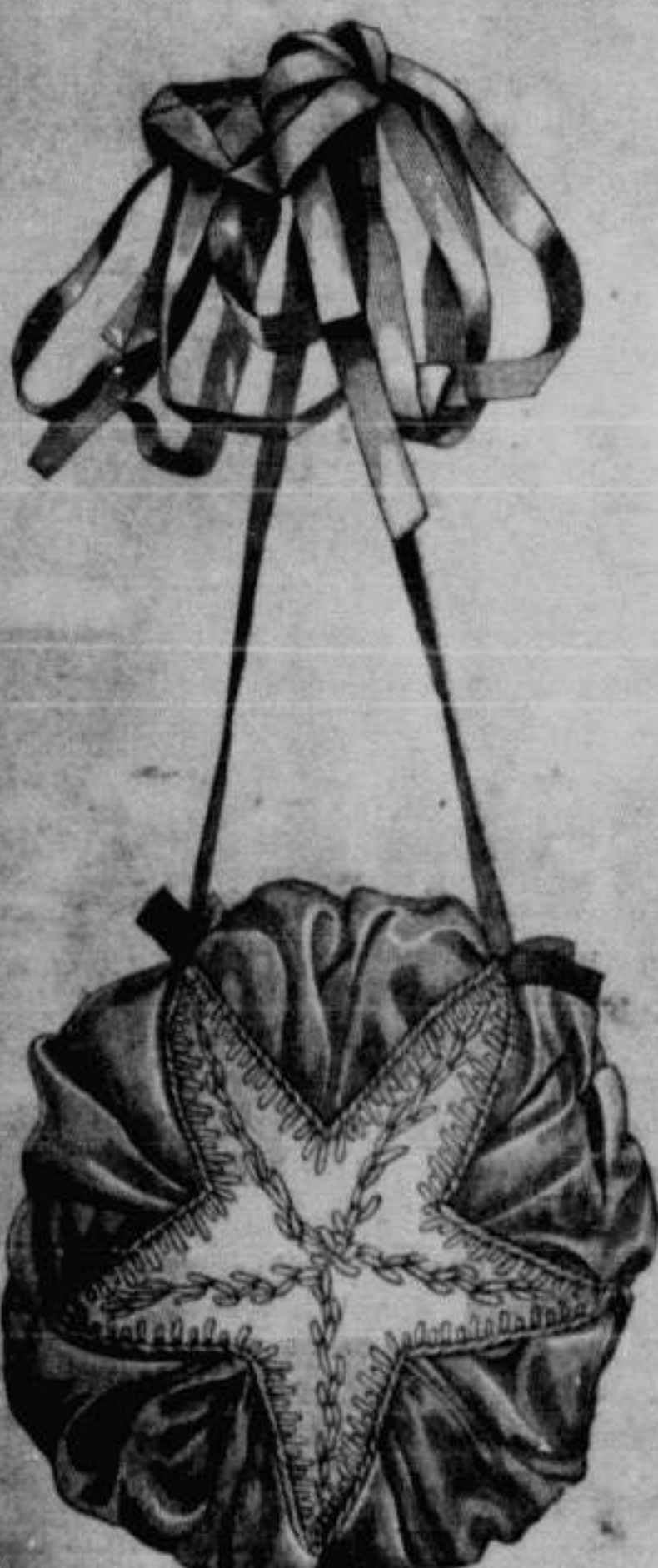


HANGING PINCUSHION.

This unique pincushion is made of linen over a silk cushion. First cut two circular pieces of muslin, each four and one half inches in diameter, sew together and fill with curled hair. Then take a bias piece of yellow China silk, four inches wide and twenty-two inches long, sew together the ends, gather both edges and draw up around the cushion, fastening in the center of the cushion. Cover this with a five-pointed star on each side. The star is made of fine linen, four and one half inches from point to point. The points are worked in long and short buttonhole-stitch with B. & A. white wash silk; from the middle going down each point are rays worked in herring-bone stitch. Cut out the stars and place them point for point over the cushion, allowing the silk to puff gracefully between them, and sew securely. Upon two points sew two ends and two loops of baby ribbon, and form the remainder of two yards of ribbon into loops and ends at the top of the five-inch suspension ends.

These cushions are quickly and easily made, and would make very pretty and acceptable presents for Christmas. Of



HANGING PINCUSHION.

course, you are all preparing for that happy season, now that the days are long and one has leisure.

