sad scene through the medium of the faint sounds from above. Suddenly, almost as abruptly as I had awakened, I lost consciousness and fell in a sleep so profound and deep and cheerless that it seemed only a few minutes before I was awakened by my mother's maid, who stood by my bed with a tray containing my breakfast.

"'Madame said I was not to awake Mademoiselle before 10 o'clock,' she explained, 'as Mademoiselle was so tired and seemed to sleep so soundly.' As she spoke the housemaid belonging to the hotel entered with some hot water. 'Such a sad thing happened last night, Ma'am,' she said, and a curious feeling of knowing it all already, came over my mind like a wave. 'A young lady who has been here for the last few days,' she continued, 'died last night; she had been ailing for some time, but no one thought her very ill.'

"'Where was the room?' I asked, quite sure, however, as to what would be the answer. 'No. 120,' answered the maid, as I had expected. 'The room just over this.'

"I am not the least superstitious," continued our pretty raconteuse, "but I was nervous and wornout and had no desire to repeat my experience of the night before, so I made Ethel share her room with me for the couple of days more that we stopped at the hotel."

A charming way of preserving flowers is shown by a Boston friend. Take very fine sand, wash it perfectly clean, and when dry sift it through a fine sieve into a pan. When the sand is deep enough to hold the flowers in an upright position, take some more sifted sand and carefully cover them. A spoon is a good thing to take for this as it fills in every chink and cranny without breaking or bending the leaves. When the pan is filled solidly leave the flowers to dry for several days. It is a good plan to warm the sand in the oven before using it, as the flowers will then dry more thoroughly. In taking the sand off great care must be taken not to break the leaves, as they are now dry and brittle. Pansies preserved in this way will keep their shape and brilliancy of color all winter, and many other flowers can be equally successfully treated—anything, in fact, where the full pressure of the sand comes on both sides of the leaf; otherwise they will shrivel. To fill in flowers with cup-like shapes it is better to lay them on the sand and with a small spoon fill in and around each flower. Ferns when preserved in this way have a more natural look than when pressed, and the maidenhair fern looks almost as well as when it is freshly gathered.

What to have for dessert on these hot summer days is often an anxious question to the mistress of moderate households. They are wise if they give up hot puddings and pies absolutely through the dog days. A dish of cool fruit or a cream cheese with crisp lettuce would be more appetizing and more healthful. Ice cream is not difficult to make, and there are dozens of recipes for cold custards and meringues or blanc manges and jellies in every cookery book. The following preparation of fruit called "Russian fruit salad" has been approved of by several connoisseurs:

Take equal quantities of peaches pared, stoned and sliced; pineapples pared, cored and sliced; apricots pared, stoned and halved; strawberries and raspberries. Put all this fruit in a china or silver bowl and place on ice. Put into a saucepan one pint of common red wine, a pint of lemonade, a pint of orangeade, a pinch of powdered cinnamon, a wineglassful of madeira and loaf sugar to taste. Boil, stirring constantly for five minutes; then pour into a china jug and set away to cool. When cold pour over the fruit and serve.

Now that the children are ruining their pretty frocks with fruit stains, the following easy method of taking the unsightly blotches out of white material may be found useful. Moisten the spot and hold it under a burning match, and the sulphurous gas will cause the stain to disappear. This will not do, however, for colored goods, as it will take out the color. But if, while the stain is fresh, you put it over a cup and pour boiling water through it, it will almost always take out the spot if it is done before washing. Soap almost invariably fixes any stain. It is well, too, to remember at this season of the year that you can prevent your pretty new ginghams from fading if you let them lie for several hours in water in which has been dissolved a goodly quantity of salt. Half a pint of salt to a quart of boiling water is the rule. Put the dress in it while it is hot, and after several hours wring it out dry and wash as usual.

"White sauce" is a veritable blessing to all housekeepers, but it seems almost unknown in the households where they have what is called "plain cooking"—and yet, by its use, any vegetable can be made palatable. What a great many people despise as "cow fodder" in the winter—such as winter carrots and turnips and beets—can be made into delicious, healthful dishes if they are well boiled, cut in very small pieces, and served mixed with a good white sauce and a little parsley. French people use this sauce for nearly all vegetables.

Put a lump of butter about the size of an egg and a tablespoonful of flour into a saucepan. While the butter is melting stir the ingredients well together, adding salt and pepper to taste; a teaspoonful of chopped parsley, too, improves it. When the ingredients are well mixed add half a pint of rich milk and let it boil ten minutes, stirring continually. This sauce may be used for anything in the way of vegetables or fish. When served with fresh codfish add two hard-boiled eggs, chopped fine.

