

1,200

THE CARE OF STOVES.

Twice a year is often enough to apply blacking to a heating stove if the housekeeper is careful to keep the stove free from dust, and rub it once a week with a clean flannel cloth.

A cooking stove will require blacking about once a month if the housekeeper desires it to be kept shining and bright. If, by accident, something is spilled on the stove while cooking, it should be wiped off at once with a flannel cloth kept for the purpose; if allowed to burn on the stove, it will make an unsightly spot that will be difficult to remove.

Before applying the blacking to the stove, the mica windows and nickel-work should be removed. The nickel-work is screwed on, and can be easily taken off. Wash the mica with water and vinegar, using one part water and two parts vinegar; if the smoke does not wash it, let the mica soak in the mixture a while.

Polish the nickel work with whiting, to which has been added a little cream of tartar. Use about five times as much whiting as cream of tartar. If there are any rust spots on the nickel, rub them with sweet oil; let it stand a day or two, and then rub thoroughly with a cloth moistened with ammonia, and polish.

All grease and rust should be removed before applying the blacking. Kerosene will remove both, but an obstinate rust spot will require sweet oil. Use plenty of blacking. Add eight or ten drops of turpentine to the blacking; it brightens the stove and helps to polish it easily, and the polish will not burn off as rapidly. If

you object to the odor of turpentine, moisten the blacking with cold coffee, to which has been added a little sugar.

Better results will be obtained if the stove is warm. Apply the blacking with a brush to a small portion of the stove at a time, and polish immediately with dry brush. After the whole stove has been treated in the same way, rub it with a clean cotton cloth to remove the dust of the blacking.

If the stove has ground polished edges, do not blacken them with the blacking, but clean them bright with spallo or pumice stone.

After the stove has been blacked and polished, the nickel work and mica windows should be put back in place. A couple of paper bags slipped over the hands while blacking a stove will keep them clean.

Russia pipe can be kept shining and bright by rubbing it with a flannel cloth dampened with boiled linseed oil. Use but little oil and apply it to a small portion of the pipe at a time, and rub it vigorously with a dry flannel cloth before applying more oil.

Crystal and oxidized stove boards can be brightened by rubbing with kerosene. Plain zinc boards can be made to look as bright as new by cleaning them with a teaspoonful of water, to which has been added a tablespoonful of oil of vitriol; apply it with a swab, being careful not to get it on your fingers, then wash in warm water.

Oyster shells are excellent for cleaning the fire-bricks of a stove. Lay a number of them on top of the hot coals, and when burned the clinkers will scale off the fire-bricks.

A paste of equal parts of sifted ashes, clay and salt and a little cold water cements cracks in stoves and ovens.

DOLA FAY.

VASSAR GIRLS AND FUDGES.

"Nearly every night at college," said the Vassar girl, "some girl may be found somewhere who is making 'fudges' or giving a fudge party. Fudges are Vassar chocolates, and they are simply the most delicious edibles ever manufactured by a set of sweetmeat-loving girls. Their origin is wrapped in mystery. We only know that their recipe is handed down from year to year by old students to new, and that they belong peculiarly to Vassar.

"To make them, take two cupfuls of sugar, one cupful of milk, a piece of butter one-half the size of an egg and a teaspoonful of vanilla extract. The mixture is cooked until it begins to get grimy. Then it is taken from the fire, stirred briskly and turned into buttered tins. Before it hardens it is cut in squares. You may eat the fudge either cold or hot; it is good either way. It never tastes so delicious, however, as when made at college, over a spluttering gas lamp, in the seclusion of your own apartments. The various difficulties that this method entails but makes the fudge taste sweeter."

"JOHNNY" IN A RHYME.

A small piece of butter the size of an egg. (Be sure 'tis the nicest and sweetest I beg); One cup of brown sugar (from lumps sifted free) Mix well in a basin as quick as can be; One cup of sweet milk then you'll add with all these;

One teaspoon of soda (dissolved if you please); One egg lightly beaten, of flour half a pint, Of meal bright and golden (the true Indian tint) One pint of cream of tartar one teaspoonful, too; And all these ingredients together will do To make for your breakfast as luscious a cake As ever a housewife in oven did bake.

For The Household.

NOT EVERY ONE KNOWS

That if salt is thrown on a stove when the contents of a pot or pan boils over, it will prevent an offensive odor.

That when eggs are placed in water, if the large ends turn up they are good, if eggs float in water, they are bad.

That if before frozen eggs thaw in the least, boiling water is poured over them, and they stand in it till the water is cold, they will beat like fresh eggs.

That silverware will not tarnish as quickly if wrapped in blue tissue paper. Wash silver in soapsuds and wipe without rinsing with soft linen.