Try making starch for collars in this way: Take the necessary amount of good starch and dissolve in a little water. Cook three-fourths of it for ten minutes, stirring it often, and when it is partly cool add the other fourth. It will be both white and stiff.

For washing half a dozen blankets, select a bright, windy day in October, use half a pound of borax dissolved in four quarts of boiling water, with half a pound of white soap cut up in it; add plenty of warm water. Apply a little borax to soiled spots, rubbing slightly, then gently squeeze the suds from the blankets. Rinse in lukewarm water, the same temperature as washing suds, stretch and dry quickly.

Stains caused by sewing-machine oil may be removed by rubbing the spots in a weak solution of ammonia before washing the garment.

To preserve the color of black gingham or satine gowns, previous to washing dip them in boiling suds or in salt and water.

LEMON SEED LACE.

Cast on eleven stitches and knit across plain.

1. Knit three, over, narrow, over, narrow, over four times, narrow, over, narrow.
2. Knit four, purl one, knit one, purl one, knit four, over, narrow, knit one.
3. Knit three, over, narrow, knit one, over, narrow, knit four, over, narrow.
4. Knit eleven, over, narrow, knit one.
5. Knit three, over, narrow, knit two, over, narrow, knit three, over, narrow.
6. Knit eleven, over, narrow, knit one.
7. Knit three, over, narrow, knit three, over, narrow, knit two, over, narrow.
8. Knit eleven, over, narrow, knit one.
9. Knit three, over, narrow, knit four, over, narrow, knit one, over, narrow.
10. Knit eleven, over, narrow, knit one.
11. Knit three, over, narrow, knit five, over, narrow, over, narrow.
12. Bind off three, knit seven, over, narrow, knit one.

Lowell, Mass. Mrs. PARKHURST.

DIAMOND NORMANDY LACE.

Cast on 37 st and knit across plain. First row—Slip 1, k 2, o twice, p 2 tog,



DIAMOND NORMANDY LACE.

k 8, n, o, k 3, o, n, k 9, n, o, k 3, p 1, o, k 2.

Second row—K 3, o, k 5, o, n, k 7, n, o, k 5, o, n, k 7, o twice, p 2 tog, k 3.

Third row—Slip 1, k 2, o twice, p 2 tog, k 6, n, o, k 7, o, n, k 5, n, o, k 1, n, o, k 1, o, n, k 1, p 1, o, k 2.

Fourth row—K 3, o, k 1, n, o, k 3, o, n, k 1, o, n, k 3, o, k 9, o, n, k 5, o twice, p 2 tog, k 3.

Fifth row—Slip 1, k 2, o twice, p 2 tog, k 4, n, o, k 11, o, n, k 1, n, o, k 1, n, o, k 5, o, n, k 1, p 1, o, k 2.

Sixth row—K 3, o, k 1, n, o, k 3, o, n, k 2, o, n, k 1, o, k 3 tog, o, k 13, o, n, k 3, o twice, p 2 tog, k 3.

Seventh row—Slip 1, k 2, o twice, p 2 tog, k 5, o, n, k 9, n, o, k 3, o, n, k 1, o, n, k 3, n, o, k 1, n, o, k 1, n, k 1.

Eighth row—Bind off 1, k 2, o, n, k 1, o, n, k 1, n, o, k 1, n, o, k 5, o, n, k 7, n, o, k 5, o twice, p 2 tog, k 3.

Ninth row—Slip 1, k 2, o twice, p 2 tog, k 7, o, n, k 5, n, o, k 7, o, n, k 1, o, slip 1, n, pass the slipped st over, o, k 1, n, o, k 1, n, k 1.

Tenth row—Bind off 1, k 2, o, n, k 3, n, o, k 9, o, n, k 3, n, o, k 8, o twice, p 2 tog, k 3.

Eleventh row—Slip 1, k 2, o twice, p 2 tog, k 9, o, n, k 1, n, o, k 11, o, n, k 1, n, o, k 1, n, k 1.

Twelfth row—Bind off 1, k 2, o, k 3 tog, o, k 13, o, k 3 tog, o, k 10, o twice, p 2 tog, k 3. Repeat from first row.

CHOCOLATE COOKIES.—Beat the whites of two eggs to a stiff froth, and stir gently into them the following ingredients, which have been mixed by sifting: Two ounces grated chocolate, four ounces powdered sugar, one ounce flour. Drop the mixture by the teaspoonful on buttered pans or paper, and bake slowly for about twenty minutes in a rather cool oven. Sift with powdered sugar while warm.