"There are seven things," says an old adage, "against a leg of mutton being perfect. The mutton must be good; it must have been kept a good time; it must be cooked by a good cook, who must be in good temper; you must have good luck; and, seventhly, you must have a good appetite." At this season of the year mutton is virtually out of the market, being succeeded by the succulent lamb. This is the height of the season of spring lamb. Properly cooked, there is no more delicious meat; yet the very suggestion brings up visions of dry, flavorless food, served with or without an accompaniment of acid or over-sweet mint sauce. All the seven requirements for a perfect dish of mutton follow as a matter of course with roast lamb, except that it should not be kept a good time. Like veal and all young meat, it only requires to be hung a short time, as it is already tender. Procure a medium-sized leg of lamb for roasting, or, if you prefer it, a rack of ribs from the fore-quarter, though it is more expensive and no better. Wipe off the roast thoroughly. If it is a leg it will be enveloped in a caul or leaf fat. Do not throw this away, as some ignorant cooks do. Season the leg with a little pepper and sufficient salt, envelop it in the caul fat again, and lay it on a meat-rack in the dripping-pan, shaking a little flour in the pan when it is put in. The oven should be very hot when it is first put in. After the first ten minutes the heat may be moderated. Half a pint of hot water should now be thrown into the dripping-pan under the meat. In ten minutes it should be basted with this water, which will be enriched by drippings from the lamb. Let a five-pound leg roast about one hour from the beginning. Remove the caul after taking the meat from the oven, and lay the lamb on a hot platter. Skim the fat from the gravy in the bottom of the dripping-pan; add water, thicken it with flour, and set it one side to be used the next day, when the lamb is served as a stew. Serve the lamb with mint sauce. This is prepared as follows:

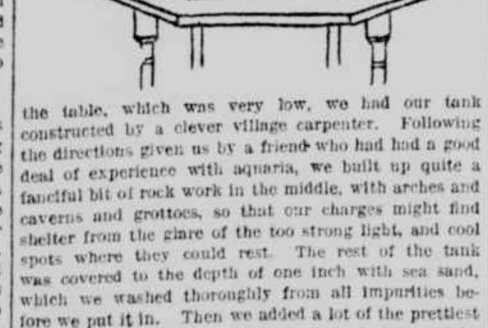
Select a bunch of tender, young mint; old mint is indigestible and unwholesome. Strip the leaves from the stems and mince up enough to make three heaped tablespoonfuls. The best way to mince it is to lay the leaves in a pile on a chopping-board and chop them with an ordinary keen-edged cook's-knife. French cooks do all their chopping in this way on a board, our chopping-board and chopping knife being comparatively unknown in France. Mix the three tablespoonfuls of mint with two of granulated sugar and allow them to remain together ten to twenty minutes; then pour over them half a cup of scalding hot vinegar. Let the sauce cool and when it is ice-cold serve it with the lamb. Some cooks dilute the vinegar with one-half clear stock. This is somewhat a matter of taste. Serve abundance of fish, green peas or other spring vegetables with the lamb.

An improvement in silver teapots which comes from England recognizes the well-known fact that the sweetest tea is made in the old-fashioned earthen teapot. But the old-fashioned teapot is too homely to appear on our tables, and so the new teapots are lined with common earthenware clay to suit epicurean tea drinkers. It is a good thing to have the fact recognized in this way that no metal is fit for making tea and, we might add, for making coffee. There are, however, many picturesque china teapots, which make just as sweet tea as the old brown ware, though the old brown ware had this advantage—it was heavy, and the tea was not likely to boil in it and become rank in flavor. The prettiest teapots are those that come from Japan or China. There are comfortable-looking ones that come in Canton or Nankin ware, round and fat as Mandarins. The blue Owari teapots, in globe shape, which can be purchased as low as 35 cents or 50 cents, leave very little to be desired in a teapot—they are so picturesque and pleasant to the touch. Then there are also the tall, slender shapes, the quaint shapes in form of swans or turtles, and other grotesque designs. A collection of teapots might include hundreds of different varieties in shape, coloring and ware.

There are women all over the land who have acquired a sort of technical skill in drawing and painting, but whose work has never been available for any practical purpose. They have probably spent hours in what sensible people would call misdirected energy in pursuit of that elusive thing, art. They have taste, perhaps, which they mistake for talent, and, encouraged by the admiration of ignorant friends, they are often flattered to believe that the judgment the world passes on them is prejudiced. Very little sympathy should be shown to daubers and dabsters in any noble profession of art. Many of these workers would find a useful profession in technical design, where great originality and the highest gifts are not expected, but where technical skill and taste, with some originality of thought, will accomplish wonders. Schools of technical design are open in various parts of the country. Designs for wall paper, carpets, oil cloths, are all in demand by manufacturers. Special classes are taught in repousse, chasing and other work on solid silver and various other metals. Wood carving, flower painting and stained-glass work are all taken up in these practical schools. Here not only a remunerative employment is open for women of artistic taste in the sale of their designs, but also teachers in schools where courses of this kind are being introduced. This employment does not mean a bonanza, but a competent support. Individual designs in carpets sell from $5 to $25. A skilled designer when employed by a manufacturer will command a salary of from $10 or $18 to $25 a week, according to her ability. As a teacher of design she may receive from $1,000 a year upward.

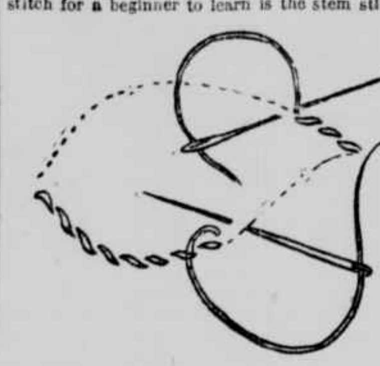
Some of the prettiest flower holders are those of Venetian glass in opalescent tints set in a frame of wrought iron. The curving of wrought iron work is a fascinating employment to a person with an artistic love for curves. There seems to be an infinite number of exquisite forms into which the little bands may be twisted and curled. The mounting of rare porcelain or glass vases in frames of wrought iron, which serve to protect them and at the same time give them an ornamental setting, is a favorite pastime with English women of taste. In some cases where the vase is of suitable shape it is sent to have a burner fitted to it, and it is then utilized as a lamp.