That if the bark side of wood which is used for open fires is turned outward, toward the room, it will not be as likely to pop fire and coals over the hearth and carpet.

That a layer of chalk dropped in hard water tends to soften it, that soapsuds in which clothes have been washed or hoiled, can be used a second time if cleared with alum.

That if molasses is used in place of water to make a mustard poultice, it will keep moist a greater length of time. That if the white of an egg is used to moisten the mustard, it will rarely blister the most delicate skin.

That in making cookies, doughnuts, custard pies or cake, a tablespoonful of cornstarch equals one egg; that cornstarch used in pumpkin pies as a substitute for eggs gives them a creamy consistency and delicious flavor.

That finger marks can be erased and lustre restored to varnished and highly polished furniture by rubbing the surface with chamois skin moistened with cold water, then with a mixture composed of two parts sweet oil and one part turpentine well shaken before it is applied.

That at least once a month lamp burners should be hoiled in strong soapy water; that lamp wicks should as often be washed in soap suds; that lamp chimneys should not be washed, but moistened with steam, wiped with soft linen and polished with paper. A cloth and kerosene gives a good bright surface.

That a solution of gum arabic made into a paste with plaster of paris is a delicate cement

for porcelain and china; that a cement the consistency of putty, made with litharge and glycerine, will fasten lamp tops and standards, fill cracks in iron kettles, close seams in leaky pan, cement iron and is impervious to heat or moisture.

That a rough, worn kitchen floor should receive a coat of two ounces of glue dissolved in hot, not boiling water, thickened with three pounds of spruce-yellow, two pounds of dry white lead, applied with a paint brush, and when dry receive, with a clean brush, a coat of hoiled linseed oil. A floor thus treated can be cleaned with soapy water.

That if flatirons are rubbed over a cloth well sprinkled with kerosene, their liability to scorch is lessened; that if a hot iron is rubbed over paper and beeswax immediately applied, the iron again rubbed over the paper, it will be less likely to stick. That cold starch is improved if there is added to every tablespoonful of starch half a teaspoonful of borax dissolved in a pint of water. To hoiled starch should be added a little butter or kerosene.

That flaws or cracks in wood may be filled before painting with a preparation made by pouring boiling water on a quantity of fine sawdust from the same wood, letting it stand with an occasional stirring ten days, then boil to a paste and squeeze the mass dry, using a strong cloth strainer, and again forming a paste of what remains with glue water. The wood should not be cleaned after using this until it has become quite dry.

That a good liquid for preserving butter is made by adding to every gallon of strong brine a pound of granulated sugar and two ounces of saltpetre. Scald and skin the brine, let it get quite cold, then immerse the butter in it and keep under with a weight.

Double Diamond Lace.

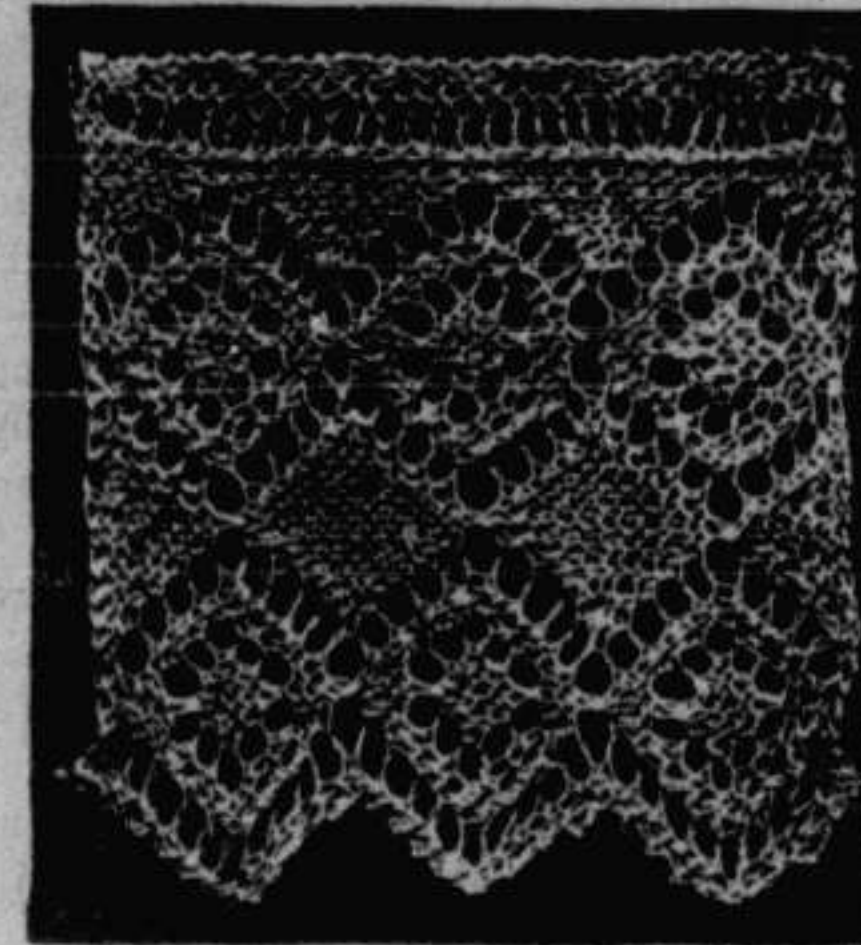
Cast on 30 stitches. Knit across plain.

