

Household.

Seasonable Entertainments.

A NUTTING PARTY AND HALLOWE'EN FROLIC.

OCTOBER is the month of all others for such outdoor recreations as involve a fair amount of active exercise. The relief from the summer's heat, and the bracing quality of the crisp autumnal air, dispose one to brisk movement and vigorous sports. The summer months, beautiful in many respects, are yet apt, by their almost torrid warmth, to depress both the physical and mental tone. The spirits come up with a bound when the burden is removed.

In the buoyancy that accompanies the bright cool days and frosty nights, a longing arises for excursions to the forests and meadows, to see them in their most brilliant beauty before the dreariness of November falls upon them. To be thoroughly successful, such an outing must have an object; and this is fully supplied by the nuts with which the woods, at this season, should be filled. A day spent in gathering these, and crowned at the close by a Hallowe'en frolic, provides a novel and charming entertainment.

A party of this kind should not be too large, and its members should be selected with care. The number invited may be anywhere from twelve to twenty. No helpless fine ladies nor muscleless dandies are wanted here.

The girls must love outdoor sports, and not be afraid of roughing it; and the young men must have had sufficient training in athletics to be ready to climb a tree, shake its branches, or wield a long pole in beating down the nuts. Fine clothes must be left at home, and the preferred costumes be hard to injure;—flannel dresses for the girls, tennis shirts and loose old suits for the men, and, for all, stout shoes that will resist the entrance of chestnut needles.

If the grove is not within easy walking distance, a large wagon should be secured, either an open stage or omnibus, or else a break, such as come for picnic parties. Failing one of these, a large farm wagon with springs will answer the purpose admirably; it should be brushed out clean, straw laid in the bottom, and seats improvised by means of boards fastened along the sides. A hay rigging is excellent for an excursion of this sort.

The baskets, that are to go out packed with lunch and return home laden with nuts, should be generously filled at the start. Ravenous appetites may safely be counted upon as a result of oxygen-charged atmosphere and lively exercise.

The provisions should be of a substantial character. A satisfactory bill of fare may comprise cold roast chicken, veal loaf, buttered rolls, roast sweet corn, roast potatoes, Mother Goose tart, apples, pears, and any variety of cake. The potatoes and corn must be taken raw (the former having been carefully washed before packing), and roasted in the ashes at the picnic ground. For a beverage, coffee is almost universally popular. It may be made over a gypsy fire, or, what is easier, prepared at home, carried in bottles, and heated just in time for lunch. The chickens should be carved into easily-handled pieces, and wrapped first in white paper, then in a napkin. The veal loaf may be sliced as it is needed. The rolls must be split and buttered at home, and the tarts prepared. These also must all be folded in white paper first, and then in napkins. Such relishes as pickles, olives, etc., should not have the corks drawn until the table is spread.

The usual paraphernalia of table-cloth, napkins, knives, forks and tumblers should not be overlooked. The cheap wooden plates, that may be procured at any grocer's, are lighter and less bulky than china, and possess the great advantage of being so inexpensive that they may be thrown away after one using, without a single economical scruple.

Arrived at the ground, the first thought is generally of the nuts. To provide against the party having to wait for their lunch until they are unduly hungry, it is wise to appoint one efficient member of the company chief of the culinary depart-

ment, and to intrust to her all matters appertaining to the commissariat, empowering her to choose her own assistants. Two or three of the young men may be selected to build and look after the fire, that is such a cheery adjunct to an expedition of this kind. By these committees the cloth may be spread and the viands arranged in due order.

The Hallowe'en frolic, with which the day is to wind up, need not require elaborate preparations. The round of games customary at such a time, while hackneyed, are always amusing. Such sport as "bobbing" for apples in a tub of water is rather moist fun, and had best be omitted, unless the young men desire to thus indulge themselves; but a great deal of entertainment may be evolved from simple materials.

An open fire is almost an essential. In front of this may be laid, by each girl, a pair of chestnuts, one bearing her own name, and the other that of her as yet unknown bridegroom. Should the nuts burn steadily side by side, a safe, humdrum existence may be expected for both; but woe is in store if one snaps away and leaves the other to consume in solitude. A spluttering, fizzling blaze forebodes unruly tempers and tongues, and a perturbed future.

