

BEAUTIFUL HANDS.

Oh, your hands—they are strangely fair!
Fair—for the jewels that sparkle there—
Fair—for the witchery of the spell
That ivory keys alone can tell!
But when their delicate touches rest
Here in my own do I love them best,
As I clasp with eager acquisitive spans
My glorious treasure of beautiful hands.

Marvelous—wonderful—beautiful hands!
They can coax roses to bloom in the strands
Of your own brown tresses, and ribbons will twine,
Under mysterious touches of thine,
And fetter the heart under such control
As only the strength of my love understands—
My passionate love for your beautiful hands!

As I remember the first fair touch
Of those beautiful hands that I love so much,
I seem to thrill as I then was thrilled
Kissing the glove that I found unfiled—
When I met your gaze and the queenly bow
As you said to me, laughingly, "Keep it, now!"
And dazed and alone in a dream I stand
Kissing the ghost of your beautiful hand.

When first I loved you in the long ago
And held your hand as I told you so—
Frosted and caressed it and gave it a kiss,
And said, "I could die for a hand like this!"
Little I dreamed love's fullness yet
Had to ripen when eyes were wet,
And prayers were vain in their wild demands
For one warm touch of your beautiful hands.

Beautiful hands! Oh, beautiful hands!
Could you reach out of the alien lands
Where you are lingering, and give me to-night
Only a touch—were it ever so light—
My heart were soothed and my weary brain
Would hush itself into rest again!
For there is no solace the world commands
Like the caress of your beautiful hands.

—James Whitcomb Riley.

TO CLEAN WHITE SILK LACE.

The lace is sewed over small, clean slips of wood to keep it evenly spread out, laid over night in warm milk, to which a little soap has been added, rinsed in fresh water, laid for the same length of time in warm soap lye, and finally rinsed without any friction. Linen lace is best cleaned by covering the outside of a large glass bottle smoothly with stout linen or white flannel, upon which the lace is sewed in a number of coils, and over the whole some coarse, open tissue is secured. The bottle thus dressed is allowed to soak for a time in lukewarm, soft water, and the outside wrapping is then rubbed with soap and a piece of flannel. After this the bottle is laid to steep for some hours in clean, soft water. It is then rolled between dry towels dipped in rice water, and rolled again. Finally the damp lace is unstretched from the bottle and ironed between linen cloths.

HOUSEHOLD RECIPES.

RICE PUDDING.—Two and one-half tablespoons of rice, one half cup of sugar, one quart of milk, salt, nutmeg, and raisins if desired, and a small piece of butter. Soak the rice in a part of the milk two hours, then add the other ingredients, and bake slowly two hours.

NICE CHOCOLATE PIE.—Two cups of milk, and two tablespoons of grated chocolate put into the cold milk; set into a kettle of water and bring to a boil, stir often while heating, and when nicely mixed set away to cool, then beat together one-half cup of sugar, the yolks of three eggs and the white of one for a pie, and pour in to the milk, put all into the pie already lined with a crust, not previously baked, and bake slowly as you would a custard. For an icing beat the other two whites with one-half cup of powdered sugar, spread when the pie is nearly cool and return to the oven to brown slightly. Please try these recipes and report.

THEODORA.

LEMON PIES.—For six pies baked in medium sized pans, the juice and grated rind of two lemons, two cups of light brown sugar, nine eggs, six tablespoons of corn starch, seven cups of hot water, and steam until thick.

ALVIO.

SURE CURE FOR A FLEEN.—Apply a poultice made of rye flour and soft soap.

Middleton, Ct.

CHOCOLATE CAKE.—I think Clara N. Lester will find my chocolate cake just what she wants. One cup of sugar, one-half cup of butter, two eggs, one-half cup of milk, one teaspoonful of cream of tartar and one-half teaspoonful

of soda; bake in three or four layers and use this filling.

Filling.—Put one-third cup of chocolate, one-third cup of milk, and one half cup of sugar in a pan on the back of the stove, beat one egg, and stir in after it is melted. Cook till it thickens.

Will some one send a recipe for chocolate cake baked in a loaf with the chocolate stirred in the cake? I think it is sweetened with molasses.

Massachusetts. Mrs. J. H. L.

RAISIN PIE.—One cup of raisins, remove seeds, and boil in one half cup of water fifteen minutes, add a small piece of butter, and two tablespoons of sugar; bake with two crusts.

