## THREAD LACE.

See Illustration.

Cast on twenty-four stitches and knit across plain.

1. Slip one, knit seven, narrow, over. As a general principle, to wear a well-fitting

over twice, narrow, knit one. 2. Knit three, purl one, knit three, at and near the curvature as thin as the sensitive

3. Slip one, knit five, narrow, over twice, narrow twice, over twice, narrow twice, over twice, narrow, knit two, over | Should there be much pain, however, wrap the twice, narrow, knit one, over twice, nar- toe up in wet cloths with a little arnica tincture row, knit one.

5. Slip one, knit three, narrow, over twice, narrow, knit two, over twice, narrow, knit one, over twice, narrow, knit

6. Knit three, purl one, knit three, purl one, knit four, purl one, knit three, purl one, knit three, purl one, knit three, purl one, knit five.

7. Slip one, knit one, narrow, over wice, narrow twice, over twice, narrow

twice, over twice, narrow twice, over twice, narrow twice, over twice, narrow, knit two, over twice, narrow, knit one, over twice, narrow, knit one.

8. Knit three, purl one, knit three. purl one, knit four, purl one, knit three, purl one, knit three, purl one, knit three, purl one, knit three, purl one, knit three.

9. Slip one, knit three, narrow, over twice, narrow twice, over twice, narrow twice, over twice, parrow twice, over twice, narrow, knit one, slip one, narrow, pass the slipped stitch over, over twice, narrow twice, over twice, narrow twice.

10. Knit three, purl one, knit three, purl one, knit four, purl one, knit three, purl one, knit three, purl one, knit three, purl one, knit five.

11. Stip one, knit five, parrow, over twice, narrow twice, over twice, narrow twice, over twice, narrow, knit one, slip one, narrow, pass slipped stitch over, over twice, narrow twice, over twice, narrow twice.

12. Knit three, purl one, knit three, purl one, knit four, purl one, knit three, purl one, knit three, purl one, knit seven.

13. Slip one, knit seven, narrow, over twice.

narrow twice, over twice, row, knit one, slip one, narrow, pass slipped stitch over, o.er twice, row twice. over twice,

COVERED V

narrow twice. 14. Knit three, purl one, knit three, purl one, knit four, purl one, knit three, purl c knit nine.

> ie, knit pine, narrow, over knit one, slip one nared stitch over, over twice, over twice, narrow twices at first row.

SISTER SUE.

# DR. HANAFORD'S REPLIES.

IN-GROWING NAILS .- It is natural for the nails to grow parallel with the toe. The usual cause of in-growing nails is the wearing of boots which are too short and too narrow, not affording suffi-

twice, narrow twice, over twice, narrow, boot will prevent this difficulty, and also corns knit two, over twice, narrow, knit one, and bunions, which all result from abuse of the

purl one, knit four, purl one, knit three, ness will admit, then raise the curved part and cut off as much of it as possible, thrusting under ing nature to effect the rest of the cure.

4. Knit three, purl one, knit three, causes of such "twitching" may be many. Prompurl one, knit four, purl one, knit three, I linent among them are excessive use of the eyes. particularly when the light is deficient, nervous derangement, caused more frequently than othertwice, narrow twice, over twice, narrow of the nerves as the spices, cloves and strong acids twice, over twice, narrow twice, over of which vinegar and lemons are good representa-

Do not use the eyes to any extent by artificial light, as in reading fine print and sewing on dark cloth, or use them for any considerable time without some change of employment, especially if the head is upusually hot. This heat may be aggravated by the excessive

use of the fats, oils, sweets and starches, causing an inflammatory condition of the system. In the matter of cure, discontinue the causes

already referred to, and apply wet cloths to the the lids at night, the cloths to be thick enough to. remain wet all night, thus removing the heat

The sunlight is an excellent tonic for the eyes, -that obtained by exercise in the open air, and by placing the face in the strong rays of the sun, as at a window, the eyes being closed, the light

The eyes may be extensively used if we do not strain them, not making any effort to compel them to see, but simply opening them, letting them see,

#### KNITTED INSERTION. See Illustration.

Use No. 30 or finer thread, as you please. Cast on sixteen stitches; knit | kn 3 together, o, kn 6, o, n, kn 1. across plain.

1. Put thread twice around needle, seam two stitches together, knit seven, bind one over the last knitted one, knit one, bind again, knit one, bind for the third time, put thread over four times, knit two together, kuit one, thread over 5, kn 5, o, n, kn 1. twice, seam two together.

