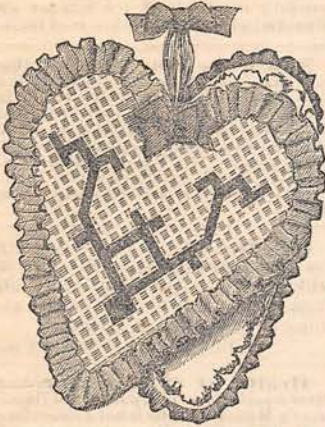


## WORK-TABLE

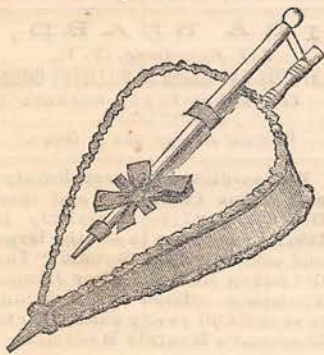
BY VIENNA DEMOREST.



GENTLEMEN'S SHAVING-CASE.

A pretty article for fairs, and not much work to make it.

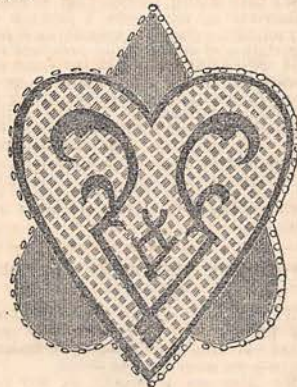
Required half sheet of silver perforated paper, one sheet of silver paper, one and a quarter yard of cherry ribbon half inch in width, and four yards of ribbon No. 4, also twelve sheets of colored tissue paper. Worsted to work the pattern in the cut, one quarter ounce double zephyr. Cut two hearts of perforated paper and four of the silver, about the size of a tea-plate, then take two of the silver paper ones, putting the white sides together, and laying them against the wrong side of the perforated one, binding the edges of all together with the narrow ribbon, having what will be the inside of the cover toward you, as the long stitch will be covered by the plaiting of ribbon on the outside. Do the other three pieces the same way. Boxplait the No. 4 ribbon through the centre, leaving it on so that half the width of the ribbon comes out beyond the edge of the hearts. Double the tissue paper the size required and cut the shape of perforated cover, only making it a quarter inch smaller all around. Fasten all together by punching two holes one quarter inch apart at the top of the heart, running the ribbon through and tying in a bow. Make a loop of ribbon to hang it up by.



LADIES' WORK-BOX IN THE FORM OF A PAIR OF BELLOWES.

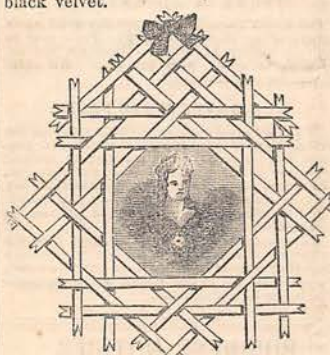
A novelty in shape and usefulness, capable of holding scissors, thimble, needles, thread, crochet hook, stiletto, etc. Composed of eight pieces cut out of cardboard, and covered with bits of silk. Four of the pear-shape and two of each of the others. Each two pieces that are alike are covered, and then overhanded together all around; next sew the long piece to the pear-shape, forming a box, and fasten-

ing the other piece by the small end for the cover, being careful to leave a hole for the scissors to pass through, as they form the nose of the bellows. The small pieces sew together upon the ends, and fasten inside the box at the large end for holding the thimble, and when completed thus far, as a finish to the edge, sew a small chenille cord upon it. The crochet hook and stiletto form the handles. To fasten them on, take narrow ribbon, cut slits in the cover and bottom of box the width of ribbon, passing it through and tying in a bow on the opposite side of the cover, first sliding the hook through to have the loop the proper size. Then lay a paper of needles on the inside of the cover, making a slit on either side of it, putting the ribbon through, having the bow on the upper side of the cover. Two or three spools of thread will lay across the scissors. Close the cover, and make an elastic ring, passing it over the ends of the handles for holding the cover down.



POCKET PINCUSHION.

Makes a very pretty philopena present for gentlemen, and is always useful. This cushion is made of four pieces, cut the shape of a heart, and all the same size. Two of them are of cardboard, covered with blue silk, then laid together and overhanded. The other two are made of perforated paper, bound with blue ribbon, and a pattern worked with blue floss in the centre. Next lay one of them on either side of the silk heart, and sew as in the cut, and when finished stick pins around the edge. This cushion is also pretty with the outside hearts made of black velvet.



RUSTIC FRAME.

Very simple, no sewing whatever. Nine-teen pieces of splints or whalebone required. Cut the pieces five inches long and one quarter wide, then make the square part of the frame by crossing the corners and weaving in the others as seen in the pattern cut. The piece across the centre is for holding in the picture. Cross two pieces, and tie with a ribbon, to form the upper part for hanging it by.

## Household

### CHRISTMAS RECEIPTS.

**PLUM PUDDING.**—Currants, picked clean, washed, and dried, 3 lb.; Raisins, stoned and picked, 3 lb.; Suet, very finely chopped, 3 lb.; Sugar, 3 lb.; Fine bread crumbs, passed through a wire sieve, 1½ lb.; Flour, sifted, 1½ lb.; Orange peel, candied, chopped very fine, ¼ lb.; Citron, candied, ¼ lb.; Lemon peel, candied, ¼ lb.; Almonds, blanched, ¼ lb.; Powdered ginger, ½ oz.; Mixed spice, powdered, ½ oz.; 1 nutmeg, grated; 15 eggs; a teaspoonful of salt; 2 quarts of milk.

