HOME AND SOCIETY.

CHAT OF THE SEASON.

THE DEBUTANTE'S BALL—HOW TO TAKE SEA-BATHS—PICNICS, OLD-FASHIONED AND NEW-FASHIONED—KITE-MAKING—A KNITTING BAG—SILK PAPERS.

It is becoming the fashion to give our girls a little taste of society the summer before they come out. This is an excellent plan, as it goes far to cure that painful shyness which is the bane of many a debutante's first season. A pretty custom which has come to us from abroad is to give these young neophytes a "bal blanc." As the name denotes, everything is white—the flowers, the ribbons, the girls' dresses and all. No older girls are asked to these "bud parties," but all their possible partners for the next season's balls are invited. The effect of all this virginal whiteness is very youthful and pretty and it has the merit of preventing any particular consciousness on the part of the maidens about their dress and appearance.

"A girl must have as many sides as there are facets to a diamond to suit every one's requirements," said a harassed young woman of society the other day. "Only consider for a moment what is required of us. The world expects us to be highly educated in all the solid branches; and then on the top of that we must be good linguists, tolerable musicians, must be able to write fairly good letters and notes, and if possible paint a little and model a little—in short be 'up' in all the musical and artistic fads of the day. Besides all this our fathers think we ought to understand the cuisine, to be good housekeepers and to manage our allowances in a business-like way. Our mothers have also their requisitions; they are willing enough, poor dears, to spare us all household tasks—far too willing I dare say, for our good; but, on the other hand, they exact a great deal from us. They wish us to be conversational, to be graceful, to have 'form,' that is intangible, puzzling and unteachable, something that we are supposed to have by instinct; and in short (hardest task of all) to be a 'success.' Our brothers expect us to play tennis, to ride and drive well, to understand the points of baseball and football and to be 'awfully jolly.' Moreover, to hold our own in society we must dress well and understand the fashions, while to please our men friends we must take a keen interest in horses and dogs and be able to talk of their merits understandingly at the bench shows and horse shows. Then to be popular with our own sex we must not be above talking 'chiffons' or discussing the affairs of the different members of our 'set.'

"And finally, we try for the sake of our own consciences to do a little 'slumming' once or twice a week and help at fancy fairs. How can people expect all this of one poor mortal? But they do.

If you wish your daughters to learn to cook, now is the time to teach them that accomplishment. Much may be done during this period of summer leisure if the subject be taken up earnestly and a certain amount of time be daily given to its study. The dread of facing the cook whose temper is not apt to be of the sweetest in the dog-days and the heat of the stove are generally the greatest drawbacks to amateur cooking. These difficulties, however, are obviated nowadays by the oil stoves which are greatly improved of late and are supplied with every possible convenience. If you want your children really to learn the principles of cooking, let them do everything themselves; build them a little outdoor kitchen or give them an empty room, and let them have all of their own utensils and materials. Half-grown girls will almost always take the greatest pleasure in such an occupation, and will delight in giving afternoon teas or small luncheons to specially invited guests. Every one agrees that each girl should know how food is bought and stored and cooked, but very few of our educated maidens acquire such knowledge. It is easy to understand the difficulties that in most households stand in the way of girls learning cookery. So much time is devoted to education that mothers are justified in thinking that their girls need relaxation after the hours of study are over. It is just for this reason that such an occupation should in vacation time be made an amusement and a pleasure, instead of a task.

At a luncheon of ten not long ago the question was asked how mustard was mixed and only one girl out of the lot could tell. The others had simply never thought how or with what it was done. While "bread-winning" may be the man's work, food-providing is certainly the woman's, and it is a subject well worth the best intellectual efforts.

With summer weather picnic parties come again to the fore. Old-fashioned picnics, however, when each person brought a basket and it was always "some one else" who was to have remembered the various essentials of salt and pepper and butter which were generally forgotten; when the corkscrew to open the bottles was invariably left behind, and when cake was the chief thing provided by every one. And the givers of the feast packed up their own baskets dispensing with servants as part of the fun—all these old-time picnics seem to have departed. These simple and primitive methods are becoming obsolete. If people give a picnic nowadays they do it in "good style" and take as much trouble in having the arrangements properly carried out as they would do for an entertainment given at home. Newport or Lenox picnics are very grand affairs indeed. The party is generally conveyed to some delightful spot on the owner's coach and there they are joined by other friends in equally smart traps. The coach contains a cellarette for wines, a cloth-lined drawer for plate, another for glass, etc.; and the well-trained men servants pack and unpack all necessaries in the most methodical manner, everything being as well cooked and beautifully served as in the host's own home. Another favorite fashion of the day is to give very large picnics and to invite fifty or sixty people to meet at some given spot. These large parties usually are usually given entirely at the expense of the host or hostess; or sometimes several people unite in sharing the expenses, a certain number of invitations being allotted to each subscriber. Another favorite method is to invite each person to join and pay his own expenses; this is commonly known as a "Dutch treat" and is perhaps the best arrangement of all, as the weather is such an important factor in a day's outing that it is a risky form of entertainment. People are always so glad of the excuse for spending a certain number of hours together in the open air that picnics, whether "old-fashioned" or "new fangled," will always be popular.

