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THE HOUSEHOLD---Supplement.

"TWO SINNERS."

There was a man, it was said one time,
Who went astray in his youthful prime.
Can the brain keep cool and the heart keep quiet
When the blood is a river that's running riot?
And the boys will be boys, the old folks say,
And the man's the better who's had his day.

The sinner reformed, and the preacher told
Of the prodigal son who came back to the fold,
And the Christian people threw open the door
With a warmer welcome than ever before.
Wealth and honor were his to command
And a spotless woman gave him her hand,
And the world strewed their pathway with
flowers a-bloom,
Crying, "God bless lady and God bless groom!"

There was a maiden went astray,
In the golden dawn of life's young day.
She had more passion and heart than head,
And she followed blindly where fond love led,
And love unchecked is a dangerous guide,
To wander at will by a fair girl's side.

The woman repented and turned from her sin,
But no door opened to let her in;
The preacher prayed that she might be forgiven,
But told her to look for mercy in heaven.
For this is the law of the earth, we know,
That the woman is scorned, while the man may go.

A brave man wedded her, after all,
But the world said frowning, "We shall not call."
—Ella Wheeler Wilcox.

AUTUMNAL STYLES.

Dresses for autumn and early winter wear on the streets, according to the *Bazar*, indicate a return to a style popular not long since, though with certain modifications. It is only three or four years ago we were wearing skirts laid in kilts or box pleats in front and sides, with short drapery above. This model is reproduced in some of the new dresses, except that the skirt is plain instead of being pleated, and the drapery arranged to appear like three downward-turning folds taken in the upper portion of the skirt. These fronts are made of striped goods in combination with plain, which forms the full, straight, slightly draped back and the jacket basque, worn over a vest of the stripe which is sometimes arranged horizontally. It is the perfection of the dressmaker's art to get these plain fronts to hang exactly right. The front breadth is gores, wide at the top, and the straight edges of the side gores joined to it. The jacket basque meets across the bust where it is fastened with a clasp or a large button, rolls away like a man's coat to disclose the vest, slopes away to just behind the second dart of the vest, and is continued one-eighth or three-sixteenths of a yard below it. The waistcoat, or vest, is pointed in front, buttoned behind so that it is per-

fectly plain before, and the high standing collar is of the same. Sleeves plain, and easy fitting, with medium cuffs of the striped goods.

Another pretty suit which follows later models is of navy blue in combination with a plaid of blue and gray, which is used diagonally. This plaid forms one side and part of the front of the dress, the plain being used for the back and the long front drapery, which comes in folds from a point just in front of the right under arm seam in the basque, and reaches the foot of the skirt at the left of the centre of the front. The back is full and not draped except as it is caught up in a loose fold or two on the left side where it joins the front. Jacket basque cut as above described, except that it has revers of the plaid instead of the rolling coat collar.

A more elaborate costume of green wool goods has a skirt hanging in full straight folds at the sides and back. In front is a drapery reaching to the foot of the skirt, drawn up on the side, to give fullness across the front, and having a forward turning revers, which looks as if the side edge of the drapery had been folded forward, showing a braided pattern. This revers would be pretty of silk in the same or contrasting color. The basque is unusually long, and has braided revers down the front, ending a little below the waist line. Folds of silk coming from each side and crossing on the bust form a beautiful and stylish vest; the sleeves have an elbow puff of silk.

Combinations of two kinds of wool stuffs in the same dress will be as popular as ever. A skirt bordered with stripes of two colors has a polonaise of one color in plain goods. These bordered lower skirts are laid in broad box pleats in front and on the sides, while the back is plain and full. Many polonaises are to be worn; those most in favor have diagonal fronts, a feature which is very becoming to stout figures.

One of the newest autumn styles, easily managed by the home dressmaker, has a foundation skirt, with pleatings of silk down the front and a pleating of the same around the foot. The drapery is three widths of cashmere shirred around the top, and opening in front to show the pleated silk front its entire length. Revers of silk or cashmere may be turned back down each side of the front. This drapery is caught up carelessly in a deep fold on each hip, but hangs straight in front and behind; the hem is blindstitched or faced with silk. The waist is a coat of the cashmere, coming four or five inches below the waist line. The front has revers of silk or cashmere

turned back to show a full puffed front of cream or pale pink silk or China crape. This is a new and very unique style. Corsages are very much trimmed; it is rare indeed to see a perfectly plain waist.