Practical direction for starting a fresh-water aquarium were given in The Tribune a couple of weeks ago. There is no more delightful and fascinating summer pastime than studying the habits and ways of the queer aquatic creatures who live in a world of their own so near us and yet so utterly foreign; so, perhaps, as a continuation of the hints already given, it may interest the readers of The Tribune to hear of a salt-water aquarium which gave the inhabitants of a seaside cottage great delight last summer, particularly the beloved invalid of the family, who was necessarily debarred from much intercourse with the beautiful outside world. "By the side of our dear one's couch," said her sister, to whom we are indebted for the following information, "we placed a pretty octagon table on castors, so that it could easily be taken out of her way at any time. On



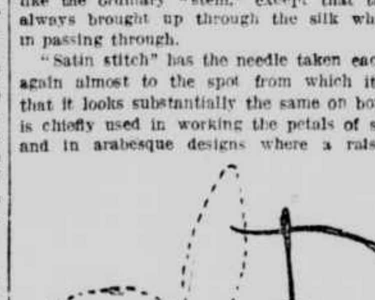
the table, which was very low, we had our tank constructed by a clever village carpenter. Following the directions given us by a friend who had had a good deal of experience with aquaria, we built up quite a fanciful bit of rock work in the middle, with arches and caverns and grottoes, so that our charges might find shelter from the glare of the too strong light, and cool spots where they could rest. The rest of the tank was covered to the depth of one inch with sea sand, which we washed thoroughly from all impurities before we put it in. Then we added a lot of the prettiest made pebbles we could find. Small sand shrimps take great pleasure in burrowing in this combination of sand and shingle, and it is very amusing to watch them wriggle themselves into it, throwing it about them as they go. Sea weeds were the next things to introduce; we found that the best way to get healthy specimens was to take those already rooted to pebbles or bits of rock, carefully avoiding any breakage or bruising of the leaves, as any dead leaves taint the water. The red seaweeds should be planted in the darker places, but the green or olive-colored plants like as much light as possible. At the same time we put in the seaweed we added eight or ten tiny marine snails, which act as scavengers and keep everything clean. After that we put in everything we could find in our daily rambles along the coast, and had endless fun and variety, for we were continually changing our possessions. By pouring in fresh water every day, we kept the creatures healthy, but later, when we took our treasures back with us to town, we kept only our best specimens, and tried by following the directions of a book on the subject to keep the water pure by aeration. But one by one the fishes and all the queer things we collected died, and this year we have decided to return everything to its natural element when we leave the seashore, keeping our aquarium only for our summer's delight."

The royal school of art needle work at South Kensington introduced a new epoch in the annals of embroidery, and causes to spring up all over the country the societies of decorative art which follow these methods as standards, although they allow, as they should, a somewhat broad latitude for the development of national taste. But as the primary stitches taught at Kensington form the basis of all truly correct and artistic work just as the alphabet is the foundation for all languages, it may help those who are not in the way of instruction if the principal stitches be shown to them through these columns. The first stitch for a beginner to learn is the stem stitch. This



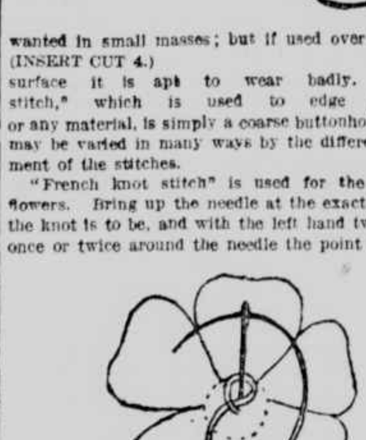
is held in outlining flowers, unshaded leaves, and all conventional designs. This is a long stitch forward on the surface, and a shorter and backward on the under side of the fabric, the stitches following each other almost in line from left to right. A leaf should be begun at the stalk end, and worked around the right side to the top, seeing always that the needle is to the left of the thread as it is drawn out. After reaching the point of the leaf reverse the operation, and work down to the stalk again, keeping the needle to the right of the thread instead of the left as in going up. This method of outline gives the effect of the slightly serrated edge of a natural leaf. If a perfectly even line is required, care must be taken that the direction of the needle when inserted is in a straight line with the preceding stitch. "Split stitch," which is used for very delicate outlines, is worked like the ordinary "stem," except that the needle is always brought up through the silk which it splits in passing through.