SPONGE CAKE.—Three eggs, beaten quite stiff, one cup of sugar, four tablespoons of water, and one and one fourth cups of flour, flavor with vanilla.

Mrs. C. L. J.

STEAMED BROWN BREAD.—Two cups of yellow corn meal, and one pint of boiling water, pour the water over the meal and let it stand until cool, add one cup of rye flour, one cup of flour, one cup of sour milk, two thirds cup of New Orleans molasses, and one to spoonful of soda; steam two and one-half hours.

COM.

TO REMOVE GREASE SPOTS.—Two ounces of aqua ammonia, one quart of soft water, one teaspoonful of saltpeter, and one ounce of shavert soap cut fine; mix all together, let it stand a few days, and it is ready for use. Apply with a sponge, rub well, and wash out with hot water.

LOU.

CORN GRIDDLE CAKES.—One quart of corn meal, one tablespoonful of butter, and salt to taste. Pour on boiling water to make a thick batter, then thin with cold milk or water, add a saucer of flour, and one tablespoonful of sugar or molasses. Bake on a griddle. These cakes can be stirred and baked immediately, or prepared as follows. They are good.

Penny candy. MAGGIE.

COOKIES.—One egg, one cup of sugar, one-half cup of butter, one-half cup of sour cream, one-half teaspoonful of soda, nutmeg or caraway seeds and flour to roll.

Pudding Sauce.—One cup of sugar, one egg, and nearly one-half cup of butter, beat together, and pour on one pint of boiling water.

SUBSCRIBER.

RICE PUDDING.—Take one cup of rice to ten cups of milk, put in a cool oven until thoroughly swelled, sweeten and flavor to taste, add raisins and let it cook until done. I like it better cool. The milk will seem like cream served with it for sauce.

Mrs. G. W. L.

ORANGE JUMBLES.—Rind and juice of two oranges, one and one-half cups of granulated sugar, one egg, one-half cup of butter, one-half cup of milk, one teaspoonful of soda, two teaspoonsful of cream of tartar, and flour to roll. Roll like jumbles and sprinkle sugar over them.

FLOSSIE.

RICE OR HOMINY GRIDDLE CAKES.—Two cups of cold boiled rice or hominy, one pint of flour, one teaspoonful of sugar, one-half teaspoonful of salt, one and one-half teaspoonsful of baking powder, one egg and a little more than one-half pint of milk. Dilute the rice with the beaten egg and milk, add the flour, sugar, salt and powder, mix into a smooth batter, and bake on a well heated griddle. Serve with syrup.

POTATOES AND CREAM.—Cut up cold boiled potatoes into small pieces, put in a skillet with a lump of butter and a little pepper, and a small tablespoonful of flour in milk, and pour a pint of milk over the potatoes, let them boil up and thicken with the flour and milk, when they are heated through salt and serve immediately.

M. J.

ROLLS.—One teacup of good sour cream, one small teaspoonful of soda, and a pinch of salt. Mix as for biscuit, roll thin, spread generously with butter and sugar, grate on nutmeg or cinnamon, roll together and cut in pieces an inch thick; bake rather slow.

TO PREPARE BEETS.—Take equal quantities of beets and potatoes, those boiled with meat preferred, chop fine, season plentifully with butter, pepper and salt, and add enough good vinegar to make it tart. It must be prepared quickly to serve hot.

MARION.

RHUBARB PIE.—Stew the rhubarb till it is about like apple sauce, and pour off the water because it takes less sugar, add one rolled cracker and the yolks of two eggs, reserving the whites for frosting, a little salt and nutmeg, and if it seems too thick a little milk, and sweeten to taste; bake with one crust, and frost the same as custard pie.

M. B.

Southampton, Ct.

It is as follows: One cup of sugar, two cups of molasses, two teaspoonsful of soda, and stirred to a foam one cup of shortening, two teaspoonsful of ginger, salt, and one cup of sour milk.

Connecticut. J. A. J.

DATE PIE.—One pound of dates cooked in three pints of water, one hour, stir, add three cups of milk, three eggs, two crackers rolled fine, three tablespoonsful of sugar, one tablespoonful of molasses, a little nutmeg, one teaspoonful of cinnamon and a little salt. Bake like pumpkin pie. This will make three pies of medium size.

SUBSCRIBER.

