TO CLEAN POINT LACE -Rub the soiled quickly. Please try and report. hours in the sun.

solved, pour into a pudding dish, add the yolks vor with vanilla. of six eggs, well beaten, and six tablespoonfuls of sugar. Bake about one-balf hour. Beat the whites of the eggs to a stiff froth and add six tablespoonfuls of sugar. Spread the frosting on top, and set in the oven until light brown.

CREAM CAKE.-In the October, 1884, cakes. I will give her my recipe. They ar very nice if made just as the recipe says, which is as follows: One cup of boiling water, and one-half cup of butter. Boll the water and butter together, after draining the butter from sal and while boiling sur in one can of dry flor and stir rapidly until the ingredients are a smoo paste, take from the stove, and when milk warn stir into the mixture three eggs, not beaten, beat this all together until the result is a smooth paste. gredients properly. Butter a large pan, heat ! hot and drop the mixture on 't, allowing a table spoonful to a cake. This will make nine cakes Bake twenty five or thirty minutes in a bot oven as rapidly as possible without burning. When done, take out and cool, and make a small crack in the side to fill.

Cream -One pint of milk, one half cur sugar, one tablespoonful of flour, and one egg. Beat the sugar, flour, and egg together, and when the milk comes to a boil pour in the mixture. When cold add vanilla to suit the taste. I' A. F. tries this recipe, I should like to

> low she succeeds MRS. W. WADE WHEELER. Dudley St., Boston, Mass.

'ELICIOUS DISH .- Select six large, oles, red are prettlest, wipe and place in ving kettle, pour over them three heap s of white sugar, and add enough ho cover them. Cover closely, and both the back part of the stove, and let I the skins crack open and the juice is

se color and thick as syrup. CRISTIE CRISM.

well, add one-half cup of sweet milk, give liquid fertilizer twice a week. aful of melted butter, and two scant flour and one teaspoonful of taking ated together. Bake in two round ting,

espoonful of corn starch, two thirds cup of eet milk, and one teaspoonful of vanilla ook in a pan of hot water. One third cup of dekory nut meats added is a great improve. fuchsias. Speciosa, Mrs. Marshall and forward. ment. Put the two layers together while warm.

STEAMED PUDDING -One cup of flour, relied upon. one cup of meal, one-half cup of raisins and currants mixed, (mix into the flour before other ingredients are used,) one-half cup of syrup one teaspoonful of soda, and a pinch of salt. Butter a three or four-quart pall, mix puddin. very thin and steam for two hoars.

Sauce .- Mix two heaping spoonfuls of flour or e-third nutmeg, grated, one-half cup of sugar and a pinch of sait. Pour boiling water over 1 lodged in the throat. until it thickens, then add a lump of butter.

While this is hot put in a layer of fish removing the bones. Repeat this layer process until you have cloth, after which, wipe dry. a sufficient quantity, then cover with wa- To preserve the rich, fruity flavor, do

COOKIES WITHOUT EGGS. One of the sisters asked some time ago for a recipe for will like: Two cups of sugar, one cup of butter, one cup of sweet milk, one teaspoonful of soda, two tablespoonfuls of corn starch, and flavor

CHOCOLATE ICING .- Take two cubs of CHOCOLATE PUDDING. - One quart of chocolate, or more chocolate if desired very dark.

## FUCHSIAS.

moist atmosphere.

If you are in a great hurry to get them | ware one and like it very much. started, set the box or pot in the sun, and keep it mud-wet all the time, but if you | from rusting. Each time you put it away, are a busy woman, set the box in the after using it, give it a good rub over with shade, where it will not require so much | a little grease that has no salt in it. water, and there is not so much danger of its drying up.

cuttings will start, and, on taking them turpentine; melt the wax, and gradually carefully from the sand, you will find mix in the turpentine. little bunches of roots striking out in in five or six-inch pots, and in soil made it, brushing them when dry. up of fine, well-decayed leaf-mold, sand and loam. If you give any fertilizer, sent from the grocers, should be saved form entirely.

Set the young plants where they will the hands will not be soiled. be partially shaded, and give them plenty Give your oil-cloths a light coat of varof water. If there is a drop of moisture nish when putting them down, renewing in the air anywhere, it will collect upon the varnish each time before they get fuchsia leaves in the morning, and noth-dingy. This care will keep them bright, ing is more grateful to the fuchsia than and they will also last much longer. water sprinkled upon its leaves. Shower them often in warm weather, and their growth and beauty will repay you.

