



## Beauty and Use.

"The song is not by any means done! Now it's beginning in earnest!"  
—Hans Christian Andersen.

**W**HAT is just it, we are only beginning to know. All things come to sincerity as to him who waits. Like the flax-plant in the charming story by the sunny-tempered author I quote—from whom, in childhood and womanhood, I have got more of hope and content and aim, than in these days of despair-in-self and foggy profundity I can get from Goethe, we can "go forward, always go forward," like the flax-plant. First the beautiful blue blossoms; lastly the bright vigorous thoughts printed on its nice white linen paper! Beauty and Use. "Each time when I think the song is done, it begins in a higher and better way." Because, though first, the pale blue heaven-colored blossom gives the material beauty of form and color to the gazer, and passing through its fluctuations of beating into threads and made into linen and pure white rags and then into paper—through struggles and tribulations, the fire by which most of us must be purified, yet it comes in the end to be pure white paper, and it says: "I shall be written on. I've splendid thoughts! as many as I had pretty flowers in the old days!"

And the paper was sent to the printer—the story goes on—and it was set up in type to be read, and gave comfort to all the world of readers, just as your favorite Magazine—which, too, like the flax-plant turned into paper, can sing happily.

"At any rate, I shall go forward again! I am always going forward! I have found *that* out!"

So with our housekeeper, she who has in her character the balance so fittingly and pleasantly analyzed by Ruskin—the virtuous woman in Solomon, where the economy is perfect—the qualities utility and beauty. Food and flax for use, and purple and fine tapestries for beauty.

By the way, what a wonderful book the Bible is aside from its moral aspect to us! It contains not only all the germs of science, but the seeds of thought for all high and useful art. The descriptions of the old metal work, and chased gold and silver into lilies and pomegranates, the embroideries of the temples, the cunning work of the craftsmen in stone, metal, and in wood, the industry of the ancient husbandman, the skill of the virtuous house-mother with her needle; her foresight—"Every wise woman buildeth her house, but the foolish plucketh it down with her own hands."

Even without Ruskin as an authority, I would remind you how the Bible sets forth the two qualities that housekeeping should possess—beauty and utility; and where either are wanting the economy is imperfect. We stand for beauty wherever we can get it.

Is there anything very beautiful about a boiled ham? Not in its simply cooked state on a platter. Certainly not, though the ritualistic pastry-cook adorns it with tissue-paper roses or camellias carved of turnips. I think most people will agree with me that in table arrangement, the balance which we would *all* desire is seldom found, and this is because I think most women are not brave enough to do the best they can from their own ideas within, regardless of what other people shall say about innovators. Women who order suppers from Delmonico, Pinard, and Dean, and the rest of your New York caterers, money does not matter so much, but that they can afford to pay for the pastry-cook's professional beauty of the pattern that is repeated a dozen times on the avenue the same night, but even wealthy women, I think, who love their homes, delight in the beauty that is economical, if, especially, they can have with their own hands a great deal to do with its achievement. And as a great many of the subscribers of Demorest's are (I know, for a little bird told me—or as the Germans say, "I know it by my little finger") of the healthy class of American people, who combine the love of luxuries with the praiseworthy Anglo-Saxon characteristic the hatred of waste. For in old times "Lady" meant the "loaf giver,"

and "Lord" meant the "bread winner." I make no apologies, though, as I said before, apologies had better be dispensed with, for submitting to your reading the experiments I have made, in which beauty and use have been combined, which do not mean a leg of boiled ham balanced by a huge bouquet of flowers, but an appearance which appeals to the higher appetite while it comforts the lover of good-cheer the while. First of all, let us consider the beauty and use that we can combine from harmless green leaves. There is the common syringa, excellent for flavoring; they may be used when cucumbers are scarce, and they are a perfect substitute in salads where that flavor is desired. Again, a few leaves put into (cold) claret-cup serves the purpose when borage is unobtainable.