The new mantles for fall wear are of heavy silk, of velvet, and fancy cloth. Both short mantles and long cloaks will be worn, and also the jackets which have been so popular. Some of the new styles for long cloaks are fearfully and wonderfully made; it is impossible to describe them adequately, and the home dressmaker may as well not attempt them. Some have velvet yokes to which the goods is set in great pleats that keep their shape to the foot of the garment, others have sleeves that extend to the bottom of the garment. A pretty silk mantle was of more than usual length, with a deep fall of gathered lace around the bottom and the sleeves, headed by cord passementerie which extends up each side of the front.

Passementerie seems to have returned to even more than its original favor this fall. It is beautiful, but oh so expensive! The cashmere galloons—woven of mixed metal threads—are very showy trimmings and used on black as well as colored dresses. But they tarnish quickly except in the more costly patterns, and are a poor investment. Jet passementerie is much used; jet is now intermixed with the gimps and galloons. In making selections, choose that with small cut beads rather than larger beads with less sparkle. Steel trimmings are elegant on both black and gray dresses. There are mohair braids and passementeries which are very durable on wool dresses.

Some of the early importations of fall goods, now displayed in our merchants' windows, are pattern dresses at \$11, \$12 and \$15 each. They consist of six yards of plain goods and four of striped, the latter to be used as borders or for the lower skirt. A very pretty maroon serge had a stripe of mixed threads of gray, maroon, red and blue (these are called cashmere stripes) alternating with stripes of the plain maroon, each about an inch and a half wide. A green camel's hair had a wide stripe of several shades of green. These make very stylish dresses if tastefully made up. The buttons are small and iridescent; no other trimmings are necessary. Taylor & Woolfenden showed last week a line of colored Henriettas, 46 inches wide, at \$1.25, which were very excellent value for the money; a French Henrietta, 42 inches wide, at \$1.50, was finer, and much resembled the popular but expensive drap d'ete. For trimmings, cord passementeries in the same or harmonious colorings are in stock. For in-

stance, with a wood brown Henrietta at \$1 25 could be used a cord passementerie at \$1 per yard, or a very showy leaf pattern in brown and two shades of yellow, which contrasted beautifully with it. This was \$2 per yard, but being so showy, only a small quantity would be required; half a yard, to trim on one side of the basque from the shoulder to the top of the first dart, and one ornament on each sleeve, would be quite sufficient. It is quite the correct thing to trim one side of a corsage in one style and the other in another; thus, with this passementerie on one side, an appropriate trimming for the other would be folds of the dress material coming from the shoulder and meeting it across the bust.

IN THE KITCHEN.

The Colonel pushed back his plate with a little gesture of disappointment, and frowned slightly as he said: "I'd as soon chew a basswood chip as that steak. It has been cooked to death. I like beef-steak cut three-quarters of an inch thick and broiled rare," and he reached for another muffin and buttered it deliberately, ignoring the thin, dried up scraps of meat which had been served him. Somebody at the other end of the table took it up. "Steak ought never to be fried. You can ruin the best meat that ever was raised by not cooking it as it should be." And all the boarders said, "Amen."

Without doubt the nicest way to cook steak is to broil it. Many house-keepers consider it too much trouble because they have not used the gridiron enough to be familiar with it. But steak can be fried so as to be almost as good as broiled if one knows how. I think several years ago I told the HOUSEHOLD how to do it, but perhaps some have forgotten and others may not have seen it. The gospel of good cooking is being quite generally diffused, yet as adults learn somewhat like children, by iteration and reiteration, I shall say my little lesson again, hoping some may be benefitted. Have your spider or frying pan *hot*, put in just butter enough to grease the bottom so steak will not stick. Lay the meat in the hot pan and turn almost instantly; keep turning it until both sides are seared, so that the juices of the meat are cooked *in*, not *out*. Cook to suit the taste of your family, rare or well done; cook quickly; never let it stand in the pan a moment after it is done, and do not cook it until just as everybody is ready to sit down to the table. To cook and let stand in the warmer is to ruin it. Never salt steak until it is almost done; the salt draws out the juice of the meat. Spread with butter. Lay on a platter, turn a cupful of sweet cream with a lump of butter into the pan, let it boil up and then *don't* turn it on the meat but serve in a gravy-boat. If you wish to broil meat, deaden the blue flame that sometimes rises, by throwing a handful of salt on the coals; if drippings take fire lift up the broiler; don't try to blow out the flame, as you value your eyebrows and your frizzes.