Fuchsias must not become pot-bound, them, as they grow, to eight and nine- tap the stopper on alternate sides, using

After your fuchsias have given their buds starting; then, by repeating former recur to the above process. -cm.-One egg, one half cup of sugar, one treatment, you will get a second crop of

Carl Halt, are most reliable. Phenomenal and Storm King give an occasional the top of the stopper in the angle

The raw white of an egg, in almost every instance, will dislodge a fish-bone, or anything else which may become

The best way to serve fish is with two Fish Chowder .- Fresh haddock is best forks, instead of a knife and fork. The for this. Take one-half pound of fat smaller fork to be taken in the left hand salt pork, chop fine and fry until crisp. for the purpose of separating the fish and

with it, then a layer of sliced potato, then The best thing to clean tinware is coma layer of onion and season with salt. mon soda; rub on briskly with a damp

ter and let it cook. When the potatoes not boil the prunes. Allow them to soak are well done, pour in one quart of milk over night in cold water, enough to cover and let all boil up. Serve hot. Cam the prunes. Then take the prunes out chowder made by the same rule is very and boil the water in which they have soaked; add sugar to taste and boil fifteen minutes. Then add to the prunes and set off on the range and allow them to simmer thirty minutes; then set off to . . ELEANOR H.

you carry it to the table.

Scalloped Oysters. - Line a deep dish with cracker crumbs and put in a layer of oysters and season them, then another layer of crumbs to cover the oysters. Have the top layer of crumbs and put pieces of butter over it. If the crumbs are not moist enough with the liquor, add some milk. After trying once or twice you will know better than I can tell you how moist they should be. Bake half an hour in a hot oven.

To make good coffee, have it fresh ground and allow one tablespoonful of coffee to one cup of water, put your cof-Fuchsias are very easy to grow, when fee in the pot and break into it an egg, once you understand their prime requi- and give the egg and coffee a good stir, sites, of a rich, light, porous soil, and then pour your water boiling on to this and cook on the stove about three minutes. If a friend gives you cuttings from Be sure and have a good coffee-pot; if which to start your plants, take them you have a tin one be sure and have it carefully and set them in a box of sand, | bright, as you cannot make good coffee in which you must keep wet until they root. | an old dark coffee pot. We use a granite

W. asks how to keep a new iron pot

NOIRAM EKRALC. A good furniture varnish is made of In eight or ten days, the tips of the two ounces white wax, one gill of oil of

Clean your plaster casts by making every direction. Pot these little plants some cold starch and dipping them into

Paper bags, in which many articles are sprinkle it upon the top of the soil as a for use when blacking a stove. The dressing. I prefer to give it in a liquid hand can be slipped into one of these, and the brush handled just as well, and

HARRIET G. L.

Ways to Loosen Glass Stoppers.

Hold the bottle or decanter firmly in or they may drop buds and leaves. Shift the hand or between the knees, and gently CAKE.—Three eggs, one cup of inch pots, and, as soon as buds appear, for the purpose a small piece of wood, and directing the strokes upward.

Plunge the neck of the vessel into hot first crop of blossoms, let them rest water, taking care that the water is not than layer cakes usually are, in a quick awhile in seeming neglect, and by hot enough to split the glass. If, after Split open when slightly cooled and put September you will see some more some immersion, the stopper is still fixed,

Pass a piece of list round the neck of the vessel, which must be held fast while There are only a few winter-blooming the list is drawn rapidly backward and

Take a steel needle and run it round bouncing blossom, but they are not to be formed by it and the bottle. Hold the vessel in the left hand and give it a If you like, you can winter your fuch steady twist with the right, and it will sias in the cellar. They will drop their very often be effectual, as the adhesion leaves, but sacractart out again in spring is frequently caused by the solidification of matter only at the point nearest the

air. If this does not succeed, put a few drops of oil round the stopper where it enters the glass vessel, and then warm it before the fire. When thoroughly warmed, tap the stopper of the bottle on alternate sides, as directed above. Repeat this operation, if necessary.

SOPHIE RAND.

By rubbing with a flannel dipped in whiting, the brown discoloration may be taken off cups which have been used for

Rub your lamp chimneys, after washing, with dry salt, and you will be surprised at the new brilliance of your lights.

