

**Chocolate for Filling.**—One cup each of chocolate and cream, one teaspoonful of butter, one cup of sugar. Flavor with vanilla. Roll until it thickens and spread on at once.

LYDA ROBERTSON.

**SOFT CHOCOLATE CAKE.**—One egg, one-half cup each of butter and cold water, a small quantity of nutmeg, two cups of flour, and one teaspoonful of baking powder. Bake in three layers.

**Soft Chocolate for Filling.**—Four squares of grated chocolate cooked in one teacup of water, one teacup of sugar, a piece of butter the size of a walnut, thickened with three teaspoonfuls of flour, stirred smooth with two-thirds of a cup of milk or cream. Cook thoroughly, and flavor with vanilla.

**LEMON SPONGE.**—Pour over one package of gelatine one pint of cold water, let it stand for a while, then add one-third pint of boiling water; set on the fire till boiling, add three cups of sugar, and four lemons cut and squeezed. Strain, and when beginning to get cold (firm) add the well beaten whites of six eggs, beat all together and pour into moulds. It may be eaten with a boiled custard made with the six yolks of eggs.

**CASSEROLE OF ORANGES.**—Six of eight oranges, three fourths ounce of gelatine, one pint of cold water, one-fourth pound of lump sugar. Soak the gelatine in the cold water a quarter of an hour, then put in the sugar and a gill or a pint of cold water, bring it to the boil, prepare your oranges; pull off all the pith, take out the seeds; after the gelatine, sugar and water have boiled five minutes; remove the scum and put in the oranges, boil three to five minutes; pick the oranges out of the liquor and put in a sieve, when cold arrange in your mould all around, standing lengthways one after the other; pour syrup all over and wait till cold.

MRS. C. E. T.

**TRANSPARENT PIE.**—One egg and the yolks of two, a lump of butter the size of half an egg, one cup of sweet milk, half a nutmeg. Bake with one crust and frost. This is excellent.

KANSAS READER.

**GINGER COOKIES.**—One pint of molasses, one cup of sugar, two eggs, one teaspoonful each of soda, pepper, and ginger, one tablespoonful of cinnamon, and one cup of butter; mix rather stiff.

RUTH A. E.

**CLAM CHOWDER.**—Fry six slices of nice fat salt pork to a nice brown in the iron kettle you will make the chowder in. Then slice an onion in the hot fat. On no account allow it to scorch. Add six potatoes cut in thick slices. Pour on the juice from a quart of clams, and add enough water to cover the potatoes. When they are done add the clams and season to taste. Let it boil up but once. Heat one pint of milk and pour it over some crackers or hard biscuits previously arranged on a platter or deep dish. With a ladle dip the chowder on to the soaked biscuits.

MAUDE S. FEASLEE.

**TO CAN TOMATOES.**—Pick out such tomatoes as you wish to can, pare by pouring on boiling water, slice in thick slices, pack closely in new or perfect cans, then fill each can with water, thereby saving room, put into your wash boiler and fill to the top of the cans with cold water. I put nails or bits of iron under each can, and place sticks between the cans so they will not rock and break. Boil one hour with the top and ring on leaving off the rubber. After they are cooked enough the jars will not be full, so fill them up full of one already cooked.

MRS. H. B. JOHNSON.

**CORN MEAL GEMS.**—Two and one-half cups of flour, three-fourths cup of meal, one cup of sweet milk, two tablespoonfuls of butter, four tablespoonfuls of sugar, two eggs, one-half teaspoonful of soda, one teaspoonful of cream of tartar, or two teaspoonfuls of baking powder.

**GRAHAM GEMS.**—One egg, one-half cup of butter, one cup of milk, one-half cup of sugar, and two teaspoonfuls of baking powder; mix about as thin as stirred cake.

**MUFFINS.**—One cup of yeast, one pint of sweet milk, two eggs, and two tablespoonfuls each of melted butter and sugar; beat the butter, sugar and eggs together, then stir in the milk slightly warm, and have as thick as griddle cakes. When light bake in muffin rings.

