CHATS IN THE KITCHEN.

Always in Sight.

I have had the following rules printed on a placard and hung over my kitchen sink:

Every day, after washing the dinner dishes, dissolve a tablespoon of washing-soda in two quarts of boiling water and pour it down the pipe; this will keep it from getting clogged with grease, and it will always be sweet and clean.

Have plenty of hot water in the dish-pan, and never pile the dishes in together.

Wash the glass first, then the silver, then the saucers and cups.

Clean every plate of crumbs or grease before putting it in the pan; this can be done either by rinsing off in another pan of water for that purpose, or, if the sink is too small for two pans, let the water from the faucet run over each dish before putting it in the dish-pan.

Scald the dishes by pouring over them clean, hot water, as they set in the drainer; drain only a few at a time, wiping frequently before they have time to get cooled off.

Do not pile the dishes in the dish-drainer until it is loaded down and bent out of shape.

Rinse the dish-cloth in a little hot water with washing-soda dissolved in it, and then in cold water.

Use the glass-towels only for glass and silver; use the coarse towels only for pans and kettles.

Rinse out the dish-wipers before hanging them up.

Do not force crumbs and other refuse down the sink, but have a sink-scraper of wood, tin or zinc, and take them up on it.

See that the tea-kettle does not get dry.

If you wash meat-pans and greasy pots and kettles as soon as they are emptied, you will save yourself much trouble; if you cannot wash them at once, fill them with hot water. Wash them outside as well as inside.

RYE AND INDIAN BREAD.—One and one-half cups of Indian meal, one and one-half cups of rye meal, two cups of sour milk, and one cup of sweet milk, salt and molasses to taste, and two teaspoonfuls of saleratus. Steam three hours, and bake in the oven for half an hour.

RED AND WHITE CAKE.—Ora asks for a cake shaded with red instead of spices. Any cake recipe may be used, reserving half the quantity and using a few teaspoonfuls of cochineal coloring to give the requisite color. The cochineal may be obtained at the druggist's and is said to be harmless. It is used in coloring candies.

WATERMELON CAKE.—I send a recipe for watermelon cake which I have never seen in THE HOUSEHOLD.

White Part.—Two cups of white sugar, one cup of butter, one cup of sweet milk, three and one-half cups of flour, whites of eight eggs, two teaspoonfuls of cream of tartar, and one teaspoonful of soda dissolved in a little warm water.

Red Part.—One cup of red sugar, half a cup of butter, one-third of a cup of sweet milk, two cups of flour, whites of four eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda, one teacup of stoned raisins, one-half cup of blanched almonds. Put the raisins in the red part to represent ripe seeds.

Blanch the almonds by pouring boiling water on them, when the skins will easily slip off. Cut them in two and put them in the white part.

Have a pan with a tube in the center, put the red part next the tube and the white part around the outside. Very pretty and attractive.

TO CLEAN NICKEL PLATING.—I keep the nickel plated trimmings on my stove bright by using whiting once in a while. Simply rubbing with a flannel rag every morning when you dust will keep them looking very well. TRACY.

FANCY CAKE.—*Ed. Household:*—Please give Ora, of the February number, the following for fancy cake: One and one-half cups of sugar, the same quantity of flour, one-half cup each of butter, corn starch and milk, the whites of four eggs, one-half teaspoonful of cream of tartar, and one-fourth teaspoonful of soda. Color one-third of the above with extract of cochineal, a harmless liquid to be obtained at any drug store. Arrange in the pan in three layers with red in the center. KITTEN.

ONE EGG CAKE.—One cup of sugar, one egg broken into the cup, fill the cup with sweet cream, pour over the sugar, and beat thoroughly with egg beater, two and one-half cups of flour, two teaspoonfuls of baking powder, a pinch of salt, and one teaspoonful of flavoring. Bake in a loaf.

CREAM PIE.—One cup of milk, one egg, one tablespoonful of sifted flour, and one tablespoonful of sugar. Put the milk on the stove and heat. Break the egg, separating the yolk from the white. Stir the flour into a little cold milk, add the yolk of the egg and beat well, stir into the boiling milk, and stir until it thickens. Flavor with one teaspoonful of lemon. Pour into a crust previously baked. Beat the white to a stiff froth, adding two tablespoonfuls of white sugar. Spread over the pie. Put in the oven and slightly brown. Try these and you will find them good. MRS. P. L. KROFT.

Newport, Ohio.