To clean ornaments of alabaster dissolve borax in boiling water and apply with a cloth or soft brush; rinse carefully and dry in the sun.

BROAD HANDSOME LACE.

See Illustrations.

Cast on thirty-seven stitches and knit

1. Knit two, over, narrow, over, nar row, knit seven, narrow, over, knit three, over, knit one, narrow, over, narrow knit three, narrow, over, narrow, knit one, over, knit three, over twice, knit

last five, then over, narrow, over, narrow,

"over twice." All the alternate rows

are like the second. 3. Knit two, over, narrow, over, narrow, knit six, narrow, over, knit five, over, knit one, narrow, over, narrow, knit one, narrow, over, narrow, knit one, over, knit five, over twice, knit three.

Knit two, over, narrow, over, narrow, knit five, narrow, over, knit seven, over, knit one, narrow, over, knit three tagether, over, narrow, knit one, over, kit one, narrow, over, knit one, over,

harow, knit one, over twice, knit three. Knit two, over, narrow, over, narrow knit four, narrow, over, knit nine, oveknit one, narrow, knit one, narrow, knine, over, knit one, narrow, over, knigree over, narrow, knit one, over twickma three.

9. nit two, over, narrow, over, narrow t three, narrow, over, knit eleven, over rrow, knit one, narrow, over, kniti, narrow, over, knit five, over,

narrknit one, over twice, knit three. 11 nit two, over, narrow, over, narrow, t two narrow, over, knit thirteenir, knit three together, over, knit one, low, over, knit two, narrow, over twicalt three, over, narrow, knit one, overice, knit three. There are now fortree stitches.

13 nit two, over, narrow, over, nar-Trow it four, over, narrow, knit nine, earr, over, knit three, over, knit one, arra over, narrow, kuit three, narrow, lovenarrow, knit one, over twice, nar-

rownit two. 17 Knit two, over, narrow, over, narrowknit five, over, narrow, knit seven narow, over, knit five, over, knit one, space. nanow, over, narrow, knit one, narrow, ove, knit one, narrow, over twice, narrow knit two.

1. Knit two, over, narrow, over, narrow, knit six, over, narrow, knit five, narrow, over, knit one, narrow, over, t one, over, narrow, kuit one, over, , narrow, over, knit three togeth-5 Ser, narrow, knit one, over twice, harrow, knit two.

19. Knit two, over, narrow, over, narrow, knit seven, over, narrow, knit three, narrow, over, knit one, narrow, over, knit three, over, narrow, knit one, over, knit one, narrow, knit one, narrow, knit one, over twice, narrow, knit two.

21. Knit two, over, narrow, over, narrow, knit eight, over, narrow, knit one, narrow, over, knit one, narrow, over, knit five, over, narrow, knit one, over, narrow, knit one, narrow, over twice, narrow, knit two.

23. Knit two, over, narrow, over, narw, knit nine, over, knit three together, over, knit one, narrow, over, knit two, arrow, over twice, knit three, over, narow, knit one, over, knit three together, over twice, narrow, knit two.

24. Like the second and other even

Begin again at first row.

CREAM CAKE FOR TEA .- Take three ggs, two cups sugar; beat thoroughly, then add iree cups good, sour cream, a little soda, a pirch of salt, half a nutmeg and flour to make a soft atter. Bake in a moderate oven. If nicely done, s will be very light and delicious. Cream is much ore healthful for shortening than butter or lard. ES OF AMMONIA.

Ammoria is a powerful alkali, and a s small portion of it is poisonous when h taken into the stomach.

For this reason it should be kept on a high shelf, out of the reach of children, and should be plainly labelled.

It is an effective agent for dissolving grease and dirt, and is invaluable to housekeepers, as will be seen by the following list of uses to which it may be

A few drops of ammonia in the bath will render the water soft as rain-water. For cleaning paint it should be used in about the proportion of a tablespoon to a quart of warm water.