A bar of solder, melted bit by bit in an iron spoon held over the coals, and the liquid metal dropped, a little at a time, into a tumbler of cold water, will indicate the fate of the one who pours the lead. It takes curious shapes that a lively imagination can readily convert into unmistakable resemblances to the emblems of some trade or profession. Pairs of needles may also be named and floated in water, their capability for sinking or swimming being construed into omens after the same fashion that was practiced with the chestnuts. Apples may be peeled and the rinds tossed over the shoulder to form the initials of the "not impossible she"—or he—and the seeds counted in parody of the more poetical mode of telling fortunes by the petals of a daisy.

The old Bible and key charm may be revived at such a time as this. A house-key is inserted in a large Bible, at the Song of Solomon, the eighth chapter and sixth verse, the flat side of the key being at right angles to the page of the book. The sides of the volume are then tied together with stout bands, two girls put each a forefinger into the loop of the key, and repeat in turn a letter of the alphabet and the verse mentioned above. The superstition runs that when the initial letter of the future husband of either is reached, the key will turn and the Bible fall. The old custom of a girl going around the house backward at midnight, with a mirror in her hand, expecting to see in it the face of the "coming man," is a decidedly startling experience to any but the strongest nerves, and had best be left untried by any one at all inclined to timidity.

For such a gathering as this, a supper of roast oysters is simple and delicious. The bivalves, carefully washed, are laid on a bed of hot coals, and taken up, opened and eaten as fast as they are cooked, each man acting as purveyor for one or more girls. The only accompaniments necessary to the oysters are sliced lemon, pepper and salt, hot coffee, and unlimited thin bread and butter. A dish of nuts and raisins, fruit, and cakes, may follow, if desired. Ice-creams, jellies, blanc-manges or salads are wholly unnecessary, and detract from the informality of the occasion. Of this the easy costumes, worn in the woods all day and retained unchanged for the evening's fun, are the outward and visible sign.

VEAL LOAF.

Two pounds of veal; one-quarter of a pound of ham; one cup of crushed cracker; one egg; two tablespoonfuls of butter; half a teaspoonful each of pepper, salt, allspice, sweet marjoram, thyme, parsley, and summer savory.

Chop the meat very fine, work in the butter, the raw egg, the cracker crumbs and seasoning. Press all into a buttered bowl or dish, set in a pan of boiling water in the oven, and bake, closely covered, for two hours. Fill up the pan with hot water as fast as it boils away. When the loaf is done, set it aside under a heavy weight until it is cold. Turn it out on a flat dish, and slice as it is needed.

PICNIC ROLLS.

Sponge: Six cups of flour; four cups of milk; one cup of yeast; one egg; two tablespoonfuls of butter; one teaspoonful

of salt; half a teaspoonful of soda; one tablespoonful of white sugar; flour for soft dough.

Set the sponge late at night, in a comparatively cool place, that it may not rise too fast. In the morning, when it is light, work in the egg, well beaten, and the butter, melted. Dissolve the soda in a little boiling water, stir in the sugar, salt, and the flour. After this has stood four hours, shape into rolls, let them rise one hour in the baking-pan, and bake half an hour in a steady oven.

MOTHER GOOSE TARTS.

Cut bread and butter very thin, putting the butter on the loaf before cutting the slices. Spread each slice with strained honey, and between two pieces of the bread thus prepared place a layer of thick whipped cream. Cut into little triangular sandwiches.

CHRISTINE TERHUNE HERRICK.

Prize Bills of Fare.

AFTER careful consideration, the contributor of the following set of menus has been awarded the prize of \$25 offered in our January number for the best Bills of Fare for one week for a family of five persons with an income of \$1,500 per year. About one-third of the income is allotted for food, which is as great a proportion as can be consistently allowed. These offer many suggestions that will be found available for widely-separated sections of country, and also present various ways of escape from the monotonous round of roast, boil, and fry into which those with circumscribed incomes are so apt to fall. Owing to lack of space, we cannot publish all the receipts this month, and the remainder will be given in the November number.

BILLS OF FARE FOR ONE WEEK.

Monday, \$1.05.

BREAKFAST, 20 CENTS.

Brain-Food Mush. Boston Brown Hash.
White Bread. Graham Toast. Coffee.

DINNER, 53 CENTS.

Roger's Soup. Baked Shoulder of Mutton.
Potato Edging. Boiled Beets.
Anstiss Pudding. Hard Sauce. Tea.

SUPPER, 32 CENTS.

White Bread. Cut Peaches.
Scotch Rarebit. Richmond Maids of Honor. Cocoa Shells.