DOLLIE VARDEN WHITE CAKE.—Cream together one cup of white sugar and one-third cup of butter. Stir in the whites of three eggs beaten stiff, and beat the whole together until smoothly foamy, then add a small cupful of sweet milk into which has been stirred one teaspoonful of soda and two teaspoonfuls of cream of tartar. If the butter be very fresh, add a pinch of salt. Much of the insipidity of cake is the result of a lack of salt. Thicken with flour to the consistency of ordinary cup cake, and bake in a biscuit tin or sponge cake sheet. To the yolks of the three eggs add a teaspoonful of pulverized Poland starch, and sugar enough to beat very stiff. While the cake is still warm from the oven, spread upon it the frosting thus made, and put it in a cool place to stiffen. This cake is very ornamental, being of snowy whiteness, with a bright yellow frosting. NELLY BROWNE.

TO CLEAN ZINC.—Rub with a cloth dampened slightly with kerosene to get off all the spots, then take another cloth and rub with dry brick, and then another cloth to polish. M. H.

TO CAN STRAWBERRIES.—Put as much sugar as will be required to sweeten one can in a porcelain kettle, and add enough water to melt it. When hot, add the berries, bring to a boil, skim out the berries, fill the can nearly full, boil the juice, so it will just fill the can. Use glass cans. Try it once and you will again. SALLY ANN.

COFFEE CAKE.—One cup of clear, strong coffee, one cup of sugar, one cup of molasses, one-half cup of butter, two eggs, three cups of flour, one nutmeg, one teaspoonful of cinnamon, one teaspoonful of cloves, one teaspoonful of allspice, one-half pound of chopped raisins, one teaspoonful of saleratus, one teaspoonful of cream of tartar and a little citron. This makes two loaves. Bake in a moderate oven. MRS. J. LYONS.

STARCH POLISH:—I think Emma Powers will find this recipe good for putting a gloss on shirts: One ounce of spermaceti, two ounces of white wax, and seven drops of glycerine; melt all together in an earthen dish, when cold keep wrapped in a paper. Wash the shirts and dry them, make your starch, one tablespoonful of dry starch to each shirt, and while cooking put in a piece of the wax as large as a Lima bean to each shirt, rub it in while warm, until every part of the bosom looks clear when held to the light, roll up and don't iron for a few hours, then dip a cloth in clear water, rub your linen, and iron with a hot iron. After it is ironed and thoroughly dried, use a wet cloth and a polishing iron. MRS. H. D. KNIGHT.

ANGELS' FOOD CAKE:—Find a tumbler which holds exactly two and one-fourth gills, or eighteen tablespoonfuls. Eight tablespoonfuls, liquid measure, is an accurate enough measure of a gill. One and one-half tumblers of white granulated sugar sifted several times before measuring, one tumbler of flour sifted four times before measuring, one teaspoonful of cream of tartar sifted into the flour, no soda, whites of eleven eggs well beaten, and one and one half teaspoonfuls of extract of vanilla. Beat the eggs very thoroughly, and add easily the sugar, then, as lightly as possible, the flour, then the extract. The cake must be mixed in a platter, (a large flat dish,) and not in a bowl. Bake in a new pan, without a particle of grease, about forty minutes, and try with a straw. When done, invert the pan on two or three goblets. Let it cool, then with the assistance of a knife it is easily removed. Be sure to ice it. BESSIE.

HORSERADISH SAUCE.—This sauce is a very great improvement upon the plainly scraped or grated horseradish, is much milder and more pleasant to the taste, and looks nice. A dessert spoonful of butter to three quarters of a cup of brown sugar, stir over hot water until liquid, add yolk of one egg, and stir until it thickens, and add one teaspoonful of vanilla.

APPLE CUSTARD PIE.—Grate eight large apples, three eggs, six large tablespoonfuls of sugar, and one spoonful of melted butter. Beat yolks and sugar together, then the whites and add, stir all together and flavor with cinnamon, and bake in a rich crust like a custard pie.

BREAKFAST PUFFS.—One well beaten egg, white beaten separately, one cup of flour, three-fourths of a cup of milk; bake in little shallow tins which must be hot when the mixture is poured in. This makes just six puffs. A. M. W.

TEMPERANCE MINCE PIE.—Six cups of finely chopped beef, twelve cups of chopped sour apples, one cup of suet, one pound each of raisins and currants, six cups of sugar, one tablespoonful of salt, one heaping teaspoonful each of cloves, allspice, cinnamon and grated nutmeg. Take apple parings, pour boiling water on them to cover, let it stand till nearly cold, drain off and use for moistening with enough of the liquor the meat was boiled in to make it of the proper consistency. Boil thoroughly.