The young leaves of the cucumber, too, must not be forgotten in salad. A carrot top, which when planted in a pot sends up a pretty decorative plant, can also be used in salad. The blanched foot and external leaves of the celery can be used for salad and soup, the same day the inner shoots of the vegetable are used to adorn the table, which, when properly treated, it does ornament. The young leaves of the goose-berry should be added to the bottled fruit, for they give a greener color and a fresher flavor to it. The leaves of the flowering currant give a nice flavor to black-currant jam or jelly. Orange, citron, and lemon leaves impart a flavoring equal to that of the fruit and rind combined, and somewhat different from both. A few leaves added to pies or boiled in milk used to bake with rice or formed into crust or paste, impart an admirable "bouquet." An infusion can be made of either the green or dry leaves, and a teaspoon or more of it can be used. Peach leaves give an almond flavor. Young grape leaves can be used with the juice of currants for jelly, with grapes or with other fruit as well as with bottled small pickles. Lemon-verbena leaves and rose-geranium leaves laid at the bottom of a cake-pan impart a delicious flavor to sponge or lady cake; custards, too, can be flavored by these two leaves.

In using these leaves for decoration, in summer, while they are plenty, syringa and tiny cucumber leaves may adorn vegetable salads, while orange or lemon leaves may adorn fruit salads, and orange, lemon, rose-geranium, or lemon-verbena leaves may be used to wreath the dish containing any sweet, from a flat dish of custard to a box of bonbons—these, home-made if the housekeeper chooses.

Holly leaves, almost always obtainable in winter, are a pretty decoration for supper dishes: these may be frosted by dipping them in gum and then in fine granulated sugar—by this last means is obtained a pretty white wreath to encircle the plate outside of the frosted plum-cake. Before I forget it, I will suggest just the outline of a table decoration I used last summer, when water lilies made it possible. I laid on the white cloth a strip of looking-glass, nine inches wide and twenty-five long, of quite good though not expensive quality, and concealed the edges by grasses and moss and bordered the mirror, letting the flowers reflect on the surface along the edges with water lilies, the effect was very beautiful.

A simple table center is crimson plush (guarding against any suspicions of magenta), twelve by sixteen inches; a small glass in the middle, and on this a low bowl with yellow rosebuds and scarlet broad border of leaves.

I should guard against even "conventional" designs in embroidery on plush for table adornment. Get your color in the plush, and use this to set off plenty of leaves, and as a background for lighter, smaller flowers, such as are, fortunately, inexpensive. Ferns are pretty in a mound on the table, or to radiate from the center over the white linen. Do not use them actually in the dishes of food, because the contiguity would be unpleasant to any but mushrooms—a dainty which is like the two-legged stool that Mr. Quackenbos, of school rhetoric fame, informs us is, though useful, not beautiful. I know though, that at no expense of its agreeableness, that much simple food can be fashioned into beautiful shapes, and so that a supper-table can be made so as not to betray that it does hold food; that the objects placed upon it are eatable, only when the guest approaches it. The small "stem" bouquet-holders are a nuisance. One wants the flowers low, massed in the center of the table, and focusing the room at this line.

One pretty color for the table may be got by two or four low dishes of Danish rice. Stew cranberries and strain the juice, and sweeten thoroughly; return to the fire to heat again for five minutes; then remove to get only tepid.

Into a porcelain-lined saucepan holding three quarts of boiling water throw a cup of rice; let it boil thirteen minutes by the clock; stop the boiling with a cup of cold water,

and then drain in a wire sieve. Then pour over this the cranberry juice, letting it fall through into the dish below, repeating this until the rice is colored a deep rose color or light crimson. Press into bowls to mould; set on the ice before using for the table. This method for boiling rice is Chinese, and insures the grains being kept whole. The dishes for holding this Danish rice might be flat glass plates. There are large ones to be got for twenty-five cents, and if the dish is bordered with sprays of rose-leaves, the glass, cheap or costly, will be hidden.