"Satin stitch" has the needle taken each time back again almost to the spot from which it started, so that it looks substantially the same on both sides. It is chiefly used in working the petals of small flowers and in arabesque designs where a raised effect is

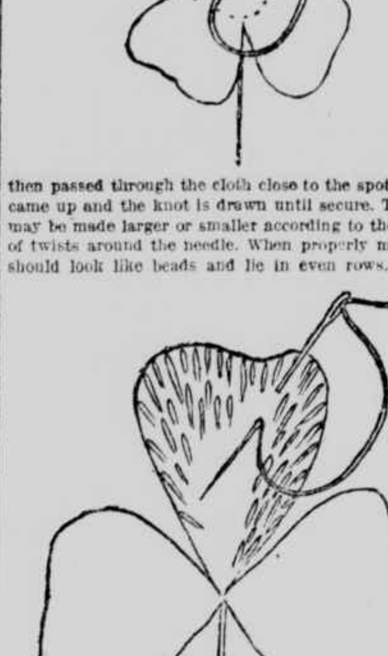


wanted in small masses; but if used over too large a (INSERT CUT 4.) surface it is apt to wear badly. "Blanket stitch," which is used to edge table-covers or any material, is simply a coarse buttonhole stitch and may be varied in many ways by the different arrangement of the stitches.

"French knot stitch" is used for the centres of flowers. Bring up the needle at the exact spot where the knot is to be, and with the left hand twist the silk once or twice around the needle the point of which is



then passed through the cloth close to the spot where it came up and the knot is drawn until secure. The knots may be made larger or smaller according to the number of twists around the needle. When properly made they should look like beads and lie in even rows.



The last stitch of this series is the "feather stitch," in which the stitches are alternately long and short. They should all slope toward the narrow point of the petal. The next stitches are worked in between the uneven lengths of the first ones; and then a third set is carried between those already worked. When the petal is finished the rows of stitches should be so merged in each other that they cannot be distinguished, and when shading is used the colors should appear to melt together.

The embroidering of book covers offers a field for the graceful display of needlework in a useful manner. Nothing so distresses a person who loves his books as to see the covers thumbed in an unsightly way. At best the permanent covers may become scratched or worn or defaced if they are not protected by a temporary cover. The brown paper cover which so many book lovers resort to is far from ornamental. A temporary book cover of linen or canvas, daintily ornamented with needle or brush, in some design in flowers or sentence of pleasant lore if of a suitable size may be used on different books of the same size. A similar cover of suitable size for the ordinary magazine will help to keep it fresh-looking.

One of the greatest obstacles in the way of workers in this country is the fact that we have not yet learned, as older countries have, how to economize labor and yet do our work well and properly. There are thousands of labor-saving machines, and the majority of them are simple makeshifts. There is far too much polishing and fluting in our laundries, too many elaborate machines which accomplish little more than to reflect their splendor against the kitchen walls. Out of the multitude of washing machines, how many after a few weeks' trial pass into innocuous desuetude and remain glittering reminders of the glowing promises of the agents who sold them! We have a genuine labor-saving machine of the very best kind in the "wringer," the work done by it being superior in every way to hand work. We believe this is purely an American invention. The American housewife, however, finds herself entrapped on every side by the specious pretences of so-called "labor-savers"—washing powders and soaps that do all the work without any labor—eat out the dirt, we suppose, for certainly they can be warranted to eat out the clothes. The great trouble with these contrivances is to avoid them. In spite of orders and commands, the maid of all work is quite likely to secure them from the grocery, for they save her considerable wear of muscle. It is impossible to explain to her that the materials used in these articles, which wash clothes so easily, are deleterious. She looks upon a refusal to supply her with such things as a piece of niggardliness, and is likely to leave in search of a mistress more ready to supply her with such conveniences. Strange to say, the mangle, a useful instrument for finishing clothes after washing, has never been introduced in this country. Many undergarments and most bedding are much more wholesome and more easily aired if put through the mangle than if simply sprinkled and ironed. Fine, heavy table linen takes on a high polish when put through the mangle two or three times and then smoothed off with the iron.

The linen press is especially useful for pressing articles that cannot be ironed. English housekeepers, we believe, press all their table linen and most of their bed linen in such a press. In most of our American laundries such a press is improvised by two boards, with irons and other weights on top, but it is much better to have a regular press for the purpose.

Potted beef and ham will be found very delicious in summer to be sliced cold for tea. Here are some old recipes for both: Slice thinly four pounds of lean raw beef. Beat the slices with a rolling pin. Sprinkle over them about a teaspoonful of pounded cloves, a saltspoon of mace (or more if you are fond of this flavor). Season the meat highly with salt and pepper, add about a pinch of cayenne; leave the meat in a cold place in this spice, turning it once or twice. Put it then in a jar. Add water enough to cook it, but not enough to cover it. Tie a piece of thick brown paper over it, cover it with a plate, and let it stand in a slow oven for eight or ten hours, where it will cook slowly. Let the meat get cold in the jar after cooking to a shred, then pound it to a paste, using a little of the gravy. Pack the meat in jars, the little Scotch or English marmalade jars being very nice for this purpose. Pour a little melted butter over the jar, and set it away to get cold. It will keep for some time in a cold place. When served it should be taken out of the jar whole, and cut in thin slices with a very sharp knife.

For potted ham take two pounds of lean ham and half a pound of fat ham. Mince it and pound it to a paste. Season it with a teaspoon of powdered mace, a quarter of a nutmeg and a saltspoon of cayenne pepper. Press this mixture closely into little jars. Tie brown paper over each. Set them in a pan of hot water and let them cook slowly for three-quarters of an hour; then take them out and press down the contents as tightly as you can and cover each with clarified lard. If you wish the potted beef devilled, use a little extra cayenne and add a little good "devil" sauce to the gravy, so says the English recipe.