SUET PUDDING.—One teacup each of molasses, suet and sweet milk, two cups of raisins, two and one-half cups of flour, one teaspoonful each of ginger and cinnamon, one-half teaspoonful each of allspice and nutmeg, and one teaspoonful of soda. Boil or steam. Eat with sauce. MRS. EMMA R. MADDOX.

South Berwick, Me.

COFFEE CAKE.—One cup each of sugar and butter, one-half cup each of molasses and coffee, four cups of flour, two eggs, four teaspoonfuls of cinnamon, two teaspoonfuls of cloves, one teaspoonful of soda, two teaspoonfuls of cream of tartar, and one teacup of raisins. This makes two cakes.

CRULLERS.—One cup of sugar, three eggs, six tablespoonfuls of butter, four tablespoonfuls of water, a little nutmeg and soda. Fry in lard. While warm roll in sugar. These, if made right will almost melt in the mouth.

OLD-FASHIONED MUSTER GINGERBREAD:—One cup of molasses, two large spoonfuls of butter, one teaspoonful of soda dissolved in three tablespoonfuls of boiling water, and one teaspoonful of ginger. Knead well, but not hard. Roll into sheets, mark with a fork and bake quickly. This will make three common-sized sheets after it is baked, and while hot mix one teaspoonful of sweet milk and one teaspoonful of molasses and wet the top.

Downing, Mo. MRS. LEONORA BOSS.

RYE PANCAKES.—Three-fourths of a cup each of rye meal and flour, two teaspoonfuls of baking powder, one tablespoonful of sugar, and one salt spoonful of salt. Beat one egg and add it to one-half cup of milk, pour this over the dry mixture, and make a batter that can be easily taken up and dropped from the spoon. If too thick, add more milk. Fry in hot lard like doughnuts, taking up half a spoonful at a time. Eat hot.

GERMAN COFFEE CAKE.—At night set a sponge of a little more than a quart of flour, mixed with a pint of boiled milk, cooled, and one-half of a yeast cake. In the morning mix with this two well beaten eggs, one tablespoonful each of butter and lard, and a small cup of sugar. Let it rise again in shallow pans, making the dough into sheets to fit the pans. When light, bake, and while hot sprinkle with sugar and cinnamon. Eat cold with butter and a cup of coffee. I hope these will please some sister.

Pawtucket, R. I. MRS. E. W. S.

COFFEE CAKE.—One cup of strong cold coffee, one cup of butter, one and one-half cups of sugar, one cup of molasses, two eggs, five cups of flour, one teaspoonful of soda, spice and raisins.

HARRISON CAKE.—Two cups of sugar, one cup of molasses, two cups each of chopped raisins, currants, and butter, five eggs, one-half pound of citron, two teaspoonfuls each of cinnamon and allspice, one teaspoonful of cloves, one large nutmeg, one-half ounce of mace, one cup of sour milk, one large teaspoonful of saleratus, and flour to make as stiff as pound cake.

MOCK MINCE PIE.—Seven crackers rolled fine, four well beaten eggs, one pound of raisins chopped fine, one cup of butter, two cups of water, one cup each of sugar, molasses, and vinegar, one teaspoonful each of salt, cloves, allspice, cinnamon and nutmeg. This will make six pies.

COOKIES.—One tablespoonful of butter, one cup of sugar, one egg, one-half cup of milk, make a stiff batter. The quantities are large, but can be easily reduced. This I know will be found very nice. It is fifty years old, and was bought at one time for five dollars by the landlady of an old-fashioned inn. E. R.

COTTAGE PUDDING.—Two eggs, one-half cup of butter, two-thirds cup each of sugar and milk, two teaspoonfuls of baking powder and one and one-half cups of flour.

Sauce.—One pint of water, one-half cup of sugar, one tablespoonful of butter and a little nutmeg; when boiling thicken with corn starch.

JOHNNYCAKE.—Two cups of corn meal, one cup of flour, one egg, one tablespoonful of melted butter, three teaspoonfuls of baking powder, one cup of sweet milk, one-half cup of sugar and a little salt. L. E. F.

Illinois.

GINGER SNAPS.—Two cups of molasses, one cup each of sugar and butter, one teaspoonful each of soda and ginger, and flour to make it stiff enough to roll.

CAKE.—Three eggs, one cup of sugar, four tablespoonfuls of water, a pinch of salt, one cup of flour, and two teaspoonfuls of baking powder sifted with the flour. This is good baked in layers and spread with cocoanut. A. W. S.