Amber-color can be had by using gelatine and flavoring with orange juice. After making the jelly according to the recipe, too well known to quote here, stand in a bowl, mouth downward, a long slender vial, such as is used by homeopaths—say one about five inches deep—and hold it while pouring the orange jelly in to set. Fasten it by a string until some jelly is set enough to hold the bottle in place, then pour in the jelly until the bowl is full. When the table is prepared and the orange jelly laid upon it, a little water can then be poured in the bottle, and a spray of orange blossoms placed in it to crown this amber hill.

Two nests of cold pudding are ornamental. Cut a hole the size of a penny in the side of eggs; empty them, and pour in till full a good stiff *blanc-mange* made of corn starch, and flavored with almond essence. Stew orange or lemon-peel in sweetened water until tender, that is to say, until a broom straw can pierce the rind, and lift the rinds out and drain thoroughly. Then with the scissors cut the peel into as fine threads as possible. Surround the dish with lemon, orange or rose-geranium leaves, and pile the threads of lemon-peel so as to make a nest; into this put the *blanc-mange* eggs, which, after they are cold, will come out perfect from their shells.

A pale-green dish can be made into a nougat of Pistachio nuts. Delicious nougats may be made in this wise: Blanch one pound of almonds, and cut each lengthwise into thin narrow strips, lay them on a dish in the front of the fire to get thoroughly dry. Melt in a sugar-boiler one-half pound of loaf-sugar. When the sugar is a light brown put in the almonds, mix them well but carefully together, and you will have a soft paste which will harden when cold. Make some small moulds very hot, slightly but thoroughly oil them with pure sweet oil, and put some of the mixture in one of them, and with the handle of a teaspoon previously oiled, spread it out as thinly as possible, so as to completely line the mould. Trim the edges, and when cold turn out the nougats. Make a number in the same way, serve half of them filled with whipped cream, and the other half filled with sweetmeats.

A pretty salad to serve with cold game pie is made of sour oranges. Slice and remove the seeds, dust with fine salt and Cayenne pepper, and pour over them salad oil. This dish can be garnished with lemon or orange leaves or fringed celery. This last can be done by cutting the celery into two-inch lengths. Stick coarse needles into a cork, draw half the stalk of the celery through the needles; when done put in a cold place to curl.

Celery can be kept for a week or longer by first rolling it up in brown paper, and then pinning it up in a towel and keeping it in a dark place, and as cool as possible. Before preparing it for the table lay it in a pan of cold water, and let it remain until cold.

These pretty dishes, with others sufficient for supper for twenty people, can be got up at a cost of six dollars. Plenty of smilax and leaves and flowers of the cheaper cost can be got for one dollar and a half at a florist's, where one is a regular customer, and if one has house-plants only a trifle need be expended for such as smilax or a few rose-buds, the *trades cantia*, commonly and vulgarly called "wandering Jew," helping with ferns to give a beautiful supply of green. The orange and lemon leaves will need some thought to obtain at a small cost. This will leave \$2.50 for beverages and bonbons, making your feast not to exceed \$10. The beverages, if one does not drink wine, can be chosen of any of these.

*Eau Suerce*: Three quarts of cold water with loaf-sugar to slightly sweeten and vinegar to flavor—but the last must by no means be perceptible.

Apple Water: Slice nine apples to three quarts of water and boil for half an hour; strain, and sweeten with loaf-sugar, and spice with nutmeg.

Quinceade: Four quarts of water, the juice of three oranges, half a pound of loaf-sugar and two tumblers of quince jelly, or preserve, cut into pieces. Stir the ingredients well together with a pint of water, add the rest of the water and a lemon thinly sliced. This is a pretty pink color; it

may be deepened by adding cranberry juice, and, if preferred, strained and served from glass claret jugs.

Another *eau suerée* is made with vinegar and water, with the addition of five drops of the very best *eau de cologne* to two quarts of water.