In nothing has ingenuity shown itself more successful than in furniture for the invalid. There are lounges and chairs of various kinds now made with adjustable backs, so that the sitter can be raised to any angle which is most comfortable. The chair-lounge is probably the most comfortable of these. It may be used either for a chair or a lounge. When it is a chair, it has arms at the side, but at a touch these arms fly down and the chair is lowered into a comfortable lounge. For those who cannot afford the expensive bath chair, there are lounges with cane seats which may be furnished with cushions made at home. The seat is capable of being extended, and the back is adjusted. There are also useful tables which may be lowered to the proper height to reach across the lounge or bed on which the invalid rests when the meals are served. Foot rests, head rests, and many other contrivances attest the comforts which are provided.

Many good housekeepers do not know that the most delicious jelly can be made of fruit skins and cores, such as are usually thrown away. There is more gelatinous matter around the core and skin of all fruit than in any other part. The skin of peaches with a few pits added, boiled in as little water as possible, strained and made up with sugar, pint for pound, yields a most delicious red jelly. A delightful jelly may even be made of apple skins and cores, though it is improved in flavor and jellies more easily if a small quantity of the cores and skins of quinces are added to it. A very excellent jelly is made of grape skins and quince skins in about equal quantities. Pear skins contain less gelatinous matter than any other fruits, but if used in connection with quince skins will make a fair jelly.

The fans and hanging screens of the fragrant Kus-Kus root are found in Oriental stores. These are intended to be dampened with water and hung in the piazza or window where they wave in the breeze and fill the air with cooling fragrance. These fans are frequently seen in Oriental pictures, a slave being represented as waving them before his mistress or master. The fans are a semi-circle of fine root-fibres, united to a solid semi-circular piece of wood, the centre of which is decorated in gold and barbaric colors. Their fragrance is developed by dampening them; this is a natural fragrance in the root as permanent as that of sandalwood.

The best of all materials for boating dresses, without any doubt, is dark blue serge, but some women complain that it gets mysteriously dusty at sea, the little cabins in some yachts having a faculty of gathering dust ashore and evolving it when they get out to sea. So that in preference to serge some ladies now choose a light tweed. This must be made in some pretty unobtrusive color. A neat silk-lined coat and a cap of the same material must be added to the suit. The skirt of the dress must clear the ground by at least two inches, and for that reason, neatly fitting gaiters buttoned around the ankle will be exceedingly comfortable on cold or stormy days. One of the greatest mistakes a person contemplating yachting makes is to take too light clothes. Even in the southern latitudes, the dews are heavy and the nights are apt to be chilly. A thick ulster or jacket, or even a fur cloak, as well as a steamer rug or Scotch plaid shawl, are necessities. Nothing is half so useful in the way of bodices as are pretty blouses in cotton, silk and flannel. Half a dozen may be packed in a small compass and furnish as many changes. The sleeveless jackets which show the shirt-sleeves, are worn this season and give an air of smartness to the dress of a young woman.

One of the most delicious creams we have is a coffee ice-cream. To make this cream take two cups of sugar, the yolks of four eggs and beat them thoroughly together. Pour over the mixture a pint of boiling milk and stir the whole for two or three minutes. Put the basin containing this custard on a hot part of the stove and continue stirring, but do not let it boil. Take the mixture off the fire, add to it a pint of sweet cream, stir again and throw in two large tablespoons of fresh-ground Mocha coffee. Beat up the mixture thoroughly over the fire for about three minutes, then cover the cream closely so that the coffee can infuse through it for about half an hour. At the end of this time, it should be thoroughly cold, strain it through a napkin into the ice cream freezer and freeze it.

The most delightful muffins are made from the fine flour ground from the whole wheat. This is a dark flour. It differs from Graham in that the bran mixed through Graham gives a coarse texture to any bread made from it. The fine part of Graham is coarse like a meal. Entire wheat flour, on the contrary, is as fine as any bolted flour, all parts of the kernel being powdered. The brown bread and muffins made from it have the sweet, nutty flavor of the kernel. To make these muffins use a liberal cup and a half of entire wheat flour, a cup and a half of milk, an egg, a teaspoonful of cream-of-tartar, and half a teaspoon of soda, half a teaspoon of salt and a tablespoon of sugar. Beat the egg thoroughly, add it to the milk, and pour it over the flour and other dry ingredients, which should be sifted thoroughly together. Beat the batter very thoroughly. Pour it into buttered muffin tins, or into hot buttered gem-irons. This gives a very delicate, tender muffin. It can be made with two teaspoons of baking-powder instead of the soda and cream-of-tartar, but the muffins will be drier and not as delicate in flavor.