A roast of beef should be washed, wiped, and laid upon an iron tripod in the dripping-pan to keep it out of the juices which cook out. If you have not a tripod, lay strips of wood across the top of the drip-

ping-pan. No salt until the meat is almost done; it toughens it. Turn a little water in the bottom of the pan; the steam helps cook the meat and make it tender. Have a cover made to fit down over the pan, and use it when you bake beef or poultry; it is more tender and cooks quicker. Baste the meat frequently; this too helps make it tender. Color your gravies with burnt flour; anything but a "white-livered" gravy.

The nicest way to cook a spare-rib is to crack the ribs across, fold them up to the back-bone, secure with string, and fill the cavity thus made with dressing of bread crumbs. And if you want this dressing to be delicious, light and crumbly instead of solidly clammy, moisten it with butter, using no water whatever. Always serve apple sauce with roast pork.

I have learned that veal and mutton can be kept fresh without ice by putting it in sour milk, changing the milk occasionally. Rinse in fresh water when wanted. I do not recommend this process as better than keeping on ice, but the meat can be kept perfectly sweet in that way.

It is half in cleaning fish to make them palatable. They must be perfectly fresh or they are "perfectly awful;" a stale fish is an abomination. If the flesh is flabby and the eyes sunken, don't bother to cook it. If the eyes are full and the flesh firm when you press it with the finger you may venture. Always use lard for frying fish, and have it very hot. When both sides are browned, cook slowly till well done; there is nothing so repulsive as underdone fish or poultry. To freshen a mackerel or any salt fish, lay it skin side up in an earthen dish, with plenty of water. Unless you have a fish-kettle, always tie up the fish in thin muslin before boiling it.

Don't parboil anything in the poultry line except an antiquated hen without teeth. All the flavor of the meat is thrown out with the water. The fowls must be cooked for chicken pie, but as little water as possible should be used, and that put in the pie with the chicken and used to make the gravy served with it. I know a misguided woman who always parboils her chickens before frying or baking them, and the Colonel's bass-wood chip will compare favorably with them in point of flavor.

Remember one thing. Whenever you fail to cook food in the best manner you lose a certain percentage of its value in nutriment. A dried-up steak, a chicken whose flavor has gone down the kitchen sink, a slice of ham frizzled to a cinder, is simply a waste of good material, material which ought to go to make healthy blood and muscle but which through its inadaptability to digestive processes fails to be assimilated and produces dyspepsia.

BEATRIX.

HUSBANDS OR LOVERS?

"Do walk up closer to me; folks'll think we're married if you keep so far away!" So said the mischievous lad of seventeen to the pretty miss with whom he was strolling down the street. And she giggled, a sweet school-girlish giggle, and "walked up closer" at once. We all laughed, of course, who could help it? at this *naïve* evidence of acuteness of observation. Yes, it is

comparatively easy to tell the married folks and the "spoons," one from another, by certain tell-tale evidences in their bearing and manner. The gardener needs not to pinch the ruddy cheek of his peaches, nor snap his peapods to discover their fitness for market; his eye is his guide. So the observer does not require the marriage lines to distinguish lovers from those to whom to whom love is an old story. There is a "Come along" air, indicative of wedlock, about the husband, as he keeps a couple of feet ahead of his wife, as if he would typify to the world the fact that he leads the van of the domestic procession. And he marches on, quite ignoring his helpmate, who trots on after him meekly carrying a bundle or leading a child, always struggling to keep up with her lord and master. Does she take his arm? Oh no, they're past that. If she does, it is in a deprecating, excuse-the-liberty style, while he affects a profound indifference, or gives you to understand by his manner that it is a concession on his part just to please "the woman." Does the wife drop a bundle? She can pick it up. Does she want her parasol raised? Well, she knows how to do it. Are they to leave a room together? He opens the door and walks out and she can follow and shut it at her leisure. "The bloom's off the rose," they're married!