Home-made bonbons are more delicious. These can be laid in a low card-board box, on fringed papers in a glass dish bordered with rose, lemon or rose-geranium leaves. For example—

Quince Chocolates: For these cut some pieces of preserved quince into the sizes of a large filbert and dip them in dry sugar, and let them dry for an hour in an open oven, and then dip each one into a chocolate paste twice; letting them harden after the first dipping before the second. The chocolate paste is made of sweet chocolate melted and blended with white of egg, powdered sugar, vanilla essence, and white of egg, and cooked over the fire in a little porcelain pan placed in a kettle of boiling water. There must be sufficient powdered sugar to make the paste stiff.

Chocolate-jelly drops are made by dropping into little paper cups some chocolate paste, spreading it thickly around the side, and when set dropping some jelly into them and covering again with chocolate paste. The cups can be made of white, pink, or any pale and pretty shade of paper, cut round three inches in diameter with scalloped edges, and brushed over with white of egg, and then moulded by pressing with the fingers over the bottom of a small bottle, it will, with a little patience, soon assume the cup-like shape desired. Other preserved fruits can be treated in this way. Peach preserves can be dipped in a white-candy paste flavored with almond essence. These paper cups can be filled with caramel. The following is a simple recipe: One cake of chocolate, one cupful of white sugar, one cupful of brown sugar, one heaping table-spoon of arrowroot, one cupful of molasses, egg-sized piece of butter, and one cup of rich milk; stir constantly, cooking for half an hour; pour in pans and cut into squares while soft.

To crystallize plums, if you have them preserved, they will only need dipping in sugar and drying in the oven; press the half pieces together and dust with powdered sugar. If you use canned fruit they will need to be cooked in a rich sirup before they can be dipped in the sugar and dried. When cooked in the sirup, lay the pieces in a sieve to drain, a single layer at a time; dip them very quickly into hot water, to remove any sirup which may adhere to them; then drain them and lay them on a cloth before the fire to dry. When all the fruit is thus dried, sift thickly over them finely powdered loaf-sugar while the fruit is warm; then lay the fruit on dishes in a moderately heated oven; turn them, and drain all moisture from them; the fruit must not become cold until thoroughly dry.

Frosted cherries are an addition to the dish of bonbons. Dip the cherries, one at a time, into beaten white of egg and then in powdered sugar; lay them on a sheet of white paper in a sieve, and set it on the top of a stove or near the fire till the icing is hard. With the expense of wine left out, any person with any sort of an income could give a reception on a small scale, or a supper to a few friends at a trifling cost. To prepare solemnly a "spread" of food of unusual occurrence in the house would no doubt result in the purchase of many things needed because of the advent of the supper, but it is not just to include the cost of a lemon-squeezer in the outlay for a jug of lemonade. Here, for example, is a dish of apples I invented for luncheon one day lately, and with the additions of cold tongue or some equally nice meat and coffee or tea; each article *always* being of the best, the meal was good enough "to set before the king." The cost was

Apples (greenings).....	\$0 6 cents.
Sugar (granulated).....	2 "
Cinnamon (powdered).....	0½ "
Butter (best).....	4 "
Walnuts (English).....	5 "
Total .....	17½ "

I peeled the apples and scooped out the upper half of the cores to make cavities, and then filled with the sugar, cinnamon, butter and peeled and broken walnuts. Then I put them in an earthen dish with a cup of cold water, sprinkling them with sugar, and baked them twenty-five minutes in a brisk oven. They were very, very, *very* delicious. There were five people at the table.