There is nothing better than a weak solution of ammonia and water for washing looking-glasses, window-glass, lamp chimneys or lamps. Flannels, laces, and all white articles

may be washed in water to which am-

monia is added in the proportion of two teaspoons to one quart. In removing grease from clothing, solution of equal parts of ammonia and alcohol is said to be better than alcohol alone. Care must be taken to avoid dyes

certainly spot. The only safe way in are sewed, with a using it on colored cloth is to test it on a bangle or coin at sample of the cloth beforehand.

in which acids are used, which it will

For the window-garden, a few drops of the bow. added to a pint of water used for sprink- This is an inexpensive and pretty ling around the roots, but not on the catch-all to hang on the gas fixture or leaves, produce an abundant growth. on the side of a dressing-case. It must be used judiciously, as it is a powerful stimulant, and cannot be used in such proportions on some delicate plants as on others. There is always ammonia in the atmosphere and in the rain, and it is a powerful stimulant to vegetation. Without it plants would to be preferred, of paper wh. wither and vegetation grow brown and rough surface and is of heavy quali-

NOTES FOR THE WORK-TABLE.

In making fringe on linen towels, nap-from the centre to about half the diskins and the like, a prettier finish than to the corners, and turn them be overcasting the head is made by drawing form the opening for the phot out two or three threads and making two rows of machine-stitching through the which is slipped into the envelopes at

To fringe a round doily, buttonhole- The corners that are turned over may stitch the line firmly and closely with fine be simply gilded, or if one has a paint linen thread, pull out the threads from box and can paint nicely, flowers with each side close to the heading, then care-leaves will look very pretty. fully pull the threads apart at the corners, The two envelopes are then tied tocomb them out, and trim to circular form gether with narrow satin ribbon as

with sharp scissors. While Dexter's blue and white threaded knitting-cotton lacks the gloss of Bargarren crochet-thread, it makes very handsome fringe for blue denim portieres, bedspreads, table-covers, etc.

Russian embroidery (cross-stitch) or Russian crash, with a combination of crewels and embroidery silk-the former predominating-is exquisite. Cross-stitch, done with silk floss, is very

effective on plain plush or velvet, especially if the design is outlined with gold or silver thread. The new Bargarren art thread is even

prettier than baby ribbon for tacking summer quilts of swiss dotted muslin. cheese-cloth or other similar fabric.

Snow Pudding.-One pint of boiling water, three tablespoonfuls of cornstarch dissolved in a little cold water, two tablespoonfuls of sugar, and a pinch of sait; pour these ingredients into the boiling water, cook like starch and cool; when lukewarm stir into it thoroughly the beaten whites of three eggs, and flavor to taste For a sauce add to one cup of heated milk the beaten yolks of three eggs, two thirds cup of very neat, especially if violet tinted ens sugar, a pinch of salt and butter the size of a velopes are used. walnut, and flavoring; serve very cold.

Get three small oupar baskets ferent sizes, such as can be purchase from two to five cents each. A No. 1 ribbon, and a dozen ban, coins or crescents, as you prefer,

Attach the three baskets together, as seen in illustration, by means of the rib

bon;t he easier way is to cut four pieces of equal length. a little less than half a yard long and sew one end of each piece to the side of the lower basket.

Then bring these pieces together at the top, join them. and hang it from a gas-fixture or hook so that you can place the other two baskets at equal

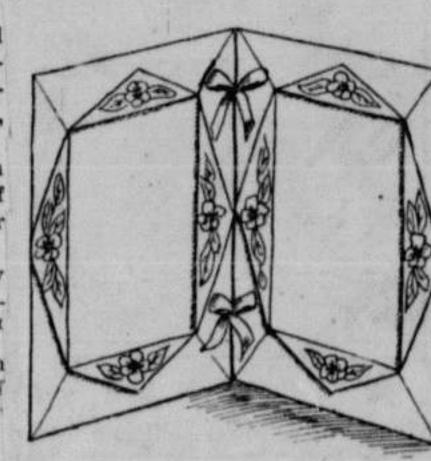
distances apart. Sew these to the ribbon and place little bows of the same where they tached to one end

A CATCH-ALL.

PHOTOGRAPH HOLDER

A pretty little gift that any boy could easily make, is a photograph To make it two square envelopes or size are required. Tinted envelo-

Draw diagonal lines across the taceach envelope, which will give the at the point of meeting. Cut these the back, as a letter is done.



Photograph Holder.

shown by the sketch. The ribbon should match the tint of the paper or the flowers. A more elaborate decoration can be used with better result, but the simple gilding can be done by any child, and will look

A very pretty one of violet tint has violet satin ribbons for tying together, and dashes of gilt paint for decoration. Only photographs of small size can be

used in them.