Among the multitudes of tea drinkers in this land, there are comparatively few who know anything practically about the varieties of tea. "English breakfast" and "mixed" are the beginning and end of their list. There is less English breakfast tea drank in this country than in England, though a great many people have learned to know a good tea of this kind, and there is probably as much choice in English breakfast tea as in any tea brought to this market. A fine English breakfast tea has a distinct flavor of its own, and none of the rank, coarse flavor found in cheap teas of this kind. It is to be regretted that green tea is almost passing out of use. There is nothing more delicious or more refreshing than a properly drawn cup of this fragrant tea. Made at the table from water boiled on an alcohol lamp, in a china teapot by a dame of the old regime, it was a thing to be remembered with gratitude. A fine quality of Young Hyson, unhappily, is a rarity to-day, the best quality of uncolored Japan tea having largely taken its place. A fine, delicious quality of Formosa tea may be still found, however, at a few of our best groceries. Properly made and properly drawn, it has an excellence all its own, which is comparable to nothing else. It is as different from ordinary Oolong tea as wine from water. It must be made, like all tea, from boiling water, drawn five or six minutes, but never boiled. It is so full of flavor that the slightest boiling develops the tannic acid found in quantities in all good teas; and it becomes unfit to drink. A cheap adulterated tea can be boiled and carelessly made without becoming rank, but a fine tea resents such vile treatment. For this reason some careless tea-makers prefer an inferior quality of tea.

There are many fancy cheeses of which one hears a great deal, but which are not often seen on an American table. The best English cheeses are the Stilton, which when properly manufactured is buried for two years till it becomes moist and ripened, and the Cheddar cheese, which is made of new milk with full cream. Among the favorite French cheeses which are well-known in this country are the Brie cheese, a mild cream cheese, and the Roquefort. This latter is made of the milk of goats, and is ripened in caverns near Roquefort, wherein are said to grow certain edible fungi, to which it largely owes its excellence. Camembert is a strong French cheese used at fashionable dinners. The German cheeses, as a rule, are too strong for American tastes, though the little green sapsagos are very delicious grated and eaten at supper with delicately thin slices of bread and butter. It is said they owe their color to meilipot leaves.

The best known Italian cheese is the Parmesan. This is mde of skimmilk, though it is very full of oil and richness, due to the peculiar way it is handled in the fertile Milanese country where it is made. It is a main dependence of the cook for all baked dishes wherein grated cheese is used. Baked macaroni owes its excellence more to the Parmesan cheese used in it than to any other ingredient. A teaspoonful may be suitably added to almost any escalloped vegetables. A dish of cauliflower is especially nice baked in cream sauce with a tablespoonful of Parmesan cheese and a few bread crumbs scattered over it just before it is put in the oven. The usual price of this cheese is about forty cents a pound. It is obtainable at almost any grocery in bottles already grated, but this is not very good, and a forty-cent bottle contains only about half a pound, so it is better and cheaper to grate it for yourself. The most familiar foreign cheese in old New-York families is the Dutch Edam, sometimes known as the "Dutchman's head." It was formerly imported only, but it is now made in this country. It is usually cut in saw teeth, so that the cover can be fitted over it to keep it moist. It is thus served whole on the table, draped with a napkin, if you so fancy, on a dainty cheese-plate, and scooped out with an ivory-handled cheese-scoop. Although experts do not consider it equal to Stilton or Cheddar, it is a delicious cheese for family use, and is not an expensive one. Pineapple cheeses are of American make, and there are now excellent cream cheeses made in this country; and our English dairy cheeses are even exported largely to the old country.

"You are all right this summer if you have enough ruffles on your things," said a young lady who always dresses with not a little taste and freshness; and to illustrate her meaning she held up a new gingham

which was a miracle of crisp prettiness, and on which there were ruffles galore of the pretty blue and white striped material and of dainty white muslin. "The parasol is all befrilled too," she continued, unfurling the large shady shelter which made a bewitching background to her bonny face.

The watch paperweight is a feature of gentlemen's desks. It is set in a heavy piece of polished brass. The most elaborate of these paper weights show the changes in the calendar, and sometimes the changes in the moon. They range in price from $15 upward.

A simple method of toughening any glassware is to immerse it in a gallon pot of cold water in which a half-cup of salt has been dissolved. Let the water boil thoroughly, then lift the kettle off the fire and allow it to become perfectly cold before you remove the glass. When the water is perfectly cold take out the glassware, wash it and wipe it dry. Glass treated in this way is protected against changes of temperature and sudden drafts, which, striking against a superheated lamp chimney, are liable to crack it.

A "combing towel" is an American device for the toilet. It consists of a large towel, doubled in the centre, slit and cut out for the neck so that it will hang evenly over the shoulders when the slit is buttoned up, and thus protect the clothing while the hair is being brushed. The prettiest combing towels are of plain white damask linen, hemstitched on the ends and powdered with flowers or decorated with some suitable embroidery. A fall of lace at either end is not an inappropriate decoration. A pretty little combing sack, however, is daintier than any combing towel, though it is not as available on all occasions.

A strawberry dumpling is a good dessert for one of the raw chilly nights of which we have had so many lately. To a cup and a half of prepared flour add half a teaspoonful of salt, and rub into it with a spoon a tablespoonful and a half of lard. Mix with enough of milk to make a soft dough. Roll this dough into a sheet twelve inches in diameter. Butter a quart and a half bowl and line it with the paste, leaving the dough hanging over the edge of the bowl. Fill the bowl with a quart of strawberries well sweetened, and bring the overhanging edges of dough together over the berries. Steam an hour and a quarter. Serve hot with a liquid sauce. For the sauce rub together half a cup of butter and a cup of powdered sugar. Add gradually two tablespoonfuls of milk, and when thoroughly mixed a cup of boiling water. Set the bowl containing it in a saucepan of hot water and stir until quite smooth. Flavor with two tablespoonfuls of sherry.