"How soon can we bathe?" is the universal cry from young people at the seashore at this time. All are longing for a tumble in the surf or for the long delightful swims which are practicable in still water; and it is just on account of this universal eagerness that it behooves us to be careful. Sea bathing is an admirable tonic, but it is also a dangerous thing to overdo. In the first place people should not begin bathing too early. The 1st of July is quite soon enough in spite of the numerous "warm waves" of June which make us long for the bathing season to begin. The winter's chill is hardly thawed out before that time.

Another point to be carefully guarded against with eager young people is the length of time they are apt to stay in the water. While sea-bathing combined with proper atmospheric conditions and moving water, possesses virtues that can be found in no other medium, it is a great mistake to believe that it agrees with every one to the same extent. If on coming out the lips are blue, it is a sure sign that it is not having the proper effect, and the time should be shortened until a healthy reaction is apparent. The bather should not enter the water chilled, but should be moderately warm, not over-heated—that goes without saying—but in a healthy glow. There must be no cowering or shivering over the brink with the extremities in the water and the head unwet. The latter should invariably be wet first, and this should be followed by a quick immersion of the whole body, and, if the water is cold, by vigorous exercise while in it, allowing not over five minutes to the bath until the unfavorable symptoms have disappeared. For people who do not react quickly, it is also a good plan to use the "extended motions" after a bath for three minutes. That is, before putting on any clothes to stand perfectly upright and throw the arm over the head backward and forward like the sails of a windmill, making the hands as they come round to the back touch each other. These motions practised vigorously after every bath will be found of the greatest benefit and will also greatly improve the figure and carriage of a growing girl. The greatest mistake in the matter of sea-bathing is in staying in too long, and this is an almost universal habit. Children will gambol in and out of the water and remain in their wet clothes half the morning; and although it may not seem to affect them at the time, it is really very injurious and quite counteracts the hygienic benefits of the bath. Half an hour should be the limit for the very robust even; and delicate persons should allow themselves from five to ten or fifteen minutes according to their own feelings and the reaction they experience.

A lady who was overflowing with kindliness, hospitality, and absent-mindedness, pressed her guest to take another muffin. "Do take this," she said persuasively, "and I will send for some hot ones"; and not until the laugh was raised at her expense did she realize that she had forced the cold cake upon her friend while the family were to have those fresh from the oven. "That might do for one of those situations from 'Punch,'" said some one at the table, "where they illustrate things that ought not to have been said."

A Moorish coffee-pot of ornamental brass is a picturesque bit of bric-a-brac which may be found at the Oriental stores. These pots with their graceful, curving spouts and arabesque surfaces, may be purchased at a very small price in Turkey, though considerably more than the import duty and transportation cost are added to the price charged here; a fact with which the tariff has nothing to do. It is not so high as to make such a piece impossible, however, to persons of ordinary means. Turkish goods, which are often so attractive, ought to be quite cheap; and it is aggravating to find the prices charged for them so high in proportion to those for other imported articles which come from a greater distance.

Here is a "recipe," as the cook-books say, for turning an old shabby black silk into a stylish evening toilet. Rip up the silk, sponge it off on both sides with weak black tea, and press it on the wrong side. Then get a good pattern (cost, 25 cents) of a bell-skirt with a bodice. Your old-fashioned skirt will give you material enough and to spare to make both pieces. A little new silk for a ruche at the bottom will make it look quite fresh. Then take some figured colored net (either green or blue or dotted black), and

gather the entire width, surplice fashion, from the bodice to the shoulders, ending in a bunched-up bow of the same. Continue in full sleeves to the elbow, leaving the arms and the neck bare.

The breast of spring lamb, like the breast of veal, makes a delicious dish which has the advantage of being inexpensive. Trim the breast carefully from all superfluous fat. Season it with salt and pepper and put it in a soup kettle, covering it with boiling hot stock. Let it cook for about three-quarters of an hour slowly in this stock. At the end of this time the breast may be easily boned. Remove it from the stock and slip out the bones. Sprinkle a little salt and pepper over it and put it on a platter with a heavy weight on it. The stock in which the lamb was cooked should be set away and when it is cold the fat should be removed. The stock should then be returned to the general stock used for soup. When the breast of lamb is cold, remove it from the press. Cut it, if you wish, in two pieces in the form of cutlets. Rub it with a little melted butter or two tablespoonfuls of sweet oil if you prefer, and roll it in fine bread-crumbs. Then broil it carefully on both sides. Arrange the pieces of breast on a platter and serve with a border of vegetables, made as follows:

Cook two small spring carrots and two young turnips for about twenty minutes in salted boiling water. They should each be cut into neat or ornamental pieces of uniform size and should be cooked in separate water. Add also a gill of peas, the same amount of string beans, cut diamond-shape, and a few pieces of cauliflower if convenient. All the vegetables should be thoroughly cooked and put together in a saucepan with cream sauce enough to mask them. Let them simmer in the cream sauce for about ten minutes. There should be about a pint of this mixture for two breasts of lamb. Arrange it in a circle on a hot platter and dish the breasts of lamb in the centre. There is no better way than this time-honored method of serving the breast of lamb. This cut may also be served with fried sweet potatoes, with a puree of onions and other garnishes in place of the mixed vegetables.