Apropos of utility. Is it very well known that soup-meat, which is by some thrown away, is an excellent vehicle for a delicious curry. The soup-meat is a neutral sort of thing, that neither asserts itself nor resists the spices of the curry,

and the juices of the gravy soup-meat is often only rags. In this way, however, it is the very thing for a delicious *entrée*—which left over is even more delicious heated again for breakfast. Fry three onions, chopped fine, in dripping, and add a table-spoon of sugar and a table-spoon of chopped cocoanut, add to it salt and apples (three of which have been previously stewed and hot), and some meat-gravy or fat (unflavored) stock, then add the soup-meat which has been broken into bits and rubbed in curry powder. At this stage let the whole simmer, but on no account let it boil. If too dry add a little boiling water.

Oatmeal is a capital vehicle for using meat-gravies. The onion and apple can be cooked as described for the curry; the gravy added, and last of all the cold porridge left from breakfast.

These, merely to suggest and encourage the housekeeper who can dare to go on and "go forward," let her lay her hands to the "modern improvements," but let them be governed by a head above all. For, as the flax-plant sang to the last:

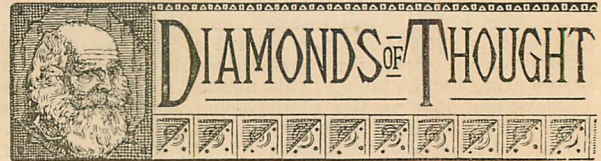
"The song is never done; that is the best of all.  
I know it, and therefore I am the happiest of all."

KATHARINE ARMSTRONG.

### Ice-Cream.

PARKINSON'S recipe for ice-cream (and there is none better), is as follows: Procure one or two porcelain-lined icing bowls and a porcelain-lined cream kettle, and a good ice-cream freezer, worked by a crank and revolving dashers. Then you want an ice tub, which must be at least eight inches greater in diameter than the freezer, so that when the freezer is inserted in the tub there shall be at least four inches of intervening space all round the freezer in which to deposit ice and salt. This tub must have a hole in the side, near the bottom, with a plug, which you may open at pleasure to let out the water, which will come from the melting of the ice. Obtain a spatula of hard wood, with a blade twelve inches long and four or five inches wide. It should be oval-shaped at the end. The spatula is for scraping the cream which adheres to the sides of the freezer in the process. A small spade will be required for mixing the salt and ice together, and a small mallet for pounding the latter. Procure a strong bag, put a sufficient quantity of ice in it, and pound it fine with the mallet. With this pounded ice mix a quantity of coarse salt in the proportion of two pounds of salt to six pounds of ice. Now insert the freezing can containing the cream in the center of the ice tub. Be very careful that the lid is on the can. Now fill up the space that intervenes between the freezing can and the ice tub with the mixture of ice and salt. Leave about three inches of this space unfilled. If you fill up to the top of the can the chances are that some of the salt will get inside, which would spoil the compound. You now begin to work the cream by turning the crank, and so giving a rotary motion to the can. This you do at first quite slowly. After you have well begun quite slowly, you will then turn the crank more rapidly. This motion you will keep up until the mixture is so congealed that you can continue no longer, and the revolving dashers are frozen in. Now remove the lid, take out the dashers, cut down the adhering cream from the sides of the can and proceed to work the mixture with the spatula. If there are flavorings to be added, or fruits to be worked in, now is the time to do this. Continue to work the compound with the spatula until it is smooth and soft to the tongue. When these kneading and churning motions have been carried far enough insert the dashers again, cover the can once more, and continue the rotary motion as before until the entire contents are again well set and hard. You can now serve at table, or set away in your ice can.

To compound the cream before freezing, procure the best cream, fresh eggs, and the best pulverized white sugar. For vanilla ice-cream, take four quarts of rich cream, and split two vanilla beans, then cut them into very small pieces. Take two pounds of the best finely-pulverized white sugar. Take four perfectly fresh eggs. Beat up the eggs in a porcelain-lined basin. Add the sugar, and stir both well together. To these now add your four quarts of cream; and now throw in your fine-cut vanilla. Place on the fire, stirring constantly, until it begins to boil. Do not allow it to continue boiling for an instant. Remove immediately and strain through a hair sieve. When cool, pour into your freezer. Work slowly until it can be worked no longer, as laid down in the foregoing instructions on freezing. Now remove the dasher, pack the cream firmly with the spatula, cover the can, draw off the water which you will find formed in the bottom of the ice tub and add fresh salt and ice to supply this waste. Cover the whole well with a woolen cover, and allow it to stand a while, that the ingredients may amalgamate. Do not make a mistake and buy the tonka bean, which somewhat resembles the vanilla, and is used by many confectioners.