MARBLE CAKE.—*Light Part.*—One cup of white sugar, one half cup each of butter and milk, whites of three eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda, and two cups of flour. *Dark Part.*—One-half cup of brown sugar, one-fourth cup of butter, one-half cup of molasses, one-fourth cup of milk, one-half a nutmeg, one teaspoonful of cinnamon, one-half teaspoonful each of allspice and soda, one teaspoonful of cream of tartar, two cups of flour and the yolks of three eggs. Butter your mould and put in the dark and light batter in alternate tablespoonfuls.

RIBBON CAKE.—Two cups of sugar, two-thirds cup of butter, one cup of sweet milk, three cups of flour, three eggs, one teaspoonful of soda, salt, and essence of lemon or almond. Put one-half of this in two oblong pans, to the remainder add one tablespoonful of molasses, one large cup of raisins chopped and stoned, one fourth pound of citron sliced, one teaspoonful of cinnamon, one-half teaspoonful each of cloves and allspice, one tablespoonful of flour, and grate in a little nutmeg; bake in two sheets. Put the sheets together alternately when warm with cranberry or any tart jelly between. C. A. W.

ENGLISH PUDDING.—One cup of molasses, one-half cup of butter, one cup of sweet milk, one teaspoonful of soda, one teaspoonful of different spices, two cups of chopped raisins, one cup of chopped apples, and three cups of flour; steam three hours. Serve with sauce. MRS. A. F. KNOWLES.

MAPLE SUGAR CAKE.—Two eggs, one cup of white sugar, one-half cup of sweet milk, one-fourth cup of butter, one and one-half cups of flour, and one and one-half teaspoonfuls of baking powder; bake in a moderate oven in jelly pans about one inch deep. To prepare the sugar boil two cups of maple sugar in one half cup of water till it waxes in cold water, then add the beaten white of one egg, stirring briskly until cool enough to spread, put between the layers, and over the top and sides if you wish.

FRITTERS.—One cup of buttermilk, two eggs, one teaspoonful of soda dissolved in a little water, add flour till stiff enough to drop into hot lard with a spoon, and fry as doughnuts. These are excellent with warm maple sugar.

BLACKING FOR STOVE.—If the sisters will use cold coffee instead of water with a little sugar, they will find it will polish much easier, and will also last longer. MRS. J. BECKLEY.

Portage, Mich.

CORN CAKE WITHOUT EGGS.—One quart of buttermilk, one teaspoonful of soda, two tablespoonfuls of shortening, one cup of flour and corn meal sufficient for a stiff batter; bake in roll pan or biscuit tin in a moderate oven.

GINGER CAKE.—One cup of molasses, one and one-half cups of hot water, one-half cup of butter or lard, one tablespoonful of ginger, one teaspoonful of soda, and flour for a rather thick batter.

CREAM CAKE.—Three eggs, one and one-half cups of flour, one cup of sugar, two teaspoonfuls of cream of tartar, one teaspoonful of soda, and two tablespoonfuls of water; bake in jelly pans.

Cream.—One pint of milk, (heat it in a double boiler,) one egg, well beaten, one tablespoonful of corn starch, two tablespoonfuls of sugar, add the beaten egg, corn starch and sugar, to the boiling milk, cook till smooth, add a teaspoonful of butter and any flavoring desired, and when cool spread between the cakes.

HOW TO ROOT SLIPS.

ABOUT the middle of February or the first of March is the best time to root slips. Take a shallow dish and fill with sharp sand, wet this very wet, but not so that it will be muddy, or so that the water will stand on the surface. Insert the slips in this sand and never let it get dried out; this is the secret of success—keep the sand wet all the time, and remember that it dries out rapidly.

If you want to root a geranium slip choose one that is strong, large, healthy and not woody.

Almost anything will root in this wet sand. If you want to root a good many slips, a box or something that could be covered with glass would be best. Fill this partially with sand, and have no drainage; insert the slips and cover with glass, put the box in a sunny window and raise the back end so that the box will be thrown with its entire surface to the sunshine. Slips will root rapidly, and when well rooted they may be transplanted.

If you begin early you will have plants for summer blooming, and those that have bloomed during the winter may take a rest and have their buds pinched off to fit them for service another winter. It is a fact that a plant will produce more flowers as it grows older if it is cared for. Of course plants may get too old, but I think this is the exception rather than the rule.

Now a word about potting rooted slips; these must be handled with care, and here is where the novice makes a mistake. Do not put a tiny rooted slip or a good sized rooted slip into a big pot, use a very small one; it will not put the plant back to transplant it from time to time, it will do it good, it will make it strong and stocky, instead of letting it grow up spindling and weak.