2. Thread over twice, seam two together, knit two stitches and one loop, seam one loop, knit one loop, seam one loop, knit six, thread over twice, seam

two together. 3. Thread over twice, seam two together, knit twelve, thread over twice,

seam two together. Commence again at first row. Syracuse, N. Y. MISS S. L. S.

## USES OF SWEET-OIL.

If green blinds are dingy and faded, wash and rub on a little sweet-oil.

For the earache, drop one drop of sweetoil up in the ear and place a piece of cotton in the outer ear.

A few drops of sweet-oil will greatly help the running of the carpet-sweeper, sewing-machine and clothes-wringer.

Sweet-oil and putty powder, followed by soap and water, make one of the best medicines for brightening brass or copper. To keep polished steel from rusting after cleaning, or when not in use, take a cloth with a little sweet-oil on it and wipe the steel over so that the surface may have a

very light but warm coating of oil. Pure sweet-oil rubbed thoroughly all over the body, rubbing in all that the skin will absorb, will be found of great benefit to infants, delicate children, the aged, and any one who is thin or not strong. It is nutritious and strengthening, and given in this way the system is furnished with fats it needs and could appropriate in no other way, as in case of weakened digestion, etc.-Good Housekeeping.

# TORCHON INSERTION.

Cast on 26 stitches.

1st row-Sl 1, kn 2, o, n, kn 3, o, kn d 2 togetherat back; kn 1, n, o twice, purl a 5, o, kn 2 together at back, kn 3.

2d row-Sl 1, kn 2, o, n, kn 0. kn 6, o, n, kn f. 3d row-Sl 1, kn 2, o, n, kn



Torchon In together, o twice; purl 7 gether at back, kn 2, o, n, kn 4th row-Sl 1, kn 2, o, n, k

kn 7, o, n, kn 1 5th row-Sl 1, kn 2, o, n, kn 2, n kn 3, o, kn 2 together at back; purl . o, kn 4, o, n, kn 1. den 6th row-Sl 1, kn 2, o, n, kn 9, purl

kn 6, o, n, kn 1. 7th row-Sl 1, kn 2, o, n, kn 1 kn 5, o, kn 2 together at back; pu o, kn 5, o, n, kn 1.

8th row-Sl 1, kn 2, o, n, 1 kn 5, o, n, kn 1. 9th row-Sl 1, kn 2, o, n, n, o, kn

10th row-Sl 1, kn 2, o, n, kn 7, purl 7, kn 4, e, n, kn 1. 11th row-Sl 1, kn 2, o, n, kn 2, o, kn

2 together at back; kn 3, n, o twice, purl 3, o, kn 2 together at back, kn 4, o, n, kn 1. 12th row-81 1, kn 2, 0, n, kn 8, purl NOTE.-Si, slip; kn, knit; o. over; n, narrow.

RIGHT AND L. ... POSE," Tirst row: Two te in sixth stite! chain 2, 3 t e in same stitch; \* sk! 3 te in third stitch, chain 2, 3 te in said

repeat from \* 3 times, turn.

Second: Chain 3, 3 te in



group, repent to end of Third: Chain 4. s c n previous row, repeat 4 tim Fourth: Chain 3; 3 t c, ch. loop made by 4 chain, repeat 4 tin-

Fifth: Like second row, only, in 1 instead of a single crochet, put 16 t c and co into loop made by second row, laying founda,

Sixth: Chain 3, 1 t c between last two

hain I, te again, chain I, and te all the around scallop, finish like third row, turn. Seventh Like fourth row, to scallep, tl , atch into third, repent till you have 7 scallo, chain 3 at a time, catching here and there, in a direct line across top of scallop, on under side, to next row, which will be made like second. With it scallop, a pretty insertion is made. M. F.

#### HOME-MADE CANDIES. Chocolate Creams.

One pint, or one pound of the fine white sugar dissolved in three table spoons of water, filtered if possible Put this on the stove and boil steadily will undoubtedly be small, dwarfish, and

until it snaps with little puffs of vapor. While this is boiling dissolve threequarters of a teaspoon of arrowroot wit one teaspoon of cream, stirring it until

perfectly smooth. When the syrup is puffing and snap ping, draw it to the back of the stove and stir in the arrowroot, letting it sim mer three minutes, stirring it all th time. Then remove it from the sto quickly and beat with a spoon until it cold, adding the flavor when nearly cool

You can have different flavors, such as vanilla, lemon, orange, cocoanu almond, etc., by dividing the syrup.

se rolled into small balls, and this is the so much as I thought I would. nost difficult part. This is done by takng a teaspoon of the mixture, pressing ind rolling it on a smooth surface. Con- English violets, which I planted in ectioners have glass or marble slabs for box and kept shaded and moist, until he purpose. Keep the syrup in a pan of hot water, that it may not harden too made for them, for I had resolved to nuch for molding.