1. Knit 3, over, narrow, knit 4, narrow, over, knit 3, over, narrow, knit 7, narrow, over, knit 3, over, knit 2.

Second and every alternate row plain.

3. Knit 3, over, narrow, knit 3, narrow, over, knit 4, over, narrow, knit 5, narrow, over, knit 3, over, knit 2.

5. Knit 3, over, narrow, knit 2, narrow, over, narrow, knit 1, over, knit 1, over, knit 1, narrow, over, narrow, knit 3, narrow, over, narrow, knit 1, over, knit 1, over, knit 1, narrow, over, knit 2.



DOUBLE DIAMOND LACE.

7. Knit 3, over, narrow, knit 1, narrow, over, narrow, knit 1, over, knit 3, over, knit 1, narrow, over, narrow, knit 1, narrow, over, knit 3, over, knit 2.

9. Knit 3, over, narrow, narrow, over, narrow, knit 1, over, knit 3, over, knit 1, narrow, over, slip 1, narrow, pass slipped stitch over, over, narrow, knit 1, over, knit 3, over, knit 1, narrow, over, knit 2.

11. Knit 3, over, narrow, knit 2, over, narrow, knit one, over, narrow, knit one, narrow, over, knit 1, narrow, over, knit 3, over, narrow, knit 1, over, narrow, knit 1, narrow, over, knit 1, narrow, over, narrow, knit 1.

13. Knit 3, over, narrow, knit 3, over, narrow, knit 1, over, slip 1, narrow, pass slipped stitch over, over, knit 1, narrow, over, knit 3, over, narrow, knit 1, over, slip one, narrow, pass slipped stitch over, over, knit 1, narrow, over, narrow, knit 1.

15. Knit 3, over, narrow, knit 4, over, narrow, knit 3, narrow, over, knit 7, over, narrow, knit 3, narrow, over, narrow, knit 1.

17. Knit 3, over, narrow, knit 5, over, narrow, knit 1, narrow, over, knit 3, over, narrow, knit 1, narrow, over, narrow, knit 1.

19. Knit 3, over, narrow, knit 6, over, slip 1, narrow, pass slipped stitch over, over, knit 11, over, slip 1, narrow, pass slipped stitch over, over, narrow, knit 1.

20. Knit plain. Repeat from first row. Mrs. J. H. Saccorappa, Me.

HOUSEHOLD RECIPES.

CHICKEN SALAD.—3 tablespoons of vinegar, 3 yolks of eggs. Heat the vinegar in a bowl, over the tea-kettle—so not to burn—then beat the egg and stir in. Do not cook hard.

Stir this all thoroughly, and when cool add one teaspoon salt, pepper and mustard, one cup of sweet, rich cream. Prepare your chicken as for pressed chicken, cutting up two good-sized stalks of celery in it, and pour over it the liquid. If not soft enough, add more cream.

LETTUCE.—Wash lettuce, and place in dish; sprinkle with salt and sugar. Pour over this some hot bacon-grease, after which, pour over the whole some cold vinegar.

The quantity of each ingredient, of course, will depend on the amount of lettuce used.

SIMPLE BREAD PUDDING.—Cut slice of old bread into squares, and place in pudding-dish; pour over this two well-beaten eggs, with a cup of sugar. Cold milk enough to cover the whole. Flavor with vanilla.

If ink has been spilled on a carpet, immediately wash out what you can with a little sweet milk, after which sprinkle with white corn meal. Leave over night. In the morning sweep up. Not a particle of stain will be left, and the colors will remain bright.

DOUGHNUTS.—If doughnuts are fried in granite iron, they will not absorb one-half the grease. This has been tested.

Mrs. JOSIE ALEXANDER.

CARAMEL FROSTING.—One and one-half cups maple sugar, one tablespoon butter, one-half cup milk; bring to a boil, then boil six minutes, or till it threads from spoon; then pour into a cool dish, and beat till thick enough to spread. Flavor with vanilla or chocolate.

Mrs. RALPH GIBSON.