For those who are susceptible to draughts, a veranda screen is a great comfort. With four panels they form a regular little enclosure, quite large enough to hold a comfortable chair; and if fitted up with various little comforts in the way of a shelf for books, a catchall for work or newspapers, and a tray for a lemonade or water jug and tumbler, it has

a very enticing appearance. The easiest way to make such a screen is to cover a large clothes-horse with matting, joining the edges with strips of felt and bright nails. A little railing at the top improves the appearance very much; and if decoration is desired, a large branch of a flowering apple or cherry tree is both easy to do and is very effective. The matting "takes on" paint admirably.

Fourth of July and midsummer naturally suggest ice-cream and cooling drinks. A coffee ice-cream is one of the most delicious creams we have, either served by itself with the best of white cake, flavored with bitter almonds, or with another cream filled with chopped nuts. English walnuts, almonds and pistachio nuts all make a delicious ice-cream. Pistachio nuts are somewhat difficult to obtain, but they are always to be found in the large groceries in this city, or in the stores which deal in caterers' supplies; and the pale green color which they give to the cream is very attractive.

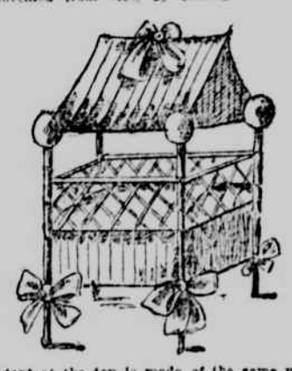
To make the coffee ice-cream, take a liberal cup of sugar and beat it with the yolks of five eggs, saving the whites for cake or any other purpose. Pour into the eggs and sugar a pint of boiling milk. Beat this custard over the fire for two or three minutes, being careful that it does not boil hard. Then add a pint of rich cream. Stir again and add a heaping gill of Mocha coffee freshly roasted and ground fine. Set the cream away with the coffee in it, covering it closely. When it is cold, strain it through a napkin. It should stand about an hour before it is strained. If you like a stronger flavor of coffee, you must add more coffee when you set it away. This rule gives a very delicious, rather delicate flavor. Freeze the cream carefully till it is just the proper consistency, firm and creamy, but not too hard. Then pack the cream, using a little more ice and salt. Put the cover on the freezer and cork it up, covering the whole closely with newspapers. Let the cream stand from an hour to two hours after it is packed. It will not be hurt if it stands even longer.

A pistachio ice-cream or an almond ice-cream may be made as follows: Blanch half a cup of the nuts. If you use almonds, add a tablespoonful of bitter almonds. After they are blanched, set them in the oven for a few moments to crisp and brown. Then put them in a mortar with a heaping tablespoonful of sugar and pound them to a paste. Beat a coffee-cupful of sugar with the yolks of five eggs. Pour over it a pint of boiling milk, stirring the milk in gradually so that the eggs will not curdle. Beat this custard for two minutes, standing it at the back of the stove where it will not boil, and stir it very slowly into the almond or pistachio paste. Add a quart of cream to the mixture, and heat up the custard again for three or four minutes, stirring it all the time. This allows the paste to thicken the cream. Set the cream away and when it is perfectly cold strain it through a fine sieve into the freezer. If the nuts have been thoroughly beaten to a paste there will be very little residue in the sieve. Freeze and pack the cream in the same way as coffee-cream. This ice-cream is very delicious without the almonds or pistachio nuts, but with a cupful of walnuts (not hickory nuts) chopped as fine as possible and added just before it is frozen.

Among novelties for parlor walls are silk papers with an embossed pattern giving the effect of moire-antique silk. These are painted with flowers in French designs of roses or crysanthemums, connected in scroll-like patterns. These elaborate papers, however, are not as generally popular as smaller patterns which give the simple effect suitable to furniture of the Adams or Chippendale styles. Such simple papers are printed in soft colors and where floral designs are used they are put on in that faint, misty way which rather suggests the flowers intended than copies them. The walls of a room papered in this way are rich with the soft bloom of the apple blossom or wild rose and the scheme of coloring is carried out in minor fittings of the room, but never boldly given. For dining-rooms, there are many papers which are put on in Italian renaissance designs, breaking the room up in panels of festoon and grotesque. There is also a certain demand for striped papers of gold colors used in conjunction with gold moulding, but it is not likely that these will ever be more than a passing fad. The mass of people can hardly afford to paper their rooms as often as the fashions change, and they should use a simple paper that will blend into its surroundings and become a part of the wall, a soft, harmonious background for casts, etchings and other pictures. That few walls fill this ideal may be seen at the most casual inspection of the popular patterns of a manufacturer.