A caramel pudding, or as it is sometimes called, creme a la Versailles, is an excellent dessert for a warm Sunday, and can be prepared the day before and set away in the refrigerator. Beat six eggs with six tablespoonfuls of sugar and a scant teaspoonful of salt. Add gradually, beating all the time, a quart of milk. Flavor with the grated peel of half a lemon, a teaspoonful of extract of vanilla, or two tablespoonfuls of sherry. Bake in a buttered mould set into a pan of boiling water until it is solid, from half to three-quarters of an hour. When you can stick the handle of a spoon into the centre and bring it out with no custard sticking to it it is done. Set it away to cool in the mould. For the sauce melt a cup of granulated sugar in a small saucepan, stirring it all the time. When it is dark brown in color and quite liquid pour in a coffee cup of boiling water, still stirring. When it is entirely mixed set it on the side of the range and let it simmer fifteen minutes. When the pudding and sauce are both quite cold or just before serving turn out the custard carefully into a glass dish and pour the sauce around it.

We are all acquainted with the well-meaning woman, who forever makes her intentions an apology for her deeds. She trespasses upon your time, irritates your temper, plays general havoc with all your sensibilities, and calmly covers up the trouble she has made with the announcement that her intentions were of the best. In fact she is a blunderer, and seems to feel that it is excuse enough for her to admit her faults. She utterly fails to take into account the fact that non-performance of duty may be as grievous a crime as opposition to duty. Nowhere in all Scripture is more fearful retribution meted out than to the servant who hid his talents and failed to make active capital of them before his master came. It is not enough that we fail to do evil, drifting aimlessly along in life, doing what amiable actions come in our way. In order to make a success of life, we must be positive characters, women as well as men. It may matter less in the great sum total of life what our intentions are than what we accomplish for the good of our fellowmen and of ourselves. It is the clear duty of every woman to train herself and her children for a life of the greatest usefulness, that they may go forth, according to the Scriptural commands, "as wise as serpents," though "harmless as doves." The injunction to serpentine wisdom—merely worldly knowledge—is given first because of the abject uselessness of any person who is without it. The world is full of well-intentioned people, who imagine that by some way or other they may gain another world though they lose this through their ignorance of the necessary affairs of every-day life. Wisdom, even shrewdness, is as much a part of Christian character as goodness. It is people's duty to learn the ways of the world. In pioneer times, before the country was over-crowded, it was simple enough for easy-going people to get along, and "good intentions" were often a passport to trust and confidence, though every one knows how unstable a foundation may often prove. In the present time, when competition is rife in everything, there is no time to look for intentions—only for results. The farmer's wife, whose butter is the best and comes to market in the sweetest condition, and who has wisdom enough to find good markets for her wares, gains the prize, and a bitter punishment awaits the equally well-intentioned neighbor who remained at home wasting her time in good intentions while her cream soured to bitterness and her churning became a mockery.

White laces are so much more likely to be soiled than black that special directions are frequently given for washing them, basting them on a bottle, soaping them well, boiling them in clear water, rinsing them, and finally hanging them up on the bottle to dry. It is as common to find explicit directions for washing black lace. A correspondent sends the following: "Dissolve a teaspoonful of borax in a half-teacup of soft water. Add a teaspoonful of spirits of wine. Squeeze the lace three or four times through this water, then rinse it. Have ready a cup of liquid, the result of boiling a black kid glove in a pint of water till it is reduced to a cupful. This produces a soft starch-like liquid. Wring the lace through this as dry as you can, and spread it out smoothly on a cloth laid over a hard board. Spread a second cloth over it, then another board, and add weights. Keep it in this press for two days and it will be fresh and new."

There is nothing more attractive for a shady spot in the garden than fuchsias. A shady moist position is what gardeners recommend for this flower. They are what gardeners call grass feeders, and should be furnished thoroughly with a soil composed of rotted cow manure and leaf mold. Any rich woodland dirt will be suitable. Fuchsias can hardly be kept too moist. It requires large plants to blossom freely. Hardly anything is more effective, trained against a small trellis, or used in masses in beds. The variety in these plants is very large at present, and with the light and dark and single and double kinds a brilliant show may be obtained.

There has been considerable interest recently in pyrography, or what is more frequently known as hot poker decoration. This decoration is used especially on wood furniture, being most effectively used on light woods. It is one of the oldest species of decoration, being now merely revived. There are shown in the British Museum specimens of burnt ornamentation which have descended from barbaric times. In order to be successful in pyrography, the lines must be merely suggestive, as any attempt at detail work fails to attain its object. A handbook with printed directions has recently been published in England.

The pincushion is no longer the piece de resistance of the toilet table. From behemoth size it has gradually dwindled down to a mere dainty accessory, sufficient indeed for all practical purposes, but no longer forcing itself on the attention. Sometimes the cushion is pendent and hangs on the wall beside the toilet table. In this case it is in the shape of a succession of small rolling-pins in graded sizes, made of plush and separated by ribbons. Then there are the floral pincushions, sunflowers, roses or water-lilies, Cabbages, beets and other vegetable designs are carried out in a realistic spirit, but are hardly in as good taste. Fanciful cushions of plush and satin are also made in shape of banjoes, fiddles or flutes, which may hang on a wall or rest on a toilet table.