INDIAN PUDDING.—Three-fourths cup of corn meal, one cup of sugar, one egg, and two quarts of milk. Put one quart of milk on the stove to boil. Beat the sugar and egg together and put it in the other quart of milk. Wet up the meal in a little cold milk, with one teaspoonful of salt. Stir this in the milk when it boils. Add nutmeg and ginger and a little butter. Bake slowly three hours. Stir often until it thickens.

BOILED INDIAN PUDDING.—One pint of buttermilk or sour milk, one-half cup of molasses, two cups of Indian meal, one and one-half cups of flour, currants or other dried fruit, two teaspoonsful of soda, and salt. Boil three hours. Eat with sauce.

EMMA M.

STRAWBERRY SHORTCAKE.—One cup of sugar, three-fourths cup of cream, two eggs, but the size of an egg, three-fourths spoonful of soda, and one spoonful of cream of tartar. Bake in long jelly pans. Put strawberries sprinkled with sugar between the layers. Eat with cream.

Mrs. J. H. K.

SWISS CAKE.—Two eggs, one and one-half cups of sugar, one-fourth cup of butter, one cup of sweet milk, two and one-half cups of flour, one spoonful of cream of tartar, and one-half teaspoonful of soda. Stir the butter and sugar to a cream. Beat the eggs thoroughly.

GRAHAM PUDDING.—Three cups of graham flour, one-half cup of melted butter, one cup of molasses, one cup of sweet milk, two eggs, two teaspoonsful of soda, one cup of raisins, and nutmeg and cinnamon to taste. Steam two and one-half hours. Eat with a sauce. I prefer a sweet gravy.

N. E. B.

EXCELLENT DRY CAKES.—One pint of flour, one half pound of butter, one fourth pound of sugar, half a nutmeg, two eggs, a small handful of currants, and a pinch of soda. This quantity makes thirty cakes, to be baked in a slack oven ten or fifteen minutes.

JACKSON SNAPS.—One cup of butter, one egg, five cups of flour, one cup of sweet milk, two cups of sugar, and one teaspoonful of soda. Flavor with lemon or cinnamon. Roll very thin.

CURRANT CAKES.—One pound of flour, one-half pound of butter, three-fourths pound of sugar, four eggs, one half pound of currants well washed and dredged, one-half teaspoonful of soda dissolved in hot water, one-half lemon, grated rind and juice, and one teaspoonful of cinnamon. Drop from a spoon upon a well buttered paper, lining a baking pan. Bake quickly.

Osborne City, Kan. SARAH M. MYERS.

CREAM OF TARTAR BISCUITS.—Two coffee cups of unsifted flour, put into the sifter, mix thoroughly two teaspoonsful of cream of tartar with one teaspoonful of soda, put into the flour and sift twice. Take a piece of butter half the size of an egg, work it into the flour as for pie crust, add a little salt and one coffee cup of milk, a difference in the quantity of milk, just thick enough to roll out is right, roll about three quarters of an inch thick, and bake in a well heated oven. Do not mould them at all.

ELIZA JANE.

If L. B. Yeoman will dip the cloth that the cheese is pressed in, in hot whey, before filling with curd, it will not stick.

SALVE.—Idina, an excellent salve for obstinate sores is equal parts fresh butter, grated nutmeg and sulphur.

If the ladies will put young, tender beans (I like wax bean) down in brine as they would cucumbers, and in the winter soak the salt-out, cook and season as string beans, they will be repaid for the trouble. They are also good to partly cook them and then dry, soak and cook in winter.

LUCINA.

SOMETHING that is pretty and dainty—that can be easily picked up at odd moments when we are comfortably ensconced in an easy-chair on the piazza, or in a comfortable seat under a shade tree—that is the kind of work that women plan for during the summer months, and the pretty, brightly-colored silk bag, or dainty ribbon-decked basket, for holding the materials, adds not a little to the pleasure taken in the work.