Be girded and strong to-day for thy ministry to others.—*Ruskin.*

Men are to be educated by wholesome habit; not by rewards and punishments.

A good name implies a reputation founded on a good character making itself felt in a good life.

What a man believes and what he doubts are equally significant of the strength and originality of his mind.

Indifference is sometimes a sign of exhaustion, generally a sign of intellectual impotence, and always—good form.

There are men who, by long consulting only their own inclinations, have forgotten that others have a claim to consideration.

As continued health is vastly preferable to the happiest recovery from illness, so is innocence superior to the truest repentance.

Nothing will so effectually solve doubts, relieve suspense, and remove uncertainty as a habit of promptly performing the nearest duty.

If you wish to get on, you must do as you would to get in through a crowd to a gate all are equally anxious to reach. Hold your ground, and push hard.—*Lady Mary Montague.*

We think too much in our benevolent efforts of bettering men by giving them advice and instruction. There are few who will take either; the chief thing they need is *occupation.*

Things are either possible or impossible in any given state of human science; you can easily determine which. If the thing is impossible, you need not trouble yourself about it; if possible, try for it. It may be "Utopian" to hope for the entire doing away with drunkenness and misery out of your city; but the Utopianism is not your business—the *work is.*

And perfect the day shall be when all men understand that the beauty of holiness must be in labor as well as in rest. Nay, *more,* if it may be, in labor: in our strength rather than in our weakness; and in the choice of what we shall work for through the six days, and may know to be good at their evening-time, rather than in the choice of what we pray for on the seventh, of reward and repose.—*Ruskin.*



About the warmest country on the globe is Chili!

A London chiropodist advertises that he has "removed corns from nearly all the crowned heads of Europe."

Manager—"I can't use your play, sir; it's too long for the stage." Amateur playwright—"But, I say, look here—can't you lengthen the stage, don't you know?"

A good use for cigars has been found. Reduce them to powder, and scatter them in places infested by water-bugs; it kills them off quicker than "Annihilator."

Over in Indiana the question, "Does protection protect?" has temporarily given way to the more important one, "Can a trustee be trusted?"—*Chicago Tribune.*

A doctor wrote to a friend from a well-known health-resort in the following ambiguous terms: "I am terribly busy; but I hope to finish off all my patients in about a fortnight, and shall then take a holiday."

Visitor—"Are you papa's boy?" Sonny—"Yes, sir." Visitor—"Are you mamma's boy?" Sonny—"Yes, sir." Visitor—"But how can you be papa's boy and mamma's at the same time?" Sonny, after a pause—"Well, don't we all live together?"

"Let me see," said a minister, who was filling up a marriage certificate and had forgotten the date; "this is the fifth, is it not?" "No, sir," replied the bride, with some indignation, "this is only my second, and he will be my last. I'm sure he has been trouble enough!"

Young wife, just home from the cooking-school—"I feel so encouraged! I was complimented on my progress to-day. But poor Miss Smith! I am really sorry for her. She tried hard, but she doesn't seem to get on at all." Young husband—"You must remember, my dear, that Miss Smith has no one to practice on."

Mr. Howells's next novel, it is announced, will treat of "a simple-souled, pure-hearted country youth who comes to Boston with a trashy poem he has written, and with no other visible means of support." He must be the brother of a previous penniless heroine of Mr. Howells, who took a coupé and visited the Boston Art stores, in order to sell a worthless picture.