But this same man, when a lover, who so attentive to the maid of his choice, who so gallant a squire, who so proud of her appearance and so quick to notice every coquettish wile? Ah, he had not won her then. Then, who so careful to help her into the carriage? Now he makes a break to untie the horse and she scrambles in as best she can. Then she was first, now an afterthought.

Girls, when you marry do not allow your husbands to get into the way of ignoring all those little courtesies which are so pleasing to you and which are worth a good deal to him. Wait, till he is prepared to assist you into a vehicle; take his arm, just as you used to, and then don't drag along a pace behind him and out of step, but walk up at his side, in your proper place. Teach him that you expect all those little attentions of your courtship; do not wait upon him as if you were a bondservant, but allow him occasionally the pleasure of waiting upon himself and upon you.

And young men, I recommend for your consideration and guidance the following quotation: "There is nothing which so exalts and graces a man in the opinion of others as his politeness and consideration for his wife. Instead of being, as some unfortunately feel it, unmanly and weak, it is the highest type of manliness; and to such service of love and respect the woman will invariably respond with all the tenderness and affection of her nature." BRUNEFILLE.

INFORMATION WANTED.—Will some of the HOUSEHOLD readers kindly inform me if it is best to save the plants—geraniums and the like—that have been in beds all summer, or only take slips from them. Also, why cannot we can corn in the same way we do fruit.

HOWELL.

M. T.

IN DEFENSE OF THE SISTERHOOD.

After reading that article in the HOUSEHOLD of Aug. 11th on the forbidden topic "the ballot," I beg to differ with the writer. I had hardly looked for such a picture of woman from one of our own sex. First she says, "two ignorant to each sensible women;" that leaves a fraction over thirty-three in one hundred. I do not know how to take out those "ten frivolous butterflies to one sensible woman," without using up the sensible women, and where are the impure to come from? I did think I was good in figures, but somehow I find this problem too much for me. I cannot make it come out that she did not mean me or some of my neighbors. If those few sensible women are among the farmers' wives, then whose toes is she trying to step on?

I am so much a believer in woman's rights as to say that no woman has a right to slander her sex. I wish to remind our friend that there are no more impure women than men. And how many impure men and those who are of the most dangerous class, are now in important offices of state? I find myself wondering in what part of these United States the writer resides. How sad it is to be placed in a community where there is such a large majority of ignorant, impure, degraded women, and with all those frivolous butterflies! It must be a great blessing to meet a pure, sensible woman. I am thankful that we have quite a different class of women in Jackson County, and I think I might safely say in the State of Michigan. We count our women here pure and virtuous until they give us reason to think otherwise. I know we have some women whose influence is bad, but take the majority and they compare very favorably with our men; and as to purity I think would come out a little ahead. It is not on account of woman's degradation and ignorance that she is not permitted to vote, but the stronger will of the man wishes to protect her from such a step. Most men are not attracted by the strong-minded woman, but prefer those who are submissive to the stronger will. Yet we see how much man depends on woman in the domestic circle. There are many little things for her to do that a man does not think of, that prove to be of more value in the end than some of the more weighty matters; even so now in our political affairs, man may need some of woman's wit or forethought.

In all important affairs in this life man is not complete without the woman. I am surprised that our national affairs are no worse, but the time has not quite come for women to vote. I for one would like to see the experiment tried of lessening the number of voters by throwing out all the illiterate foreigners, the ignorant and the inebriate. If our government were in the hands of honest, Christian men, woman would not care for the ballot. If woman is not equally intelligent as man, at what age does she become inferior? Take the boy and girl in the schoolroom and we see them on a par with each other, and up to graduation day the girl stands equal with the boy, now when does she degenerate into

that frivolous butterfly, after her majority or before?