**CORN STARCH MARBLE CAKE.**—The whites of three eggs, one cup of white sugar, one-half cup each of butter, sweet milk and corn starch, one and one-half cups of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda, flavor with lemon; beat the eggs and sugar together, sift flour, corn starch, cream of tartar and soda together, after all is together, beat ten minutes. For the dark part, take about a cup of the above ingredients and

grate in chocolate to make it black. Take a nice deep tin and put in a layer of the white and then with a small funnel or tube put the dark around in letters or any way to suit your taste. Then put in the rest of the white, and bake in a moderate oven not too slow. This is delicious if made as directed. I always use a common sized coffee cup to measure with, and melt my butter for cakes. Put in the favoring just before baking.

**DOUGHNUTS.**—One cup each of sugar and sweet milk, two eggs, three tablespoonfuls of butter, two teaspoonfuls of cream of tartar, and one teaspoonful of soda; mix as soft as you can roll.

Mrs. W. H. SAWYER.

**ORANGE SHORT CAKE.**—One pint of flour, one tablespoonful of butter, one egg, two teaspoonfuls of baking powder, and milk enough to make a soft dough. Roll half an inch thick, bake in a quick oven, and split and butter.

**Filling.**—Roll and squeeze three oranges and one lemon, take off the peel and chop the pulp (removing seeds and core), add to this enough sugar to make thick enough to spread, not too thick; spread between the parts of buttered cake and serve warm. This can be eaten with or without sauce.

VIRGINIA.

**TAPIoca CREAM.**—Two tablespoonfuls of tapioca soaked over night in warm water, one quart of milk; boil ten minutes with the tapioca, two-thirds cup of sugar, yolks of three eggs, salt and flavor to taste. Beat the whites of the eggs to a stiff froth, add two tablespoonfuls of sugar, spread over the top and brown.

**PREACHER'S CREAM PIE.**—Yolks of two eggs, two-thirds cup of sugar, one-half cup of flour and one pint of milk; mix the eggs, flour and sugar thoroughly, and stir into the milk when it comes to a boil; flavor with lemon. Bake a pie crust, pour the mixture into it, and place in the oven fifteen minutes. Beat the whites of the eggs to a froth, mix with two tablespoonfuls of white sugar, spread carefully over the pie and brown.

**CREAM COOKIES.**—One heaping cup of sugar, one cup of cream, three eggs, two teaspoonfuls of yeast powder, two cups of flour, and flavor.

MIRIAM.

**BROWN BREAD.**—Two heaping cups of coarse, unbolled rye or graham, two scanty cups of granulated Indian meal, one cup of molasses, one teaspoonful each of salt and soda, stir in cold water till all is well intermixed, and of a consistency to pour easily from the bowl. Steam three hours and bake one. Steam in a pan or some tightly covered dish, and do not fill it but about two-thirds full as both meals swell very much. Unless mixed too stiff this makes a tender loaf.

PRUDENCE B.

**INDIAN PUDDING.**—Three tablespoonfuls of Indian meal, one-fourth pint of molasses, a little salt, cinnamon and nutmeg all mixed together; add a quart of boiling milk, with a tablespoonful of melted butter, and bake nearly an hour and a half in a moderate oven.

**FRENCH CAKE.**—Two cups of white sugar, three eggs beaten separately, one-half cup of butter beaten till white with sugar, one cup of sweet milk, three heaping cups of flour, two even teaspoonfuls of cream of tartar, one even teaspoonful of soda, and a little grated nutmeg. This makes two sheets or loaves.

**Frosting.**—Beat the whites of two eggs, one cup of sugar, one tablespoonful of corn starch, and one teaspoonful of extract of vanilla. Take half the frosting and add two tablespoonfuls of chocolate.

**GINGERBREAD.**—One cup of good molasses, one-fourth cup of butter, one tablespoonful of ginger, one teaspoonful of soda, one-half cup of sour milk, and two and one-half cups of flour.

M.