The sanitary wall papers, which are heavily glazed and varnished so that they are equal to three coats of paint after they are put up and properly finished, are a boon to housekeepers who require a durable wall covering which will bear washing. In the bathroom and butler's pantry this sanitary paper is especially in requisition. It comes in geometrical designs, in blue and white tiling patterns, in old-fashioned French tile designs after Watteau, and in rustic patterns which imitate Delft tiling. After the paper is put on the wall it is finished with a coat of sanitary varnish, which makes it thoroughly durable. The great advantage of this paper lies in the fact that it is a non-absorbent. It does not take up odors or impurities of the atmosphere and the highly glazed surface may be washed with water as readily as tiling and without injury to the paper.

A fanciful albeit useful little novelty is a tent for the baby. It may stand in the veranda for the little creature's accommodation, and is rather ornamental than otherwise. It is made of four bamboo sticks firmly fastened together and arranged so as to hold a small spring bed and a mattress, the sides of which are concealed from view by ticking.



The tent at the top is made of the same material. The sides are protected by fish-netting and Turkey red bows and rosettes give a gay look to the little affair. As this is an out-door lounging couch for his baby-ship, delicate materials would not be appropriate; but such a safe resting-place would, if properly made, be undoubtedly found very useful.

A full-grown goose makes a coarse, greasy dish and there is no special reason for serving it when the market is full of better things. But the immature goose of four or five months of age (it is known as a "green goose") is quite a different bird. It has something of the toothsomeness and delicacy of young pig, as contrasted with the grosser pork, and none of the flavor of goose oil, which is a very useful article for lubricating the chests of croupy children, but is not desirable for the table. To prepare a green goose see that it is thoroughly picked and properly drawn; then wipe it well but do not stuff it. Dredge it inside and outside with salt and pepper; lay an onion, cut in two, inside the bird. Dredge a little flour over it. Lay it on a rack in a dripping-pan in the oven and let it roast for about fifty minutes. When the bird has roasted for ten minutes pour a little water in the bottom of the pan to prevent the drippings from burning. Baste the goose with these drippings frequently, turning it so that it will cook evenly on all sides. Make a rich brown gravy with the drippings, adding a little stock if necessary. Serve the goose with a dish of young onions boiled and a dish of apple-sauce if you like.

The use of a simple powder for the face in the heat of summer is almost a necessity of the toilet. It not only cools and refreshes the skin, but it checks that profuse perspiration from which many persons suffer. The best powder for this purpose is undoubtedly one prepared at home. To make such a powder take six parts of good starch and two parts of orris root or violet sachet powder, if you prefer. Pound the mass to an impalpable powder. Sift it through a fine sieve, if it is to be used with a puff. A much more agreeable way of applying it, however, is a chamois-skin bag, perforated repeatedly with a large needle so as to let the powder sift through in a little cloud. If such a bag is encased in a dainty little cover, crocheted of knitting silk, it will be quite an ornamental as well as agreeable adjunct of the toilet table.

The best shape for a chamois powder-bag is a flat, circular one, formed of two circular pieces of chamois-skin about three inches across; sew together to make a flat piece. Fill the bag and perforate it. To make the cover crochet two little mats of white silk, a trifle larger than the chamois-skins. Add to one of the mats a pretty border in rose and white or pale blue and white, or pale yellow, as you fancy. Lay the bag of chamois skin on the bordered mat and fasten it down with the unbordered mat, using a row of No. 1 ribbon to lace it down in place through the meshes of the crochet work. The ribbon should match the color of the border and should be tied in a dainty little bow at one side.

Independence Day is certainly losing something of its smoke and gunpowder, and settling down into the home holiday which sensible people desire it to be. There is nothing to be gained and everything to be deplored in holidays celebrated in Chinese noise, rout and revel. As a home-loving, domestic people we are not likely to have too many home-holidays, which bind together the members of the family in closer ties. But we can easily have too many holidays which are spent away from home in pursuit of sensational pleasures. It is the consideration of Independence Day as a home festival, as a family picnic day, spent as it often is, as far as possible from the smoke and noise of cities, that endears it to the most patriotic and worthy citizens. The laws against fireworks in cities have undoubtedly done much to mitigate the noise and danger from fire on this day, which rendered it a day of torture to sensitive, nervous people.