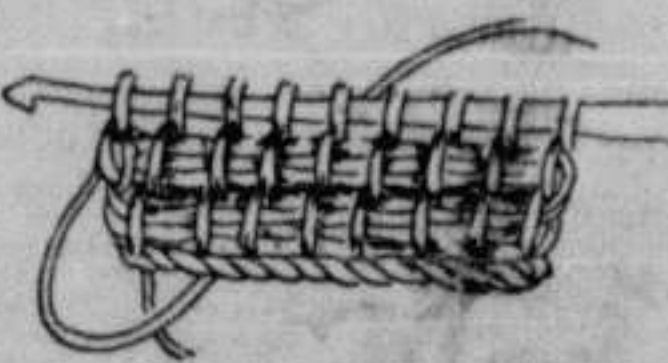
Afghans, when taken as a whole, are awkward and cumbersome articles to make, but the separate stripes of the afghan are easily managed, and are favorite work for summer months, as there is always a fascination in handling the bright-colored wools.

The old-fashioned afghan crochet-stitch has been lately revived for these stripes. It is easily done, and makes a very firm and serviceable stitch.

Old-fashioned Afghan-stitch.

Use a bone or wooden crochet hook, that is as long as the stripe is to be wide, and Germantown wool.

Crochet as many chain stitches as will equal the width of the stripe; then, without putting the thread over, make a



Old-fashioned Afghan-stitch.

stitch in each one of the chain stitches by pulling the wool through each chain-stitch, and retaining all the stitches thus made on the needle.

You will now have a line of single stitches on the needle equal to the width of the stripe, which must be crocheted off in the next row.

To do this put the wool over and draw through the first stitch, then over again, and draw through the stitch thus made together with the succeeding one; then over again, and draw through that stitch and the succeeding one, and so on until all the stitches are crocheted off.

For the next row do not put the thread

CROCHET EDGING.

Make a chain of twelve stitches.

1. One double crochet in third stitch of chain, two chain, miss one, seven double crochet in seventh chain, three double crochet in the last stitch of the chain, two chain, three double crochet in the same stitch, turn.

2. Four chain, three double crochet under two chain, two chain, three double crochet in the same place, seven chain, one double crochet under two chain, two chain, one double crochet in the next hole, turn.

3. Four chain, one double crochet in hole, two chain, seven double crochet under seven chain, three double crochet under two chain, two chain, three double crochet in the same place, ten double crochet under four chain, fasten to the last double crochet in the first row, turn.

4. Four chain, one single crochet between the last two double crochet, four chain, one single between the next two double crochet, and so on until you get to the first of the ten double crochet, three double crochet under two chain, two chain, three double crochet in the same place, seven chain, one double crochet under two chain, two chain, one double in the next hole.

Repeat from the first row.

MINERVA.

over, but draw the wool through each one of the perpendicular stitches on the front of the work, retaining each one on the needle as before, and forming another line of stitches the width of the stripe.

Now for the next row work each one of these off according to the previous directions, and continue in this way, working on a line of single stitches for one row, and working them off again on the next, until the stripe is completed.

The sketch of the stitch will give an idea as to its appearance when finished, and also how it will look when the needle is filled with the single stitches to be worked off.

Care should be taken to count the stitches frequently in making the stripe, to see that the same number is continued throughout, else the stripe will not present an even appearance on the edge.

Blue and White Table Linen.

Blue and white is the fashionable china for the table this season, and one of the latest ideas in table-decoration is to have dollies, table mats, centrepieces and tray cloths embroidered in a shade to match the blue of the china.

This is done in the old-fashioned marking cotton, which will not fade, and when combined with white wash silk, gives a very unique effect.

This blue and white craze in the table appointments decrees that the entire set of dollies, table mats, etc., must be carried out in the same design, the edges to be worked in scallops in blue, instead of being hemstitched.

All the outlining in the pattern is done in blue, and inside of this it is filled in with French knots and fancy stitches of the white silk.

Entire sets stamped with the same design may be purchased at any of the larger fancy stores, or, if one has any talent with the pencil, very unique and original designs may be adapted for this purpose.

DEAR HOUSEHOLD:—I have been one of the silent members of the Band for four years. I have often wished to ask for admittance into the charming circle, but fear has kept me quiet. Seeing some of the sisters' requests for recipes which I have, and which are considered very nice, I concluded to write.

Old Subscriber, if you will try this for a new-fashioned layer cake, I think you will like it:

Dolly Varden Cake.—For the dark part, one cup of sugar, one-half cup each of butter and syrup, two-thirds cup of milk two cups of flour, the yolks of four eggs, two teaspoonsful of baking powder, one cup of raisins chopped fine, one-half cup of currants, one teaspoonful each of cloves and cinnamon, and one-half a nutmeg. For the white part, one and one-half cups of sugar, one-half cup of butter, one cup of milk, the whites of three eggs, two cups of flour, two teaspoonsful of baking powder, and two teaspoonsful of vanilla. Bake in square tins and put together in alternate layers with jelly between. Make a frosting of the remaining white of egg for the top.