**DELICIOUS RAISIN CAKE.**—One cup of sugar and one-half cup of butter beaten to a cream, one-half cup of milk, three eggs, saving out the whites of two, one heaping teaspoonful of baking powder, and two cups of flour; bake in layers.

**Filling.**—Seed and chop quite fine one cup of raisins, make hard frosting by boiling one and one-fourth cups of sugar with as much water as will dissolve it, until it will string, then pour slowly over the whites of two eggs beaten stiff, stirring until quite cold, then add raisins and spread between the layers.

JENNIE MARYOTT.

**GREEN CORN FRITTERS.**—Grate the corn, and allow one and one-half eggs for every cup full, with a tablespoonful of milk or cream, salt and pepper to taste, put a tablespoonful of melted butter to every pint of corn, thicken with just enough flour to hold together, and fry on a griddle like batter cakes. Test a little first to see that it is of the right consistency.

### BILL OF FARE FOR DECEMBER.

**GEMS.**—Beat three eggs separately until light; stir the yolks, one pint of milk and three cupfuls of sifted flour together. Beat well, add a tablespoonful of melted butter and a teaspoonful of salt, mix well, sift in two teaspoonfuls of baking powder and add the beaten whites of the eggs. Pour into greased gem-pans, and bake in a quick oven.

**LIVER AND BACON.**—Cut a pound of calf's liver into thin slices, scald, and wipe it dry. Slice half a pound of fat bacon thin, put it into a frying-pan and let it cook until brown. Take up on a heated dish and set to keep warm. Dredge the liver with flour, salt and pepper, and fry it in the bacon fat. When done, take it up and arrange on a heated dish, with a slice of bacon on each slice of liver. Add a tablespoonful of flour to the grease in the pan, stir, and pour in half a pint of boiling water. Season with salt and pepper and pour around the liver. Serve very hot.

**POACHED EGGS.**—Break perfectly fresh eggs, and slip one at a time from a saucer into a pan of boiling water; set over a moderate fire for five minutes, take up carefully, and arrange on slices of buttered toast. Season with salt and pepper.

**FRIED HOMINY.**—Take cold boiled hominy, make out in flat cakes, and fry in boiling fat.

**FRIED OYSTERS.**—Drain fresh, plump oysters, roll in pounded crackers, seasoned with salt and pepper, and fry in boiling-hot butter. Serve immediately.

**COLD SLAW.**—Shave a quarter of a head of cabbage fine, put into a bowl; mix a beaten egg, a tablespoonful of mustard, half a teaspoonful of salt, a teaspoonful of sugar and a teaspoonful of vinegar, stir over the fire until thick, pour over the cabbage, and set aside to cool. Garnish with slices of hard-boiled eggs, and serve.

**SWEET CAKES.**—Beat three eggs with two cupfuls of sugar and one of butter. Add half a cupful of sweet milk, flour to make dough, two teaspoonfuls of baking powder, with lemon extract to flavor. Knead, roll thin, cut in small cakes, bake in a quick oven, and dust with sugar.

**VEGETABLE SOUP.**—Wipe a shin of beef with a wet towel; put it in a soup-kettle, with a gallon and a half of water, place over a moderate fire and bring slowly to a boil. Skim, and let boil gently for three hours. Take out the meat, skim off the grease, and add one chopped turnip, one sliced carrot, one sliced parsnip, one root of celery, one cupful of chopped cabbage, one sliced potato, one sliced onion and two tablespoonfuls of barley. Let simmer one hour longer, season with salt and pepper, and serve.

**BOILED FISH.**—Wash a firm, medium-sized fish well in cold water. Wipe it dry, and rub with salt. Wrap it in a thin cloth, sew the edges together, and lay the fish in a fish-kettle. Cover with boiling water, add a tablespoonful of salt and let simmer gently ten minutes to every pound of fish. When done, take up, remove the cloth, turn the fish out on a plate, garnish with sliced lemon and parsley, and serve with caper-sauce.