It is not uncommonly the case that the schoolgirl will be a little giddy after being released from her laborious schooldays, and I am not sure but the brain needs such a rest to prepare it for the cares that are almost sure to come in after life. And most men pick their wives from these gay and seemingly thoughtless girls, and it is through the care of such that our statesmen are to come. And if she is capable to guide him in early life, man as head of the family has reason to blush for shame if he has allowed the cares of domestic life to rob the partner of his choice of her mental faculties so as to unfit her to say, with him, who shall make our laws and rule our country.

MRS. R. D. P.

BROOKLYN.

CHICKEN PIE.

I often wonder if any of my methods are superior to others'. There is one thing I never have, and that is *raw chicken pie*. I have been exceedingly tried twice within a few months by some one bringing raw chicken-pies to church social and picnic; as I was on committee it was particularly aggravating. You can all imagine the whys and wherefores. There are never too many chicken pies at any gathering; good chicken pie seems to fit the majority of palates, and there are always enough of said palates to take care of and lay away all the chicken pies that get made, if "cooked done." As I have been making them pretty often within the past few weeks, it might help some young housekeeper, and I hope the old ones who always have raw ones. If there is no grain where fowls can help themselves, I have them caught, shut up, and fed all they will eat for at least one week, preferably two weeks. After they are dressed and washed, let them lie in clean cold water an hour to take out the animal heat and blood; put into cool or lukewarm water and bring to a boil, then skim thoroughly; let them boil gently until they begin to be tender; salt. (Any meat will cook tender much sooner boiled gently than to boil hard). If the fire is too hot I set the kettle on top of the stove; when the chicken is entirely done take it out into the pan you intend to bake your pie in; take out the bones or leave them in as you like. For a party, where the finest tablecloths and napkins are used, it is much nicer to have the bones taken out; and obviates the necessity of bone-plates, the use of which has not become general in the country as yet. Dip a part of the broth into the pan, the rest save in the kettle and thicken for gravy. Be sure the chicken and broth in the pan are salted sufficiently; sprinkle a little pepper over the surface and add lumps of butter at short intervals over the top of this; also sprinkle a little flour over it, let the pan stand on the stove and keep boiling hot until the crust is ready to go on. Make a crust like rich biscuit—only richer; I use baking powder, two heaping teaspoonfuls to a quart of flour, and a large iron spoon heaping full of butter, or butter and lard, for the one quart; a five quart pan needs a little more than a quart of flour; for a ten quart pan I use two quarts of flour. Mix

with milk, water or sweet cream; you can have delicious crust with either, only mix soft. Do not knead, roll into a lump, put flour on the moulding board and roll to the right thickness, while it lies on the board trim off a narrow strip around the edge of the crust, lay the cover on the hot pie, roll the narrow strip under the flat hand so it is round, then lay around twice on top of the cover and set the pie in a moderately hot oven. If the oven is right it will be cooked through in 30 minutes; try it with a fork, if raw it will stick to the fork. Now if the chicken is well seasoned, the crust good and light and cooked *done*, that pie will not go begging to be eaten. Thicken the gravy in the kettle, adding a large lump of butter after it is in the gravy dish.

ALBION.

M. E. H.

AMONG THE FLOWERS.

The green fly (Aphis) is the terror of all plant growers, as he multiplies himself not only by thousands but by millions. It is stated by Reamur that "one aphis may be the progenitor, in five generations, of six thousand millions, and there may be ten generations in one year." When we consider the rapidity with which they establish themselves, and their destructive habits if left to their own ways for only a short time, we see the necessity of all precaution possible against his gaining a foothold. It is the tender, juicy and most succulent plants and the newest growth that are first selected for attack, and with the long beak scientists term *rostrum* it sucks the juices from the plants, covering them with sticky, dark fluid that exudes continually through the knotty openings for the purpose.

There have been various means employed for the destruction of this insect, but none have proved as efficient as the tobacco treatment described by our Editor, and which would be more generally used but for the unpleasant, and to many sickening fumes, to be endured while using it. Pyrethrum powder blown among the foliage and shoots after placing the plants upon a table and covering with a paper sack, will stupify them so they drop from the plant and may be destroyed. If several plants are to be treated, a box of suitable size and closely covered should be used. As the pyrethrum is effective in destroying the aphis, or rather renders him helpless and ready for the fire, it is preferable to tobacco. A tea made of quassia chips and enough added to the water used in syringing or spraying plants is a good preventative, as it is so bitter as to render them distasteful to the most of these plant destroyers, and is not as objectionable as tobacco tea.