VALUE OF BORAX.

Borax is an excellent washing powder. The women of Belgium and Holland are noted for their snowy linen; they attain this desired result by the use of borax, a handful to ten gallons of water. Borax, being a neutral salt, does not injure the most delicate fabric.

Water in which borax has been dissolved is excellent to wash all kinds of lace, also all kinds of woollen goods, flannel, cashmeres and blankets.

If red table-cloths are washed with borax, instead of soap, they will not fade.

Starch, which is made by using a teaspoon of borax and two tablespoons of starch, adds an extra fine gloss to the clothings.

Rinsing children's garments in borax water is said to make them fire-proof, that is, if the clothing catches fire, it will smolder instead of making a blaze.

A little borax put with the water in which windows are washed will help to clean them more easily. It is also excellent for oilcloths.

If moths infest the furniture, they can be removed by dusting the crevices with powdered borax.

Borax sprinkled with clothing and furs, which are kept air-tight, is said to be a preventive for moths.

Silver ware is easily cleaned by immersing in strong borax water for several hours; the water should be boiling let when silver is put in.

Borax is also useful in toilet purposes; the mouth washed out with it makes the breath purer and sweeter.

It cleanses the hair, although only a very little should be used, as it makes the scalp dry; the hair should be thoroughly rinsed in clear water.

Borax Curd Soap is very convenient in the household; it is made as follows: Dissolve three ounces of borax in two quarts of warm water; add to this two pounds of bar soap, sliced fine; stir all together in a jar and set in a warm place until all is melted, stirring occasionally. When it is cool it will form a jelly, one tablespoon will make a strong lather in a gallon of water.

SACHET BAG.

Take four pieces of different colored two-inch ribbon, each one-half yard in length. Now sew the four strips together, leaving five inches open at each end. You now have a piece of silk or satin, whichever your ribbon may be, in shape like a half-sheet of note paper, with five inches on each end not fastened together. Now fold your silk over so that it forms a three-cornered bag, with eight ends of ribbon loose. Make a row of stitching down the one side just above the ends. Now place a layer of cotton within, and a small packet of sachet powder. Sew up the other side the same as you did the first. Lastly, ravel those eight ends all the way until you come to the stitching. Bay a rod such as is used for banners, and tack the top of the bag to the little rings of the rod. Try it, and you will find it will not give much trouble in making and will be a beautiful ornament.

Mrs. C. H.

Common salt is said to be one of the best agents for cleaning marble, such as wash-basins, sink-fixtures, and the like. It requires no preparation, and may be rubbed directly upon the tarnished surface, removing any incrustations or deposits at once, leaving the marble shining and clean.

WEEKLY CARE OF CARPETS.

Carpets need never know the wear and tear of a broom if one only begins right. Take a clean carpet and sponge it once a week and it will look brighter and really be cleaner than with a bi-weekly "digging," with a broom. This saves all removal of ornaments or furniture from the room to secure it from the dusty atmosphere the average sweeper creates, and simplifies the weekly cleaning greatly.

Carefully dust all the picture-frames and wires or cords, all brackets and ornaments, as well as the doors and baseboards and all articles of furniture, then you are ready to begin on the carpet.

A fifty-cent sponge will last for years to sponge a half-dozen carpets weekly. Take a pail of warm water and put in a bit of soap to soften it, or two teaspoonfuls of liquid ammonia is still better. Set the pail on a cloth or newspaper and set the dust-pan beside it. Begin in one corner, wring the sponge so it will not drip, and wipe over a space perhaps two feet square, then pick from the sponge all the hair, lint or other foreign substance that adheres to it and place this on the dust-pan, then wet the sponge again, wring out and repeat over another little space. The operation is full as quick as sweeping and "help" have invariably preferred the method after one trial; though, woman-like, they have objected before the first trial, they have never desired to return to the old method.

If one is given to making daily litter, a carpet sweeper will in five minutes do all that is necessary each morning between the regular sponging days. One pail of water will cleanse two carpets on ordinary square rooms. Carpets last longer and look better thus treated, and the usual "dusting" is lessened two-thirds at least.—Good Cheer.

Salted Almonds.

The following recipe is published in answer to a request for the same:

The very best-quality of Jordan almonds is necessary, and are usually sold in markets, shelled, at about sixty cents a pound. Paper-skin almonds will not do for the purpose.