**THE NORTH STAR.**  
When sunset's purple veil is furled  
Beyond the western verge of day,  
And slowly o'er the darkened world  
The stars come forth in bright array,  
When Venus hides her burning face  
Upon Old Ocean's troubled breast,  
Or weary of his march through space,  
Mars camps behind the mountain crest,  
The sailor on the moonless sea,  
The pilgrim on the trackless plain,  
The bondman panting to be free,  
Turn northward and take heart again;  
For there, above unmeasured heights,  
An emblem of eternal truth,  
Unchanged amidst the changing lights,  
The North Star lifts her crown of youth.

Self-centred in the boundless blue,  
Calm dweller of the vast unknown,  
Forever tender, strong and true,  
Serenely from her distant throne,  
She gazes down the voiceless deep  
While worlds are drifting at her feet,  
And mighty constellations sweep  
Around her like an endless fleet;  
The Northern Lights across her ring  
The glory of their dancing spears,  
The morning stars beneath her sing  
The chorus of Creation's years,  
And while the systems sink and rise,  
And planets to each other nod,  
The light streams from her tranquil eyes  
As steadfast as the Love of God.

### SPIDER-WEB TIDY.

In this, treble means throw the thread over each.

**Make a chain of twelve, join.**

1. (Into chain.) Three chain, one treble, \*three chain, four trebles, repeat from \* four times more, three chain, two trebles, join with single stitch to the three chain at the beginning.

2. Four chain, two trebles in the three chain of last row, three chain, two trebles in the same three chain, (this forms a shell.) \*one chain, one treble in the middle of four trebles of the last row, one chain, shell in three chain, repeat from \* four times more, one chain, join to the third stitch of the chain at the beginning.

3. Six chain, shell in shell, \*three chain, treble in treble of the last row, three chain, shell in shell, repeat from \* four times more, three chain, join in the third stitch of chain at the beginning.

4. Seven chain, shell in shell, \*four chain, treble in treble, four chain, shell in shell, repeat from \* four times more, four chain, join in third stitch of chain.

5. Nine chain, shell in shell, \*six chain, treble in treble, six chain, shell in shell, repeat from \* four times more, six chain, join in the third stitch of the chain at the beginning.

6. Ten chain, shell in shell, \*seven chain, treble in treble, seven chain, shell in shell, repeat from \* four times more, seven chain, join as before.

7. Twelve chain, shell in shell, \*nine chain, shell in shell, repeat from \* four times more, nine chain, join.

Join any number you wish for a tidy, by sewing or crocheting together as the last row is made. Finish with fringe three or four inches deep.

These tidies are very pretty made of No. 8 spool thread.

TENNESSEE.

### THE SIN OF OMISSION.

BY MARGARET S. BANISTER.

It isn't the thing you do, dear,  
It's the thing you leave undone  
Which gives you a bit of a heartache  
At the setting of the sun,  
The tender word forgotten,  
The letter you did not write,  
The flower you might have sent, dear,  
Are your haunting ghosts to-night.  
The stone you might have lifted  
Out of another's way,  
The bit of heartsome counsel  
You were hurried too much to say,  
The loving touch of the hand, dear,  
The gentle and winsome tone  
That you have no time nor thought for,  
With troubles enough of your own.  
These little acts of kindness,  
So easily out of mind,  
These chances to be angels  
Which even mortals find—  
They come in night and silence,  
Each chill, reproachful wraith,  
When hope is faint and flagging,  
And a blight has dropped on faith.  
For life is all too short, dear,  
And sorrow is all too great,  
To suffer our slow compassion  
That tarries until too late,  
And it's not the thing you do, dear,  
It's the thing you leave undone,  
Which gives you the bitter heartache  
At the setting of the sun.

### HOUSEHOLD RECIPES.

**SPONGE CAKE.**—Four eggs, two cups of sugar, two cups of flour, three teaspoonfuls of baking powder, and three-fourths of a cup of boiling water, added last.