Meanwhile have two squares of pow- to their culture, and to see what change dered chocolate melting without water or milk in a cup or kettle with a rounded base, convenient for rolling the creams. Drop them in the melted chocolate, three or four at a time, shake the pan gently and increased, until their number was till they are coated brown, then take

em up with a wire spoon or a darning dle in a long handle, and set them to . It is rapid, steady work after the o is ready, for if it sets there is little

"ying to mold creams. starch cannot be used in place arrowroot, with good results.

> Peppermint Drops. int and wintergreen drops are d after the ice-cream course, if possible, any disturbance

are made the same as the chocolate creams, using half the quantity of arrowroot given in that recipe, and flavoring with either mint or winter-

Roll the mixture on a marble slab, and cut out in discs about the size of a quarter of a dollar, using the top of a papper or salt box for this purpose.

F TOMATOKS .- Select ripe, sound I heald, peel and helve them, and place in a porcelain kettle. Let them cook thoroughly, stirring occasionally to make them cook evenly this will also break them up more and prevent burning. Have the glass jars close by the stove. They should be placed on a folded towel wrung out in warm water, and a silver tablespoonplated will do-should be in the jar. The silver conducts the heat rapidly, and with the towel prevents the jar's breaking. While the tomatoes are boiling, dip out with a pitcher, and when the jar is almost full remove the spoon; then add enough temato to overflow the jar, and screw on the cover. In an hour or two you will find that you can give the cover an extra turn. I have been explicit, because we enjoy our canned to matoes so much, we want others to have th full benefit of our experience, and success often depends on the little things. We can insure perfect success if this rule is closely followed. JOHN'S DAUGHTER.

## ENGLISH VIOLETS.

'tept moist, not wet.

thrive and bloom in any kind of soil, and under the most adverse conditions; "tis true, indeed, that they will live and grow and bloom and fill the air with a rich perfume, but the plants and flowers

For years and years before ever I had seen English violets, I had longed to have a bed of them. And a few years since I was delighted beyond measure at receiving from a lady some half dozen plants of "real, true English violets," which I thoughtlessly planted in a bed that was high and dry and in the full blaze of the sun nearly all day long. Here the violets grew, and increased and bloomed. but alas, the plants were so dwarfish and scrawny, and the flowers so tiny, and pinched, and ugly, and their fiagrance was not at all pleasing to me, it was strong and rank, and too suggestive of orris root, and so I concluded, reluc-After it is beaten sufficiently, it is to tantly, that I did not like English violets

> Late in May last I received from an other lady another half dozen plants of such time as I could have a proper bed change my mode of procedure in regard of soil and situation would or could do for them. The last week of August came on apace before I could get the bed made, and, meantime, the violets had grown more than doubled. Eventually the bed was made, it extend d along the whole length of a plazza facing the east, was two feet wide and eighteen inches deep. I had the old ground removed entirely, and the bed filled in with fresh, light, rich, friable soil. Into this bed the violets were transplanted the last W gust. Here I could attend to them daily. ecasionally stirring the soil, and sprinsling them whenever the soil became the

Under these conditions the violets have done wonderfully well. Many of them are now, (the sixth of October,) bloom. The flowers are quite perfect, they are almost as large as our purple wild violets, and they are-joy to relatedelightfully fragrant. And I fancy that ther season's high culture will bring them to a still higher state of perfection. Riverside, W. Va.