Mix in a pan the flour, bread crumbs, and suet, then add the fruit and peel and the condiments. Work the mixture well with the hand, then work in the eggs one by one, and lastly, as much milk as will bring the mixture to the proper consistence. Then stir the whole for some time. The above quantity will make three puddings, which must be boiled continuously for six hours, and put by till the day they are wanted, when they should be boiled three hours before they are ready for the table.

**BEST PLUM PUDDING.**—1 lb. of beef suet, chopped very fine; 1 lb. of raisins, most carefully stoned; 1 lb. of currants; 1 lb. of sugar; 1½ lb. bread crumbs, grated; 1 lb. of citron, orange and lemon peel, mixed and chopped up extremely fine; ½ oz. of mixed spices; ½ oz. of bitter almonds, grated; 1 nutmeg, grated; 10 eggs and 1 quart of milk. Mix thoroughly and boil eight hours.

**BOSTON CHRISTMAS PUDDING.**—1 lb. of raisins; 1 lb. of currants; 1 lb. of beef suet; 4 oz. of chopped apples; 8 oz. of mixed candied peel; 1 lb. 8 oz. of bread crumbs; ¾ lb. sugar; 8 eggs; a quart of milk; 2 tablespoons of flour; ½ oz. of pounded cloves and cinnamon and nutmeg grated; some grated lemon peel and salt. Boil six hours.

**PLUM PUDDINGS A HUNDRED YEARS Ago.**—"An excellent Plum Pudding.—Take 1 lb. of suet, shred very small and sifted, 1 lb. of raisins, stoned, four spoonfuls of flour and four spoonfuls of sugar, five eggs, beat three whites, beat the eggs with a little salt. Tie it up close, and boil it four hours at least."

"Plum Pudding.—Take a pound of beef suet, cut it small, mix it up with a quart of new milk, put in some nutmeg, salt, ginger, and six eggs, then mix it up with flour thick, and put in half a pound of currants and half a pound of raisins."

"Plum Pudding.—Take a pound of suet, cut in little pieces, not too fine, and a pound of raisins stoned, eight eggs, half the whites, the crumb of a penny roll grated fine, half a nutmeg grated, and a teaspoonful of beaten ginger, a little salt, a pound of flour, and a pint of milk. Beat the eggs with half the milk, and by degrees stir in the flour and bread together, then the suet, spice, and fruit, and as much milk as will mix it well together very thick. Boil five hours."

"Oxford sauce for plum pudding: Stir together melted fresh butter and sugar, and continue stirring until cold. If the proportions have been rightly judged the result is a white mass of the consistence of an ice pudding. When put on a hot plate it melts."

**MINCE MEAT.**—Quarter ounce of fine salt; one ounce of mixed spice; three pounds

of brown sugar; three pounds of well-cleaned currants; two pounds of stoned raisins, chopped; two pounds of beef suet, finely chopped; the thinnest peel of two lemons and their juice; six pounds of apples peeled and chopped; three pounds of roast beef chopped fine; half pound of candied peel, cut in delicate slices, then chopped; half pound of blanched almonds, chopped; one pint of fruit syrup. Mix well together with a wooden spoon, and put the mincemeat well pressed down into a covered jar tied over very well. The mincemeat should be made some days before it is wanted, and when about to be used, a quart of fresh cider boiled down with a pint of golden syrup should be added to it.

**SUPERFINE MINCED PIES.**—Take the largest neat's tongue you can get: let it lie forty-eight hours in salt, then boil it, blanch it, and skim it. Take the finest part of the tongue, and mince it and two pounds of the best beef suet, very small; take a pound and a half of raisins, stoned and cut small, the same weight of currants cleaned, a dozen apples pared, one pound of citron and one pound of orange peel cut small; put them into a broad pan, and mix all well together; beat half an ounce of Jamaica pepper, about two drops of cloves, two nutmegs, the grate of two large lemons, and two teaspoonfuls of salt; mix the spice and lemon-grate very well together, then season the mince meat with them; be sure to mix them until the seasoning be all equally through them, then squeeze the juice of the lemon into a pint of syrup, melted by boiling, and pour it on the minced meat; mix all well together, and before using, moisten again with fresh, boiled cider.

**ECONOMICAL PLUM-PUDDING.**—Suet, currants, raisins, two ounces each; flour one ounce, bread crumbs three ounces, one tablespoonful of syrup, one quarter pint of milk. Mix well together, and boil in a mould two hours. Serve with sweet liquid sauce.

**SPICED BEEF.**—Take eight or ten pounds of the thin flank, remove any skin, gristle, or bones; rub it over with half ounce of saltpeter and half ounce of bay salt; then rub it well in with a mixture of spices, the following proportions being used: one ounce of black pepper, one ounce of allspice, half ounce of ground ginger, a quarter ounce of cloves, and half that quantity of mace. Use only as much as will suffice to rub the beef all over; then add three ounces of common salt and a quarter pound of coarse sugar. Let the beef remain a fortnight in this pickle, turning it and rubbing it every day; then take it out, cover it with the spices and chopped sweet herbs, roll it very tight, tie it with tape, put it into a pan with half a pint of water and half a pound of suet. Bake it after the bread has been drawn for six hours; put a heavy weight upon it, and when cold take off the tape.

**HASHED MUTTON.**—Fry in a saucepan three small onions and three small slices of bacon or ham until they are brown; then add a little more than half a pint of water, and thicken it with flour; then strain it, and add it to the meat, with a little Harvey's sauce; pepper and salt to taste. It will take about an hour to hash.

**POTATO SOUFFLÉ.**—Pass a couple of boiled potatoes through a sieve, work into them the yolks of four eggs and powdered loaf sugar to taste; add enough essence of vanilla to flavor the mixture well, then the whites of six eggs beaten up to a stiff froth, and bake as above.