It is the closely housed plants that are most liable to attacks of insects, and when kept too crowded. Plants require breathing space, pure air and generous bathing, like their owners; and tender ones will not bear hot tobacco fumes and harsh remedies. To keep them in good health by giving good soil, plenty of moisture in the air and on the leaves as well as at the roots, will be easier and far more pleasant than battling with insects.

The time is near now to think of potting plants from the border to become well set for winter. Remember to try a petunia or

two; they will climb, if allowed, higher than your head and never refuse to bloom or live over if you wish. They hold out in color and size of flower if given the least chance, and insects never trouble them. So select a slip or root of your best and brightest; it takes very little to feed them, nor do they ask much pot room.

Do not arrange your shelves for plants above the window ledge, but let the pots rest below, or be protected from the sun with folds of paper or strips of board. The plants like the sun, but it will heat through the glass, dry the soil and roots, and nearly if not quite ruin the plants.

FENTON.

MRS. M. A. FULLER.

THE EYESIGHT.

I can imagine no greater deprivation than the loss of the sight, or even its impairment, so I would caution our busy farmers' wives to avoid, so far as possible, trying the eyes by too close application, or using them too steadily by lamplight. Plan your work so that you do not have to sew evenings; every woman ought to have that much time free to spend with husband and children. But if it becomes necessary to sew evenings, always manage to work on light colored goods. Many a woman has ruined her eyesight by sewing on black by lamplight, seeming to think if she gets the garment finished it does not matter whether she becomes blind or not. Sort your sewing, and do the dark work in the daytime, and the mending of light garments, or white sewing, in the evenings, if sew you must.

Do not peril your eyes by doing unnecessary fancy work in dim light, or reading books or papers having poor print. And no matter what you are doing, stop at once if your eyes begin to feel tired, become watery, or the sight "blurs," as we say. They are symptoms not to be disregarded, except at great risk. I have little patience with those women who spoil their sight over crocheted and knitted lace and darned net dresses for the children, when other trimmings are so cheap and handsome; they deserve what they get; only I pity their misguided folly.

Sight is a priceless gift, it is the chief of the senses; through it we gain most of the good of life, how foolish then to imperil it carelessly or thoughtlessly. What would we not give to receive it again when once it is gone. What delights are barred to sightless eyes! What darkness closes over the spirit when the light goes out, the light of the eyes that is more precious than gold or rubies!

CARRIE.

CHELSEA.

OLIVE OIL IN SCARLET FEVER.

Dr. Hutchinson, in the *American Magazine*, says: "Among the many mothers who read these lines there may be one or more whose child has scarlet fever, that terrible disease that has come to be so dangerous of late years, and who will be glad to know of anything to help their baby. And this is something so simple, yet so effective, that no physician can object to its employment. It is the application to the entire body of warm sweet oil, well rubbed in. There is something curious in

its immediate good effect. Almost twenty years ago I had five patients in one family sick with the anginose or throat variety of scarlet fever, and had them all brought into one room for convenience sake, as well as seclusion. Five little heads returned my greeting every time a visit was made, and all clamored loudly for their oil bath. It was plentifully used, then a woolen nightgown put on, and nothing else done. No medicine was given, and but little food was needed to supplement absorbed oil. And in recovery there was an absence of usual complications, so that in my western town oil baths came to be generally used with excellent result.

"Other fats were tried, but none answered the double purpose of nutrition and skin cooler as well as plain olive oil. It is well worth trial."

HOUSEHOLD HINTS.

If you wish your pickles to keep well, see that the air is excluded from them. Unless well covered the vinegar will "kill" by exposure to the air.

JELLY should be strained twice, and is clearer if allowed to drip over night. It is usually nicer if made in small quantities.

To keep your pickles from getting soft, cover them with grape leaves, when in brine. A few slices of horseradish in the jars will prevent, to a certain extent, the scum which rises on the vinegar.