It is good to let children have hunting and use it in decoration as much as they please. An independence cake is ornamental and will give a great deal of pleasure to the young members of the family. The foundation may be a Washington cake, made by the time-honored rule, said to have come from the family of the Father of his Country—a very different dish from the familiar Washington pie of New-England. To make the cake, beat to a cream a cup of butter. Add two and a half cups of sugar. Beat this to a cream and add the yolks of six eggs. Beat in slowly a cup of cream or rich milk in which an even teaspoonful of soda has been dissolved. Add four cups of pastry-flour which has been sifted twice through a sieve, with two teaspoonfuls of cream-of-tartar. The cream-of-tartar and flour should be sifted together twice and then sifted a third time into the cake. Beat it well and fold into it the whites of six eggs. Be careful not to stir the cake too much, or you will break down the whites. Grease a large circular pan, add a cup of raisins to the cake just before you put it in the oven if you wish, and pour the cake in the pan, filling it half full and being careful to keep it high at the sides in order to have it rise as evenly as possible. Ice it with alternate red and white icing to represent the thirteen stripes in the flag, and wreath it with blue cornflowers. This makes a very pretty cake as well as a delicious one, and it will give as much delight to the youngsters as several boxes of firecrackers.

Nothing makes a better knitting-bag than one of the straw sleeve-protectors worn by butchers. They may first be embroidered either with a bit of doggerel like the sketch, or with a spray of flowers, or any other simple design, and then slipped over a long, loose bag of colored silk and sewn firmly in place.

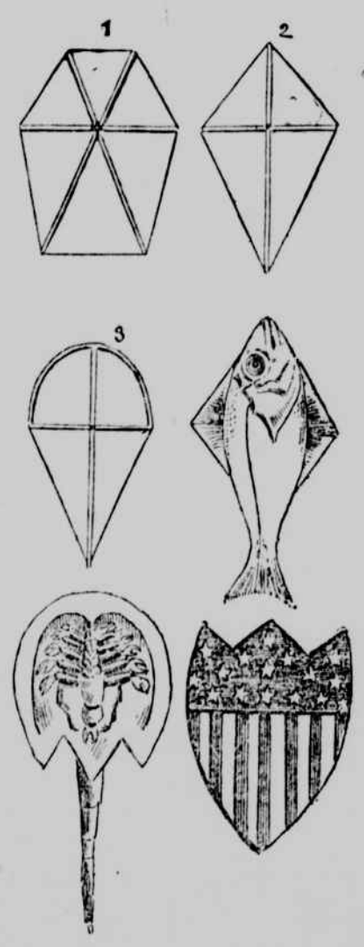
When daylight is flitting
We take up our knitting.

A round piece of pasteboard about the size of a silver dollar is covered with the silk and tacked to the bottom of the bag, to prevent the needles from passing through the silk, and the top is drawn together with a ribbon which has a safety pin affixed to the bow to attach it to the waist when in use. This makes a particularly good bag for those who knit stockings, and would be a good present for grandmamma.

From the 3rd of July till the 11th of August is the period popularly known as the dog-days. It is according to old superstition that the dog-star rages, and we may expect calamity of every kind. The excessive heat and sickness usually attending this season of the year were supposed by the Romans to be in some way connected with the dog-star, which then rose and set with the sun at this period. For no better reason than this, the old Romans muzzled their dogs; and following the same superstition, the laws of nearly every land at this day decree that dogs shall be muzzled at this period, though any one with the merest superficial knowledge of the dog knows that that poor animal is no more liable to become mad in the summer time than in the winter. The very presence of the muzzle in the heat of summer, according to good authorities, is an irritating cause of madness, as it prevents the dog from easily obtaining water, and must be as distressing and exasperating as it is unnecessary. But all the same, we still follow the old Roman folk-tale, which has no better foundation than the fact that the masses of people 2,000 years ago believed that the little dog-star affected the health of dogs when it rose with the sun. Curiously enough, the same period is still observed as dog-days at present, although the dog-star now moves, and the period when it rises with the sun is getting later and later in the year. At present it is the latter part of August; and in the cycles of time it will fall in midwinter.

Almost every male child has at some time or other a "kite craze," and in windy weather, by the seashore, where the broad, treeless meadows offer exceptional inducements, there is no more delightful or exhilarating amusement. Home-made kites are also far more interesting than those that are bought ready made, and generally fly better besides. For the benefit of the boys and girls who wish to try their hands at this fascinating employment, we give the three shapes generally used; these are called respectively No. 1, the cross kite; No. 2, the house kite; and No. 3, the bow kite. The first is made with two sticks, the second with three sticks, and the third with a straight stick and a bow. The sticks must be tied firmly together, and a string is put on the outside to paste the paper on. This string is held by means of notches cut in the wood. With these frames as a foundation, a great many novel and amusing shapes may be made.