To salt a cup of shelled almonds, pour boiling water over them, and when they have rested a moment, drain it off, and rub the skin of each almond with the thumb and finger. Spread the almonds on a pan for about five minutes in the oven to dry. Put a tablespoon of pure olive oil over them, toss them so that they are thoroughly coated, sprinkle a heaping tablespoon of salt over them, and toss the almonds again in this. Let them then rest in a cup for an hour. At the end of this time, spread them on a pan in a rather quick oven, and let them remain for five or ten minutes, or until they are turned an even golden brown. Stir them occasionally while browning. They must be crisp, and very delicately colored. Put them on the table at the beginning of the dinner, with the olives and pickles, and in any low ornamental dish. They are sold at the confectioners for \$1 a pound.

Every housekeeper should learn That the pulp of a lemon rubbed on the roots of the hair will stop ordinary cases of falling out.

That corks may be made air and water tight by keeping them for five minutes entirely immersed in melted paraffine.

That rain-water and white castile soap, in a lukewarm suds, is the best mixture in which to wash embroideries.

For the Invalids.

WHEAT CAKES.—Sift a quart of Graham flour into a bowl. Make a hole in the centre and stir into it gradually two-thirds of a pint of ice-cold water—that is, stopping to make a bit of dough with each teaspoon of water before more is added.

After the water is all added in this way, mix very thoroughly, or beat with a mallet to incorporate more flour and air. To do this, beat into a thin sheet; sprinkle on more flour; double over half, and pound quickly around the edges to keep in as much air as possible.

Repeat the process, and keep up the beating for at least three-quarters of an hour. Then roll as thin as the blade of a knife, and bake quickly in a hot oven. Turn carefully, and brown upon both sides. It will be found nice and crisp and quite tender. These are very nice for people who are either dyspeptic or diabetic.

EGG LEMONADE.—Beat the white of an egg to a stiff froth; then mix it with the juice of a small lemon, and a level teaspoon of sugar. Add a half-pint of cold water; stir thoroughly, and use at once. It will not do to let it stand.

LEMON OATMEAL GRUEL.—Rub one tablespoon of fine oatmeal smooth, in a little cold water. Stir into this three pints of boiling water. Cook until the quantity is reduced to two pints. Let it cool and settle, then pour the clear gruel from the sediment. Add the juice of a lemon, and sugar to sweeten. This may be served cold or hot, but if served hot, it must be reheated before the lemon juice is added. It will not be so good if heated after the lemon is put in. This is specially suitable for fever patients.

FRUIT EGG-NOG.—Beat the white of one egg to a stiff froth. Add a tablespoon of white sugar, then beat again. Next, add the yolk of the egg and beat again. Then add a tablespoon of milk, one of cold water, and one of raspberry juice, or the juice of any other fruit preferred which is not tart enough to curdle the milk. Prepared fruit juice may be used, if out of season for fresh fruit. Serve at once.

LEMON EGG-NOG.—Prepare the eggs as above, using two table- spoons of water, instead of one of water and one of milk. Then put in a teaspoon of lemon juice instead of the fruit juice. This is very nice.

SISTER MARY ANGELA.

LINEN PIN-CUSHION.

This pin-cushion, which is a charming present to a bride, is made by covering a round pin-cushion with an embroidered white linen slip.

Cut two rounds, eight inches in diameter, from a piece of cotton cloth, and stitch them together, leaving a small space for filling them. These may be used for this purpose, but an all-wool filling is much nicer.

Overseam the place left for filling, and cut two pieces of fine white linen of the same size for the outer cover.

Embroider one of these pieces with the tiny white-eyed daisies, or call innocents, working the centres with a dot of yellow, and the stem and leaf with pale green.

Seam the two rounds of linen half way together and draw the slip over the pin-cushion, overseaming the other half of the round.



Linen Pin-Cushion.

Full white lace, four inches wide, around the seam, placing a narrow heading of lace insertion, that can be used with ribbon, just above the lace frilling.

Through this insertion run white baby ribbon, tying four bows at equal distances around the cushion.

Two eggs, two-thirds cupful water, one cupful sugar, two cupfuls flour, four tablespoonfuls melted butter, one teaspoonful

Mrs. Marshall's full baking powder. Serve Cottage Pud— with a foam sauce made with ding. one-half cupful butter, one

cupful sugar, one-quarter cupful boiling water; white of one egg beaten stiff, two tablespoonfuls fruit juice, one tea-

spoonful vanilla, cream, butter and sugar; add fruit juice, then boiling water; flavor and beat in the white of egg. Serve hot.