J. E. D., in the July number, wishes recipes for banana and fig layer cake. If she will make any kind of a layer cake, then make a frosting of eggs and sugar, and put on the layers, then slice her banana in thin round slices, and put between each layer and on top, I think she will like it.

Fig Cake.—One and one-half cups of sugar, one-half cup of butter, one cup of milk, whites of three eggs, two cups of flour, two teaspoonsful of baking powder and flavor with lemon; bake in three or four layers.

Filling.—One cup of fine chopped figs, one-half cup each of raisins and sugar,

KNITTED LACE FOR UNDERWEAR.

This pattern is especially suited for trimming a V or low neck of a corset cover. Spaces are left for inserting two draw ribbons of narrow width.

Cast on 43 stitches.

1st row—Knit 2, narrow, over 2, knit 1, over, narrow, over, knit 3, narrow, narrow, knit 2,



Knitted Lace for Underwear.

narrow, knit 1, narrow, narrow, knit 1, over, narrow, over, knit 5, over 2, narrow, knit 2, over, narrow, narrow, over 4, narrow, over 2, pur 2 together.

2d row—Over 2, pur 2 together, knit 2, pur 1, knit 1, pur 1, knit 7, pur 26, knit 4.

3d row—Knit 2, narrow, over 2, knit 3, over, narrow, over, knit 2, narrow, narrow, knit 2, narrow, narrow, over, narrow, over, knit 7, over 2, narrow, knit 3, over, narrow, knit 5, over 2, pur 2 together.

4th row—Over 2, pur 2 together, knit 12, pur 26, knit 4.

5th row—Knit 2, narrow, over 2, knit 5, over, narrow, over, knit 1, narrow, narrow, knit 1, narrow, over, narrow, over, knit 7, narrow, over 4 times, narrow 3 together, knit 3, over, narrow, knit 4, over 2, pur 2 together.

6th row—Over 2, pur 2 together, knit 11, pur 1, knit 1, pur 26, knit 4.

7th row—Knit 2, narrow, over 2, knit 7, over, narrow, over, narrow, narrow, narrow, knit 2, narrow, narrow, knit 3, over, narrow, over, knit 1, over 2, narrow, over, knit 5, over, narrow, knit 3, over 2, pur 2 together.

8th row—Over 2, pur 2 together, knit 13, pur 26, knit 4.

9th row—Knit 2, narrow, over 2, knit 9, over, narrow, over, narrow, knit 2, narrow, narrow, knit 2, over, narrow, over, knit 3, over 2, narrow, knit 1, over, narrow, knit 4, over, narrow, knit 2, over 2, pur 2 together.

10th row—Knit 4, bind the first 3 stitches over the last, knit 11, pur 27, knit 4.

Care must be taken to make one stitch of each over when knitting back. Over 4, making 4 stitches in the next row, and over 2, 2 stitches, except in the purling at the edge where it makes but one.

RECOMPENSE.

We are quite sure
That He will give them back—bright, pure,
and beautiful.
We know He will but keep
Our own and His until we fall asleep.
We know He does not mean
To break the strands reaching between
The Here and There.

He does not mean—though Heaven be fair—
To change the spirits entering there, that they
forget
The eyes upraised and wet,
The lips too stiff for prayer,
The mute despair.
He will not take
The spirits which He gave, and make
The glorified as new.

Us—you and me—and be so glad
To meet us that when most I would grow sad
I just begin to think about that gladness
And the day
When they shall tell us all about the way
That they have learned to go—
Heaven's pathway show.

My lost, my own, and I
Shall have so much to see together by-and-by.
I do believe that just the same sweet face,
But glorified, is waiting in the place
Where we shall meet, if only I
Am counted worthy in that by-and-by.
I do believe that God will give a sweet surprise
To tear-stained, saddened eyes,
And that His Heaven will be
Most glad, most tided through with joy for you
and me.

As we have suffered most. God never made
Spirit for spirit, answering shade for shade,
And placed them side by side—
So wrought in one, though separate, mystified—
And meant to break
The quivering threads between. When we shall
wake,
I am quite sure, we will be very glad
That for a little while we were so sad.