In China and Japan kite-flying is a national institution, and old and young enjoy the sport. They have any variety of shapes, all kinds of birds and animals, dragons, ships, gigantic flowers, and even houses and trees are represented. At night the



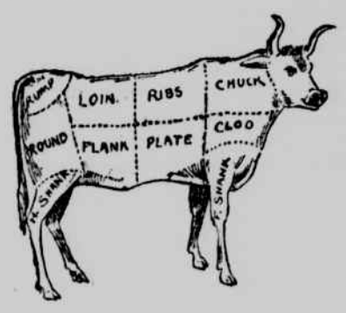
grotesque shapes are often illuminated, and it must be a rare sight to see hundreds of these brightly colored, aerial objects floating in the air at once. In the sketch given, three fancy kites are shown, built on the lines of the three styles of the ordinary kites; and any number of others may be evolved. The shield with the Stars and Stripes would be a particularly appropriate Fourth of July insignia. Why would it not be a good idea, by the way, to celebrate the glorious Fourth with a grand, patriotic display of kites? It would be much safer than those dreadful "crackers," and much more imposing. Some children a year or so ago built an immense kite, quite seven feet high. This huge thing had the most extraordinary power when once up, and could easily have carried away a small child. Fastening it to a pony cart, it carried along the nurse and a couple of children with perfect ease and greater rapidity than was at all pleasant to the former, who was fairly frightened when she felt herself being run away with by the long-tailed monster; but the unwieldly thing soon came to grief, and the experiment was never repeated. To fly kites successfully, the tail should be properly weighted and the string adjusted with a "breastband" so that it crosses from the centre.

The word Delft suggests to the pottery-lover all that is ancient; yet as a point of fact it is merely old as compared with the pottery of to-day. The oldest piece of Delft known, a curious shaped vase exhibited in New-York, dates back only to the fifteenth century; and the majority of the old Delft cherished as heirlooms by the descendants in this country of the Hollanders is not over 200 years in age. Large quantities of the so-called old Delft is the product of modern manufacture which is still carried on in this ancient town; and earthenware is still produced in the same patterns and colorings of the old ware. The cobalt blue and gray ware, which was formerly made in Flanders, is also to be found in our shops to-day in the same old shapes which have always made Flemish ware a pleasure to the artistic eye. A very pretty pair of Delft vases may be purchased for $2 apiece. There are also curious flagons of blue and white Delft to be picked up occasionally in our shops. An attractive piece of grès-cureme may be purchased in flat Cologne shape for $1; this is a shape that was made in that ancient town long before Farina invented his fragrant waters.

All this china is coarse in texture but exceedingly effective in decoration, and far more attractive, especially in a country cottage, than the cheap gold-bedizened porcelain, such as the Royal Worcester factories have been sending to this country recently to supply the bazaar trade. Occasionally, in old families, a bit of genuine blue and white Spode may be found tucked away in a kitchen cupboard—the owners of the house unaware of their treasure-trove. This blue and white china is always interesting and almost always decorative in effect when displayed either as a plaque on the wall of the dining-room or on the dining-room cabinet or sideboard. The same cannot be said of all old pottery, however. Though it may be interesting, it is often very ugly and has nothing in grace or color to commend it for household decoration.

A dining room cabinet is a new piece of furniture which has been offered to succeed the old-time buffet. It is a flat cupboard, fitting against the wall, with shelves extending nearly to the ceiling. The lower part of the cupboard extends out and contains abundant space for table linen, silver and other needfuls of the dining-room, while ornamental pieces of china and fine pieces of plate are displayed on the shelves against the walls. These cabinets are very little deeper than the recesses of the chimney on either side of the fire place. Sometimes two are used, one on each side of the fire place, and the two take up hardly more room than the ordinary buffet. When made of oak in Gothic fashion, these cabinets are very attractive. They may also be made in the heavier style of Queen Elizabeth which is, just at present, attracting the attention of designers of dining room furniture. So that in the near future we may expect to see massive oak tables and ponderous buffets, such as graced the halls of the Maiden Queen.

This diagram of the different parts of an ox, when drawn and quartered for beef, which was made to aid an inexperienced young housekeeper, may help others, although for that matter, housemistresses of many years' standing rarely know from what part of the animal the various cuts come, or understand why there are different qualities of the meat, or why certain



portions are juicy and palatable and others are dry and stringy, and more or less undesirable for roasts, although they may make excellent and nutritious dishes if properly treated.

A useful article for summer lamps is a talc protector. This is shaped like a flower-pot with abundance of opening at the top as well as the bottom, and the most delicate tissue lampshades may be put over it without danger of fire, as talc does not easily become heated. It also protects the hand and eyes from the heat of the lamp, an annoyance which students have reason to complain of. The new lamp shades are very often made of crimped paper instead of the more expensive silk and lace of which they were formerly made. Different flowers are imitated in this crimped paper, such as water lilies, roses, orchids and others. But probably the most effective lamp shades of this paper are formed of two or three rolls, one laid over the other, in tones of the same color. Shades of rose color, yellow, or even turquoise-blue are especially effective. The advantage of these paper shades is that while they are very pretty, they are very inexpensive. They may be removed repeatedly, and with a talc protector they are perfectly safe. They have none of the pretentiousness of a lamp shade dressed up in lace and silk. The Japanese make very pretty lamp shades of crimped paper in polychrome patterns. A shade of this kind which sells for fifteen or twenty cents, if properly chosen may be more dainty in coloring and graceful in form than one of silken covering which has cost as many dollars.