A GOOD housekeeper says "No insect which crawls can live under the application of hot alum water. It will destroy every crawling pest which infests our houses during the summer. Dissolve two pounds of alum in four quarts of water, and while nearly boiling apply with a brush to every joint and crevice of the closet and pantry shelves, bedsteads, etc., and the cracks in the floors.

HERB powder, for seasoning soups, gravies, dressings, etc., is prepared as follows. Remove the stalks from three ounces of thyme, three ounces of marjoram, three ounces of basil, one ounce of bay leaves, two ounces of winter savory and two ounces of parsley; dry the herbs thoroughly and put them into a mortar with half an ounce of grated lemon rind, half an ounce of cayenne pepper, one ounce of grated nutmeg, an ounce of powdered mace, two ounces of peppercorns and two ounces of cloves. Pound these ingredients well until a rather fine powder is obtained; pass this through a wire sieve, put it into perfectly dry bottles and cork securely till wanted. Half a teaspoonful of this powder is sufficient to flavor a pint of sauce, soup, etc.

CATHERINE OWEN says there is a vast difference in the solidity of whipped cream. Sometimes it is a frothy mess that cannot be piled up; when this is the case the cream is generally too fresh or too warm. If in proper condition it will whip solid as the white of eggs, and leave not a teaspoonful of liquid, nor will it go back to liquid; it will sour, but will not change form. Cream intended for whipping should be twenty-four hours old in warm weather, and thirty-six in winter. It should be thoroughly

chilled, and on a hot day it is well to have the bowl stand on ice while whipping the cream. Do not lift the froth off as it rises, the vessel containing the cream should be large enough to hold it all. If, on attempting to whip it, it does not begin to thicken within five or six minutes, set the bowl, whip and all, on the ice till very cold again. Whipped cream forms an adjunct to many very dainty desserts. Even a plain apple pie, served with a powdering of fine sugar, a generous spoonful of whipped cream and a slice of jelly, becomes "a culinary poem."

MRS. M. A. FULLER says: Tell Martha Ann that a brine made of one teacupful of salt to two gallons of water will keep tomatoes fresh and in color all winter. Put them in whole and see that the skins are unbroken.

C. B., of Birmingham, wants a recipe for mixed mustard pickles. Will some one kindly furnish it for her?

Useful Recipes.

SCALLOPED ONIONS.—Grease a tin, and begin with first a layer of onions, then of bread-crumbs until the dish is full. On each layer of onions put bits of butter, and sprinkle with salt and pepper; add a little boiling water and bake about an hour.

SCALLOPED TOMATOES.—Exactly the same as the onions with the exception of adding a little sugar with the salt and pepper. Of course the tomatoes must be peeled.

HOWELL.

M. T.

RAISIN LAYER CAKE.—Make any good layer cake, and bake as usual. Seed and chop fine one-half pound of raisins. Boil one teacupful of sugar and three tablespoonfuls of water five minutes; beat the whites of two eggs to a stiff froth and pour the hot syrup over it. Add the raisins, and beat till cold, then spread between the layers.

CITRON AND QUINCE PRESERVES.—Cut the citron into inch pieces, boil in moderately strong alum water for half an hour, drain, boil in clear water till tender. Pare the quinces, and divide into eighths, boil the cores and parings an hour and a half in water enough to cover them, skim out and add the quinces, and when they begin to be tender add the citron and three-fourths of a pound of sugar to each pound of fruit.

GRAPE JELLY.—Take partially ripe grapes, allow a coffee-cupful of water to every eight pounds, boil till soft, strain through a jelly-bag, measure the juice and allow an equal quantity of granulated sugar. Boil the juice half an hour, add the sugar and boil five or eight minutes, then turn into glasses. Jelly, to be the best, should not be firm and hard, but a quivering, transparent mass that does not "break down" but shakes and trembles at every motion.

SPANISH PICKLE.—Slice one dozen and a half large cucumbers in large pieces, without paring; chop fine two large heads of cabbage, three dozen very small onions and eight small green peppers, bell peppers; sprinkle salt over all and let stand twelve hours; press out dry with the hands. Put into a kettle, alternate layers of the vegetables and the following spices: Two ounces of white mustard seed, three-fourths of a pound of English mustard and two pounds of sugar. Cover all with the best cider vinegar and seal hot.