**FOUNDATION CANDY.**—Take two cups of sugar (I use the granulated), and one-half teacup of hot water, put it in a pan or kettle, and let it boil fifteen or twenty minutes; don't stir it after the sugar is dissolved; but after the boiling has continued for the above-mentioned time, take a spoonful, hold it up above the pan and let it drip; if it has the last drop followed by a long, hair-like thread, it is done, if not, let it still boil a little longer. Take it off and cool as quickly as possible, stirring as soon as it commences to thicken a little. This is the foundation for various kinds of candy. Cut the roll in five or six pieces, put plenty of powdered sugar on your bread board, take one part of the candy, roll bits in balls, press a hole, and put in two

raisins (seeded); put nuts in another; make part of chopped nuts, raisins, etc. Some I roll in a thin sheet, and cut in squares. Take another portion, squeeze a part of the juice of a lemon, and with a small bit of the grated peel roll into balls. Color a wee bit with cochineal. Dip some in chocolate, and pull some while hot like molasses candy. Put on tissue paper well greased.

M. C. B.

**TART CRUSTS.**—White of one egg, three tablespoonfuls of water, mix the water with one cup of lard, two teaspoonfuls of white sugar, one teaspoonful of salt, and flour to roll quite hard.

JENNIE C.

**STRAINED CORN BREAD.**—One cup of molasses, two cups each of sour milk, corn meal, and flour, one teaspoonful of salt, two teaspoonfuls of soda; steam two hours.

**NUMBER TWO.**—One-half cup of molasses, one cup of sour milk, one and one-half cups of sweet milk or water, two cups of corn meal, one cup of flour, one teaspoonful of salt, one-half teaspoonful of soda; steam three hours.

MRS. C. D. BENNETT.

**COLD CREAM.**—An excellent salve for chapped hands is made by melting together with a gentle heat "two ounces of white wax, eight ounces of sweet oil of almonds, four ounces of rose water, six grains of pulverized borax, and five drops of attar of roses."

MRS. E. M. G.

**CORN CHOWDER.**—One can of corn or sauc of green corn, one-eighth pound of pork fried brown and chopped, three pints of water, and six potatoes sliced thin; cook until the potatoes are done, then add one pint of milk, and butter and salt to taste.

SUBSCRIBER.

**SHORT CAKE.**—One pint of flour, one teaspoonful of salt, two tablespoonfuls of shortening, one teaspoonful of cream of tartar, one-half teaspoonful of soda; work all together, then mix with sweet milk, and roll out one-half inch thick; when baked, split, butter well and fill with well sweetened berries.

MARION.

**MUFFINS.**—Dissolve one-half cake of yeast in one-half pint of milk, add cream to make one pint, add three cups of whole wheat flour, and let it rise. When very light add two well beaten eggs, and turn into rings or gem tins, filling half full. When very light, bake quickly. If desired, add with the eggs, one-half cup of sugar, and one-half cup of currants.

A. A.

**POTATO PUDDING.**—Peel and grate three medium sized raw potatoes, over the grated potatoes turn one pint of boiling milk, and add one tablespoonful of butter, salt and pepper to taste, and return to the stove, and cook five minutes, stirring constantly.

**FRIZZLED BEEF.**—Two cups of sliced dried beef, one-half cup of butter, six cups of sweet milk, six even tablespoonfuls of flour, one-half teaspoonful of pepper, and twelve small slices of bread. Brown the butter slightly, add the dried beef and let it cook until it curls at the edges, stir in the flour dry, add the milk and pepper, stir constantly until it boils, turn it over the bread and serve.

**HAM SANDWICHES.**—Two cups of ham, chopped, (cold boiled is best), mixed with three-fourths cup of butter, and one teaspoonful of pepper; spread evenly on thin slices of bread from which the crust has been removed.

**HAM HASH.**—Equal parts of potato, boiled ham and bread, chopped fine and cooked in hot fat left from frying ham. Cook about ten minutes and season with pepper when it is ready to be dished.

**FIG CAKE.**—Bake any good layer cake in three layers for either fig or banana cake. For fig filling take three scant cups of pulverized sugar boiled in one-half cup of water until it will half six inches from the spoon from which it drops; turn this over the whites of three eggs well beaten; beat the mixture until it looks as if it would harden, then turn two-thirds of it over one pound of sliced figs to which the juice of half a lemon has been added; put the figs between the layers and frost the cake with the reverse frosting, after adding one teaspoonful of vanilla.