The fashion of plush-covered wood, which was introto please the parvenu taste of Madame Pompadour, and which had no other excuse for existence, is being reproduced by some of our modern furniture makers. In this case all the woodwork of the bedsteads and tables is covered with tufted plush, making them pieces of over-stuffed furniture. While there is every reason why the wood work of a chair or sofa may be covered, making a resting-place of soft cushions, a bedstead should always display the wood or metal of its frame-work. Nothing is more uncleanly than the suggestion of a bedstead, permanently tufted about the head, side or foot boards as these beds are; and it is to be hoped that this last French fashion will totally fail.

A great deal of the plush-covered furniture which has been displayed thus far, consists of parlor cabinets, which have some excuse for being. Entire bedroom sets of bureau, table and bedstead in rococo shape, set off with gilding, have been exhibited by some furniture dealers. Such fashions are in direct and striking contrast to the English brass bedsteads, metal washstands, and enamelled bedroom suits which represent the ideal furniture in point of utility, grace and neatness. By all means let us avoid millinery fashions in our bedroom furniture, and in all our furniture.

"The love of change," says a wise writer, "is a weakness and imperfection of our nature, and implies that it is in a state of probation." There are few things more distressing to a wise parent than the love of variety when it is carried by their children to such an excess that it becomes frivolity and extravagance. In a moderate way, change is good for us, and even necessary. A change of scene is restful to the senses as a change of air is good for the body. There is rest in change of occupation, which puts into operation a different set of faculties and allows others to rest.

It is when the love of change becomes fickleness that it is to be opposed as a dangerous part of the character. The excessive love of variety is a characteristic of a shallow mind, which has neither sincerity of purpose nor strength of affection to bind its possessor to any one object. The old prophecy uttered against Reuben, "Unstable as water, thou shall not excel," is fulfilled in the case of every son and daughter of changing mind. There are some people whose life is poisoned by insatiable desire for variety. No object is of any value to them when it is once their own. They select their clothes and all their belongings in a striking color and styles that startle by their eccentricity rather than attract by their grace. They choose their friends on the same plan. Such people prefer hotel life, with its changes and excitements. The inherent weakness of a life like this need not be dwelt upon. A man or woman must have something of a hardened as well as frivolous nature to choose such a butterfly existence as this. No one with sincere feeling can cast aside their friends which have been won and tried, merely to gratify the selfish impulse of uncanness.

There are, however, thousands of people who are very slaves of change and they are found in all ranks of life, from the cultured devotee of fashion, the woman of the world, to the poor maid-servant who throws up her last place, impelled by the same insane desire for change. There is no better test of that which is really beautiful than the fact that it survives the love of change which is inherent in all of us. When a truly beautiful thing has been created it remains, and does not weary any but the frivolous. There are many objects of art which have so completely overcome this desire for variety that it would seem a sacrilege to think of it. No one who stands awe-struck, as thousands do, before the grand Sistine Madonna ever wearies of this supreme creation of the artist's brush, unless he be one of those feeble-minded persons who cannot comprehend it. When any scene in nature rises to the point of sublimity it is never wearisome. The moment anything rises to the point of supreme excellence the desire for any change seems lost. It is the mediocre things that excite this feeling, as well as the mediocre people that indulge in it.

Stability of character, truth and strength of purpose should be taught to the young as foundation parts of their character. A continual indulgence in a love of variety, even in small matters, is a baneful thing which poisons the whole nature and throws a cloud over everything in life.

A hammock cushion is effectively decorated with a large spider's web, which may be attached to a vine embroidered in outline on the edge of the pillow; it will look almost equally well and will cost less labor if the threads run into a cord which finishes the edge. The easiest way to do this is to sketch the web in pencil and then put it on with running stitches and

afterward with a threaded needle connect the stitches on the right side by sewing over and over through the stitches, without putting the needle through the cloth. Coarse white flag thread on blue denim looks well, or blue thread on unbleached muslin.

The genuine string bean is more difficult to prepare for the table than the stringless bean or the more familiar butter bean. But when it is once properly prepared it is more delicate in flavor. To string beans properly break them off at the tip first and then at the stem, thus removing the thin string on both sides which binds the pods together. If the beans are to be cooked for salad they must be cooked whole, but if they are to be served as a vegetable in cream or in soup they must be cut across in inch lengths, slanting the knife so that they form somewhat in diamond shape. The bean is an article which requires long and slow cooking.

String beans should be simmered gently in boiling water without adding any salt to it for at least one hour and a half. At the end of this time drain them in a colander and set the colander in a pan of cold water so that the beans shall be completely covered. Let them stand for twenty minutes, then drain them and lay them aside for salad or cook them in cream sauce if they are to be served as a vegetable. The last process of cooling the beans in cold water is quite generally omitted by American cooks, but it makes an improvement in the flavor and the appearance of the beans.