Tuesday, \$1.03.

BREAKFAST, 20 CENTS.

Cracked-Wheat Mush. Mutton Croquettes.
Raised Muffins. Raw Tomatoes. Coffee.

DINNER, 57 CENTS.

Vegetable Soup. Baked Calf's-Head.
Browned Mashed Potatoes. Purée of Turnips.
Raw or Stewed Tomatoes. Orange Cake Pudding. Tea.

SUPPER, 26 CENTS.

Sweet-Potato Bread. Fried Calf's-Brains.
Graham Rolls. Cherries, fresh or canned.
Orange Tapioca. White Cake. Tea.

Wednesday, \$1.41.

BREAKFAST, 20 CENTS.

Barley Mush. Broiled Tomatoes.
Flannel Cakes. Maple Syrup.
Sweet-Potato-Bread Toast. Coffee.

DINNER, 93 CENTS.

Over-and-Over Soup. Fillet of Veal.
Boiled Sweet-Potatoes. Stewed Squash.
Fried Irish Potatoes. Tea.
Rice Dumplings. Creamy Sauce.

SUPPER, 28 CENTS.

Potato Biscuit. Quenelles.
Rye Bread. Stewed or Canned Crab-Apples.
Cake. Chocolate Blanc-mange. Tea.

Thursday, \$1.58.

BREAKFAST, 29 CENTS.

Corn-Meal Mush. Rice Waffles.
Sliced Sweet Potatoes. Frizzled Beef.
Rye-Bread Toast. Coffee.

DINNER, 99 CENTS.

Tapioca Soup. Cold Roast Veal.
Cold Slaw. Stuffed Potatoes.
Mashed Parsnips. Tomatoes in Mold.
Jelly-Cake Fritters. Tea.

SUPPER, 30 CENTS.

Norwegian Bread. Baked Pears.
White Bread. Imitation Oyster Scallops.
Dottie's Cake. Spanish Cream. Tea.

Friday, \$1.06.

BREAKFAST, 20 CENTS.

Granulated-Oats Mush. Milk Toast.
Graham Gems. Parsnip Fritters. Coffee.

DINNER, 50 CENTS.

Hasty Soup. Royal Halibut.
Stewed Cream Potatoes. Baked Beets.
Boiled Cauliflower. Brown Betty. Tea.

SUPPER, 36 CENTS.

White Bread. Macaroni with Cheese.
Rusks. Prunelles.
Cake. Lemon Jelly. Tea.

Saturday, \$1.69.

BREAKFAST, 28 cents.

Hominy Mush. Fish Croquettes.
Squash Griddle-cakes. Royal Rolls. Coffee.

DINNER, 96 CENTS.

Split-Pea Soup. Chicken Potpie.
Sea Kale. Molded Potatoes.
Cocoa Pudding. Tea.

SUPPER, 45 CENTS.

Sandwiches. Scotch Scones.
Abernethy Cookies. Lemon Custards.
Blueberries, fresh or canned. Tea.

Sunday, \$1.43.

BREAKFAST, 20 CENTS.

Fried Hominy. Brown Bread.
Baked Beans. White Bread.
Chicken Rissoles. Crullers. Coffee.

DINNER, \$1.23.

Giblet Soup. Braised Beef.
Browned Potatoes. Sweet Potatoes.
Pickled Carrots. Lima Beans.
Peach Fritters. Creamy Sauce.

Having a late and hearty breakfast, and probably late dinner, only two meals are given for this day. It will come within the allowance, however, to provide any simple fruit, as oranges, apples, or nuts and raisins, for a family social around the Sabbath evening fireside.

The daily amounts foot up to \$9.25 for the week, and the surplus 75 cents are allowed for butter and relishes, which can hardly be reckoned separately.

RECEIPTS.

MONDAY.—*Breakfast.*

Brain-Food Mush.—Take one cupful of brain-food, add one teaspoonful of salt, and stir into two cupfuls of cold water till dissolved. Add one pint of boiling water, and cook slowly fifteen or twenty minutes, stirring often. Serve in saucers with milk and sugar.

White Bread.—This should have been baked Saturday. Soak half a cake of compressed yeast in one cupful of warm water for half an hour. Stir one teaspoonful of salt and two of sugar into one quart of flour, and to this add one pint of warm water and the yeast. Stir well, cover with a cloth, and put where it will keep warm. In two hours it should be very light: then add