**Banana Filling.**—Mash six bananas, add the juice of one lemon and three tablespoonfuls of brown sugar.

MRS. JESSE BARNES.

**BROWN BREAD.**—Two cups of Indian meal, one cup of rye meal, three cups of sour milk, one-half cup of molasses, one teaspoonful of soda and one teaspoonful of salt; steam three hours and bake one.

**DOUGHNUTS.**—One egg, one cup of sugar, one cup of sour milk, one heaping tea-

spoonful each of soda and salt, season with nutmeg. Mix rather stiff and fry in boiling lard. These are both nice; try them.

YOUNG HOUSEKEEPER.

**TO COOK CABBAGE.**—Chop cabbage fine, cook in one pint of cream till done, season with pepper, salt, a tablespoonful of butter, a heaping tablespoonful of sugar, and one teacup of vinegar; stir in a handful of flour, boil up and serve.

**PREMIUM DRIED APPLE PIE.**—One cup of stewed and mashed apples, a small piece of butter, sugar and spice to taste; mix the yolk of one egg with the apples, beat the white to a froth and add it the last thing; bake with one crust.

**LEMON PIES.**—These are always reliable. For three pies, separate seven eggs; put the yolks in the dish you wish to mix your pies in, add one and one-half cups of sugar, one-third cup of butter, three heaping tablespoonfuls of flour, the juice and grated rind of three lemons; mix smooth, then add four cups of milk; line tins with good paste, fill and bake; cover with frosting made with the whites of the eggs, and brown on the grate.

**MOTHER'S FRIED CAKES.**—Two cups each of sour milk and sugar, two eggs, one teacupful of soda, one tablespoonful of shortening, one teaspoonful of salt and flour to roll.

INEZ.

**BLACK PUDDING.**—One cup of stoned raisins, two cups of fine bread crumbs, one cup each of molasses and milk, one teaspoonful of soda, three tablespoonfuls of flour, one egg and the yolk of another egg, salt and spices; boil three hours in a tin pudding bag.

**Sauce for Black Pudding.**—One cup of sugar, one half cup of butter; beat until light, then stir in one cup of warm water, put on the stove and let it boil, stir in one tablespoonful of cornstarch dissolved in water, and then beat the white of egg very light, and flavor with vanilla.

A. M. E.

### RENOVATING CLOTHES.

Black silk may be sponged with a decoction of soap bark and water, if very dirty, and hung out to dry; or if only creased and needing to be freshened, weak borax water or alcohol, and where possible, it is better pressed by laying pieces smoothly and passing them through the clothes wringer screwed very tight. If you must iron, do it after the silk is dry, between two damp pieces of muslin; the upper one may better be Swiss, that you may see what you are doing through it. This is a little more trouble than ironing the wrong side of silk, but you will be repaid; the hot iron gives the silk a paper-like feeling; above all, never iron silk wet, or even very damp.

Satin may be cleaned by sponging lengthwise—never across the width—with benzine, if greasy, or alcohol, or borax water. This will not be injured by direct contact with iron; press on the wrong side.

Black cloth may be sponged with ammonia and water, an ounce of rock ammonia to a wine bottle of water; or liquid household ammonia diluted very much may be used.

Black cashmere may be washed in borax water, as, indeed, may navy blue. It should be rubbed only between the hands, not on a board, and the water only

pressed, not twisted, out. Each width folded in four as smoothly as possible, and run through the wringer, then opened and hung up to dry, is the best way. Cashmere so treated, if it is of good quality, will look like new.

Pongee silk is supposed by many never to look so well after washing; but, if properly treated, it may be made up again with new added, and the difference cannot be seen. But as usually washed it is several shades darker, and sometimes has a stiffness to it, although it may not have been starched; this change of color and stiffness is due to its being ironed wet. Again, a pongee dress will come from the laundress covered with dark spots; this is where it has been allowed to dry, and then been "sprinkled down;"