To cook the beans in cream sauce melt a tablespoonful of butter with a heaping teaspoonful of flour. As soon as the butter and flour froth in the saucepan add a cup of rich milk or half milk and half cream. Season this cream sauce with salt and pepper and let it boil up slowly. Then add two quarts of the cooked beans and let them simmer for ten minutes in the saucepan at the back of the stove. Some cooks add half a teaspoonful of sugar and others add the yolks of two eggs to this amount of beans. If the eggs are added they must be stirred into a little of the hot cream sauce and put in with the beans just before they are taken up. The beans must not boil after the eggs are added.

String beans are also very good boiled up in white stock for about ten minutes, and French cooks add an onion cut in dice and fried to the stock before the beans are put in. Season the beans with salt and pepper if they are cooked in stock and add a teaspoonful of minced parsley if convenient. For a string bean salad, season the beans with a teaspoonful of salt and a little pepper. Add two tablespoonfuls of oil to three of vinegar. Mix this well together and pour it over the beans. Toss the beans with a salad fork so that they are all thoroughly coated with the dressing and set them on the ice for half an hour to become chilled. Sprinkle a teaspoonful of minced parsley if you wish over the beans just before you put them on the table. String beans are also very good served in mayonnaise, the same as tomatoes or cauliflower. Lay them on a bed of lettuce and pour the mayonnaise over them, sprinkling a little parsley over the dressing and garnishing the border in any way you desire. String beans make a delicious pickle. They may be pickled in the same way as cucumbers or packed in salt. To pack them in salt put a layer of coarse Liverpool salt in the bottom of the cask, then a layer of string beans, then a layer of salt, being certain that each layer of salt is about a quarter of an inch thick. About a cup of water should be added for every large layer of salt and when the cask is filled put a board and stone on top of the brine to keep the string beans under. Tie a coarse cloth over the top of the cask. When you wish to use the beans take out a sufficient number and soak them for three days, changing the water every day. Then rinse and wash the string beans well and taste of them. They should be thoroughly freshened. Fill a porcelain-lined kettle with vinegar enough to cover the string beans. Put the beans in the vinegar and let it heat up until it just boils. Then draw it to the back part of the fire and stir the beans some time to allow all to cook evenly. Drain the beans into a stone pot and cover them with cold vinegar. The vinegar in which they are cooked should be thrown away. This is also a simple, easy way for pickling cucumbers or green tomatoes.

A finnan-haddie may be a very nice dish if properly cooked, and it is a very inexpensive one, for a smoked haddock may be found in our markets at as low a price as smoked mackerel. Take a haddock, put in a baking pan with the skin down, and pour in enough warm water just to cover the skin and not the rest of the fish. Let the fish remain in the oven fifteen minutes. By this time the skin should be loosened. Take the fish out of the oven, pull off the skin, and pour the water out of the baking pan. Lay the fish back in the pan with milk enough over it to cover it, and strew bits of butter over it. When it is brown serve it for breakfast.

There is no more acute pain of childhood than earache. This seems often to be caused by the sensitiveness to cold air of the tender membranes within the ear, and may be stopped by filling the ear with a little cotton dipped in sweet-oil and warmed. If this does not give relief a few drops of laudanum, warmed by setting the bottle in hot water, may be added to the oil. A roasted onion is a favorite remedy with old women. If it is applied to the ear as hot as it can be borne it will relieve an obstinate case, and certainly is harmless.

When the pain is very intense it is better to dip the cotton, or better still a bit of wool, in hot laudanum alone, put it in the ear, and lay a hot bandage over it. It is a very bad practice to keep cotton in the ear any longer than is necessary, as such a habit will render the ear passages too sensitive and tender. When earache appears in a grown person, and refuses to yield to simple remedies, a physician should be consulted at once as a most serious disease may begin in this way. A "gathering in the head" as it is called in country parlance is a painful and serious disease of childhood, as it may effect the hearing. It is very rare that the earwig or any other insect gets into the ear but it is not an unknown thing, and when it occurs it causes an intense pain until the creature is smothered by pouring sweet oil into the ear. When cotton has been put into the ear and has served its purpose, it should be carefully removed and no bits left behind to work into the passages. Deafness is frequently caused by the presence of some such foreign body in the ear or by an accumulation of wax. In such a case the remedy consists in frequently syringing out the ear with warm water, using also a little sweet oil or white Castile soap to dislodge the obstruction. Sometimes a large piece of wax comes out only after weeks of such syringing, and the defective hearing is suddenly restored.

To serve a fish in vinaigrette take any pieces of boiled fish which may be left from dinner. Heap them in a mound-like form, chop fine the yolks of two hard-boiled eggs, keeping the yolks and whites separate. Mince also a handful of parsley. Arrange the chopped yolks of the eggs in a wreath around the fish, then the whites, and then the parsley, and then pour over all a vinaigrette sauce made as follows:

Chop fine a shallot or a small onion. Add two sprays of parsley, about the same amount of chives and chervil, if convenient, though it is not necessary. Place them in a sauce bowl with an even teaspoonful of pepper and three tablespoonfuls of vinegar, and mix them thoroughly. Then add four tablespoonfuls of the best salad oil. Toss well before pouring over the fish.