### MOON PLOWER, IPOMESA NOOTI-PHITON.

This is a rapid climbing plant, with pure white flowers about five inches in diameter, moon-like in appearance, expanding at night and very attractive. A great deal of attention has been given it within a short time. It first attracted general potice in this country, in a garden in the suburbs of Washington, where the verandas and arbors were covered. with it, some two or three years ago, attracting so much attention on meonlight nights that thousands of people came to view it. An article in the American Garden describes it as presenting one of the most beautiful sights on a moonlight windows, and newspapers will polish night in autumn, to see hundreds of these flowers, like gigantic white butterflies. Use a soft pine stick to cleanse the accuamong a green mass of leaves. Plants | mulation of dust from the corners of the set out in May will make a growth of sash. Ammonia will give the glass a twenty to thirty feet in one season, com- clearer look than soap. One wishing to cultivate English vio- mencing to bloom in July and continuing ... Keep on hand a good supply of bolts, lets to perfection must plant them in a till cut by frost. It is so easy of culture screws, nails and tacks, together with a moist, partially shady place, and their that thousands of gardens and buildings a screw-driver, gimlet, hammer and hatchbed must be wide and deep, and composed ought to find a place for it. It can easily wet, so as to be prepared for emergencies of a light, friable, mellow soil, enriched be trained along stone walls, fences, dead which call for these articles. It is very with old manure from the cow-yard; the trees or stumps, and will readily cling to well to keep putty, also, and learn to be soil should be frequently stirred, and string or wire for shade on verandas. your own glazier when you live far from This plant is worthy of a great deal of | professional ones. At one time I was under the impression attention and should be generally cultihat English violets would grow and vated. It is not hardy in the northern

### MOTSEHOLD RECIPES

BEAN Sour .- Sometime ago some one juired for directions for making bean soup. I have noticed only one answer, and though I have no doubt but that would be very nice, I thought I would tell her how we make a very inexpensive soup that is much liked. I can give no exact rule, but should think that a quart of beans would make sufficient soup for a large family. Pour off the first water after it comes to a boil, as it is apt to taste too strong, then add much more hot as will be needed. When beans are bolled soft, begin to stir and contin doing so at intervals until they are all bro. up, then add outter, cream, sugar and sait to s. the taste. Should the two former not be av. ble, a small piece of salt pork may be bot

the soup instead. To FRY HAM .- When frying hat putting it in the oven, instead of cookin the usual way on the stove.

To PACK HAM .- Ed. Household ing in a late number, a method of packing by cooking and then laying in lard, I thou would send our way of packing for summe which is much easier. For twenty-five mother packed ham the same way ton, but partly cooking and then i. makes it harder than only cooking it we use this method entirely: Cut to slices, pour a little lard in the bottom place & layer of ham, uncooked, then a then another layer of ham, and a little l tween each layer of ham. Over the lapour enough lard to exclude all air. It vite all summer if care is taken when the ham . to cover that left in the jar with lard.

VINEGAR PIE .- Dear Household :come in and bring a vinegar pie-or my re for one? for I don't see any given which I so well as mine. Mix three tablespoonful flour with three tablespoonfuls of molasses, add three tablespoonfuls of sugar, three to spoonfuls or water, and three tablespoonfulvinegar, beat the mixture till there are no lumps, add a pinch of salt, a small lump of butter, and a AUNT JANE E little grated nutmeg. Westboro, Mass.

PICKLED FIGS. - Select figs of a fair size and good quality. When they are just swelling to ripen, but not soft, pick without bruising, and let them stand in salt and water two or three days. Then take them from this pickle, put them in a glass or earthenware jar, (not glazed,) pour over it so as to entirely cover it, scalding hot vinegar sweetened with good brown sugar, one pound to the gallon, highly flavored with unground mace, cloves, pepper and allspice. The sugar and spices should be put in the vinegar be fore setting it over the fire to heat. If the figs are entirely immersed in this preparation, pu away in a cool place, they will keep good a year or more, although they are ready for use in few days. This recipe is for Katle Stuart w asked, in a late number, how to prepare figs. It

FRUIT PUDDING .- Cut in pieces one or ange, one banana, two figs, a few raisins, and a few nuts (any kind.) Soak one-half box of gelatine in one half pint of cold water, then add one-half pint of hot water, and sweeten and flavor to taste. Pour it on the fruit, and let It stand till stiff. Boll a custard, leaving parts of the whites of the eggs for the top. When ready, serve. Turn the jelly in a dish, pour on the custard, and put the beaten whites on top.

CHOCOLATE FROSTING .-- For one loaf take one-eighth cake of chocolate, one fourth best), and one teaspoonful of vanilla. Boil until it thickens.

GINGER COOKIES .- Nell, in a late number, asks for a recipe for ginger cookies requiring sour milk. I have one that I think she will like.

them without leaving dust and streaks.

-A sponge is excellent for washing