Use drainage always in the bottom of the pot, and for the first potting use rather poor soil, and put sand about the roots at first. When the plant is well established and growing well, then transplant it to a pot one size larger, and use as good soil as it may require; if you use the regular flower-pots the potting is an easy matter, as the plant may be taken out with all the dirt about its roots and reset without much trouble.

HOUSEHOLD RECIPES.

CAKE WITHOUT EGGS.—One cup of sugar, one-half cup of molasses, one cup of milk, one-half cup of butter, two cups of flour, one cup of raisins chopped, one teaspoonful each of cinnamon, cloves, allspice and soda, and one-half teaspoonful of cream of tartar. I sometimes add one cup of chopped walnut meats.

SPONGE CAKE.—Beat the yolks of three eggs with two tablespoonfuls of milk and one cup of sugar, then add the whites beaten to a stiff froth, then mix one heaping teaspoonful of baking powder with one cup of flour and beat thoroughly; bake in a moderate oven. I also bake it in three layers for any kind of layer cake, flavoring it to taste. K. E. H.

CREAM CANDY.—Four cups of white granulated sugar, two cups of water, three-fourths of a cup of vinegar, one cup of cream or rich milk, a piece of butter the size of an egg, two teaspoonfuls of vanilla or any flavoring, and a pinch of soda. Put the vinegar, sugar, water and butter, in the pan, then the milk in which has been dissolved the soda; this will prevent the milk curdling. Let it boil until it cracks in water, then pull very white. NIN.

SPICE CAKE.—One cup each of molasses, sugar and sour milk, a scant cup of lard or butter, one teaspoonful each of soda, cinnamon and allspice, one-half teaspoonful of cloves and nutmeg, raisins and currants if you wish. This is a good recipe for winter when eggs are scarce. Make as stiff as can be stirred conveniently. I am sure all the sisters will like it. LEE.

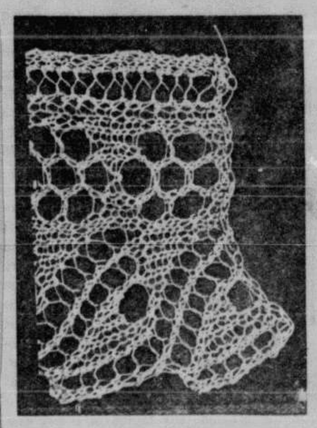
A SPLENDID GINGERBREAD.—One-half gallon of molasses, one-quarter pound of saleratus dissolved in a quart of cold water, one tablespoonful of alum dissolved in one pint of warm water, one pound of lard and enough flour to

SCROLL LEAF LACE.

Cast on twenty-four stitches, and knit across plain.

1. Knit two, over, narrow, knit nine, over, narrow, over, narrow, over three times, narrow, knit one, over, narrow, knit one.

2 Knit six, purl one, knit one, purl one, (that makes four stitches in the long



loop,) knit fourteen, over, narrow, knit two.

3. Slip one, knit two, over, narrow, knit three, narrow, over twice, narrow, knit three, over, narrow, over, narrow, knit four, narrow, over, knit two.

4. Knit seventeen, purl one, knit five, over, narrow, knit two.

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

6. Knit fifteen, purl one, knit three, purl one, knit three, over, narrow, knit two.

7. Slip one, knit two, over, narrow, knit three, narrow, over twice, narrow, knit five, over, narrow, over, narrow, knit two, narrow, over, knit two.

8. Knit seventeen, purl one, knit five, over, narrow, knit two.

9. Slip one, knit two, over, narrow, knit one, narrow, over twice, narrow, narrow, over twice, narrow, knit four, over, narrow, over, narrow, knit one, narrow, over, knit two.

10. Knit fifteen, purl one, knit three, purl one, knit three, over, narrow, knit two.

11. Slip one, knit two, over, narrow, knit three, narrow, over twice, narrow, knit seven, over, narrow, over, narrow, narrow, over, knit two.

12. Knit seventeen, purl one, knit five, over, narrow, knit two.

13. Slip one, knit two, over, narrow, knit fifteen, over, narrow, over, narrow, knit three.

14. Bind off three stitches, knit nine teen, over, narrow, knit two.

A LITTLE PARABLE.

I made the cross myself, whose weight
Was later laid on me.
This thought adds anguish as I toil
Up life's steep Calvary.

To think mine own hands drove the nails!
I sang a merry song
And chose the heaviest wood I had
To build it firm and strong.

If I had guessed—if I had dreamed
Its weight was meant for me,
I should have built a lighter cross
To bear up Calvary.

—*Anne Reeve Aldrich.*