Within the last score of years there has been a revolution in window curtains. It is no longer fashionable to swathe the window in voluminous folds of lace or muslin. The only place where white lace is now permissible in window drapery is as a sash curtain, used in place of a shade, directly against the window sash. Here dainty dotted muslin translucent draperies of almost any kind are used, and for summer all other curtains are dispensed with. It is true that among ultra-fashionable people the old-fashioned window drapery of Brussels lace has been adopted in Louis XV parlors, but this style is incongruous in itself, and hardly to be taken into account by the regular house-decorator. In a room where it is desirable to use drapery at the windows, heavy tapestries and other hangings of this kind are preferred. As a rule, such hangings are more suitable for a winter than a summer house, and are too cumbersome and pretentious for a summer cottage, where portieres are the only heavy curtains that should be in use. Very pretty effects in summer houses can be obtained from translucent portieres. The creamy, snow-flaked gauzes, cross-banded at top and bottom with bands of several colors, are especially suitable for this purpose. One of the prettiest materials for sash curtains in a summer cottage is India silk. This may be found in a variety of shades, color proof, though considerable care must be exercised in the matter of color, as there are a great many India silks on the market which will fade on exposure to the light. Pale sky-blues and delicate rose-pinks, though fascinating, are always to be looked on with distrust. Pale yellow is a color which usually stands the light well, and is a charming drapery for a white and gold parlor. There are India-blue silks in a variety of shades, which may be trusted to withstand the light. A pretty silk of this kind is covered with concentric small figures in white, or patterned with a network of fine white lines interlacing over the ground. There are also mauve or old pink shades that are decorative and desirable for window draperies. These silks range in price from fifty cents to $1 a yard. There are figured muslins, or silkelines, as they are called, in the same colors and effect as India silks, which may be purchased as low as fifteen cents a yard and are a yard wide.

Besides these window draperies mentioned, there still remains the vast array of Oriental goods for this purpose. The India crapes in blue and white, or in the rarer red and white, can be effectively used in bedrooms, though as a rule sash curtains, like shades, should all be of similar color and material. There are many cheap Turkish cottons, such as are used by the lower orders in Turkey for turbans, which are imported to this country for drapery material. The prettiest window curtains that come from Turkey, however, are those of Turkish seersucker, finished in a striped pattern, bordered with a bordered fringe, and ending in fluffy little tassels.

Flowers should be gathered early in the morning, while wet with dew, or late in the evening after sundown. It is better for the plants and for the flowers cut that they be removed by scissors or a sharp knife than wrenched off with the hand. It is far better if they are kept for some time to change the water daily and clip off the tips of the stems each time. Rare roses and valuable flowers should be covered with paper and set in the ice box at night. A few drops of ammonia or a little salt in the water is said to materially assist in keeping flowers fresh.

Shallot is a small plant of the onion family, which it is not at all difficult to grow. They are very useful in seasoning sauces and salads, possessing a peculiarly fine flavor. They are so much prized by French cooks that they invariably are found in the French garden of herbs. Shallot sets can be procured from our seedsmen at about 25 cents a quart. This is one of the oldest vegetables in Continental gardens. Its name of escalot, now shortened to shallot, indicates its origin. It was first brought to Europe from Ascalon, in the Holy Land, by the Crusaders. That delicious sauce, sauce tartare, owes its chief excellence to the shallot. For this sauce, beat the yolks of two raw eggs, just enough to break them, and add gradually drop by drop a gill of sweet-olive oil. By this time the sauce should be as thick as creamed butter. Then add more rapidly another gill of oil, then three tablespoons of strong tarragon vinegar, if you have it, or good vinegar of any kind, and continue beating. Add a level salt-spoon of pepper, a level teaspoon of salt, and the same amount of sugar and of mustard. Beat the sauce thoroughly, and add, last of all, a teaspoon of minced shallots and one of capers, and one of chopped cucumber pickles. This is a delicious sauce to serve with fried halibut or other fried fish, broiled chicken or any kind of cold meat. "Dead are the Crusaders," says the gourmet, "but the little onion they brought from Ascalon lives forever."

A very attractive rockery may be planted with native ferns and wild flowers. Select the prettiest lichened rocks that you can find and transport with them plenty of forest mould. Remember that the rockery should be located in a shady place, so as to bring about the same conditions of growth as the woods. Bring in different varieties of wildflowers, being careful to obtain plants that grow under the trees and avoiding all aquatic or swampy plants, or such as blossom only on sunny meads. Pyrolas, partridge vines, violets of different kinds, little blue hepaticas, princess pine, and many other little woodland flowers may be thus planted. Arrange the plants so as to secure a succession of bloom all summer. With a little care an exquisite rockery may thus be arranged, which will also be an interesting study of our native plants. There are some native orchids that may be coaxed into blossom here, though the gorgeous wild moccason flower requires too much water to thrive well in such a rockery. There are other orchids, however, with equally showy blossoms, which may be made to bloom.