LEMON JELLY.—Soak one box of gelatine one hour in cold water enough to more than cover it. Add one and one-half cups of sugar, cup of lemon juice and one quart of boiling water; strain and garden.

COFFEE JELLY.—Soak one box of gelatine one hour in cold water enough to more than cover; pour on it one and one-half pints boiling water, add one pint of sugar and one pint strong coffee. Strain and harden. Serve with whipped cream.

PIEAPPLE TRIFLE.—Soak one box of gelatine one hour in cold water. Put it into a deep dish with two cups sugar, one pineapple peeled and chopped finely, the juice and grated rind of a lemon. Let it all stand one hour, then pour over it three cups of boiling water, then strain through a cloth, squeezing it well. Set on ice, and when it begins to harden stir into it the whites of three eggs beaten to a stiff froth. Strawberries, raspberries or oranges may be used instead of the pineapple.

APPLE CHARLOTTE.—Strain one pint apple sauce; add, while hot, two tablespoonfuls gelatine previously soaked in cold water. When nearly cold add one pint of whipped cream and one cup of sugar.

FLUFF.—Heat one quart of milk; add three tablespoonfuls cornstarch, wet up with a little cold milk, and stir into the hot milk. Let it cook slowly fifteen minutes, stirring occasionally; then add two-thirds cup of sugar, and when dissolved add the stiffly beaten whites of four eggs, and flavor. Set away in mold to harden. Make a soft custard of the yolks of the eggs and one pint of milk, and, when ready to serve, pour around the mold of "fluff." A pretty dish.

QUAKING CUSTARD.—Soak one-quarter box of gelatine one hour in cold water to cover. Heat one pint of milk and pour it over the yolks of three eggs well beaten with three-quarters cup of sugar; stir this all over the fire until it thickens, then add the soaked gelatine, stirring until dissolved. Flavor, mold and harden. When ready to serve, turn on a dish, and pile about it the whites of the three eggs beaten stiff with three tablespoonfuls of powdered sugar.

COFFEE CREAM.—Soak one-half box gelatine in cold water one hour. Heat a pint of milk and add a large cup of sugar; when this is dissolved, turn the milk over the gelatine and add one-half pint of cream and a large cup of strong coffee. Strain into a mold and set away to harden.

COFFEE CREAM (2).—Soak one-half box of gelatine in cold water one hour. Put one-half cup of ground coffee into a pint of boiling milk and allow it to stand ten minutes. Strain through a thick cloth upon a cup of sugar, and then add the yolks of three eggs well beaten. Stir the whole until it becomes creamy, then add the gelatine and stir until it is dissolved. Set away in a cool place, and, when it begins to harden, whip and add a cup of cream.

PINEAPPLE SPONGE.—Soak one-half box of gelatine one hour in one-half cup cold water. Chop one small pineapple and put it in a sauce-pan with one cup of sugar and one cup of cold water. Simmer for ten minutes, add gelatine and strain; when partly cold, add the beaten whites of four eggs, and stir until it begins to thicken. Let it harden, and serve with soft custard.

CARAMEL CUSTARD.—Put one cup of sugar in a frying-pan and stir until it is melted and browned. Now pour on it two-thirds of a cup of boiling water; this will make the sugar crisp again, but allow it to simmer and it will quickly melt. While the caramel is softening, beat four eggs and add to a quart of milk; then stir in the caramel until well blended. Bake and serve very cold.

PEACH CHARLOTTE.—Soak one-half box of gelatine, one cup sugar and a dozen halves from a can of peaches for one hour together. Pour on one cup of boiling water; stir well and strain. When ready to congeal, whip a cup of cream, add a pinch of soda and stir into the mixture quickly. Set away to harden.

TAPIOCA CREAM.—Soak one cup of tapioca two hours in one quart of milk. Put in a double boiler and cook until the tapioca is clear; add one cup of sugar and the well-beaten yolks of three eggs. Cook five minutes, take from the stove and add the beaten whites of the eggs. Flavor, and serve cold.

TUTTI FRUTTI.—Put in layers, in a pretty dish, four sliced oranges, four sliced bananas and one box of strawberries with one cup of sugar sprinkled over. Pour over it a soft custard made

—In order to have the oxalis flower to perfection during the winter months, they should be so placed as to be fully exposed to the sun as much as possible. They will grow well enough in any light situation, but if flowers are wanted they must be exposed to the sun.