



CONDUCTED BY LAURA LATHROP.

### THE NEW YEAR.

“Ring out the old, ring in the new,  
Ring happy bells, across the snow.”

WITH the advent of the New Year we have a continuation of Holiday festivities, in New Year's receptions, twelfth-night festivals, and impromptu entertainments, making, in quick succession, especial demands upon the hostess, who, “on hospitable thoughts intent,” proceeds to emphasize her “Happy New Year” to her friends by extending her most cordial welcome to the home which she renders as attractive as may be, by the addition of whatever brightness her ingenuity may suggest in the way of decoration; especially in the appointments of her table. Beautiful accompaniments for this are met on every side, and taste and tact, with a small outlay of money will accomplish wonders in this direction. If expenditure be a matter of consideration, it is better to omit some expensive dish and use the money saved for flowers and a supply of ferns and delicate trailing vines for the necessary greenery.

The decorations may be as elaborate as taste and purse will admit. Some fancy cakes, as ornamental as delicious, must be provided; ices are a necessity; but if we desire to cater to the popular taste, and especially to that of the gentlemen, we shall make liberal provision in the way of salads, croquettes, etc., which are more appetizing and wholesome, and if tastefully garnished make a very pretty addition to the menu.

**LOBSTER SALAD.**—Cut into small pieces, with a very sharp knife, enough boiled or canned lobster to make one quart. Mix with it a marinade of three tablespoonfuls of vinegar, one of oil, one teaspoonful of salt, and a half-teaspoonful of pepper. Set away on ice for two hours. Wash carefully the crisp inside leaves of three rather large heads of lettuce. Scatter pieces of ice over it and set in cool place till needed. At serving time, mix with the lobster one teacupful

of mayonnaise. Drain the lettuce; line the salad bowl with the larger leaves; shred the white crisp heart leaves and arrange lightly in the center; upon this heap the lobster and cover the mound with an additional cup of mayonnaise. Garnish with white lettuce centers.

**MAYONNAISE DRESSING.**—For two teacupfuls of dressing, use one teacupful of best olive oil, yolks of four raw eggs, three tablespoonfuls of vinegar, one of lemon juice, three tablespoonfuls of very thick sweet cream, half a teaspoonful of salt and a very slight pinch of cayenne, with a teaspoonful of mustard. Have oil, eggs, cream and bowl thoroughly chilled by placing on ice for an hour or more before using. Put yolks, mustard, salt and pepper into the bowl and beat with egg beater till very light. Now begin to add the oil, a few drops at a time, continuing the beating each time, till the oil is thoroughly blended with the eggs. As soon as the mixture becomes thick and ropy, which will be in about ten minutes, the oil may be added more freely, carefully beating in each addition. As soon as the egg-beater begins to turn with difficulty, begin adding vinegar as well as oil, about a teaspoonful of each at a time. When the vinegar has all been used, begin adding lemon juice. Last of all, whip the cream and add to the dressing. These directions and proportions must be carefully followed, for upon this depends success. Some one has said that “It takes a sage for the salt, a spendthrift for the oil, and a miser for the vinegar.” The addition of cream so disguises the flavor of the oil, that those, with a decided antipathy to its flavor, can partake of it with pleasure. Butter may be substituted for oil if desired.

**OYSTER SALAD.**—Slice delicately thin, with a very sharp knife, enough of the white part of celery to make one pint. Drop bits of ice over it and set away to keep crisp till needed. Heat one solid quart of oysters, to

the boiling point, in their own liquor, but do not allow to boil. Drain them, cut each in several pieces, pour over them the following dressing: Beat three eggs, and add to them one-half teacupful of vinegar, two table-spoonfuls of butter, one teaspoonful of salt, one teaspoonful of made mustard, one-half teaspoonful of pepper. Place in the double boiler and cook until it is as thick as very thick cream. It must be stirred constantly and not allowed to boil. Pour this dressing over the oysters, stir lightly and set away to chill. At serving time add the celery, first draining it of water. Toss up lightly and garnish with nicely blanched celery tops and sliced olives.

**CHICKEN SALAD.**—To one quart of chicken, freed from fat, skin, and bones, and cut up with a knife into quite small pieces, allow one pint of sliced celery, prepared and served with same dressing given for oyster salad, or if preferred with a mayonnaise, reserving half the mayonnaise to pour over the top. Garnish with blanched celery leaves, interspersed with the whites of eggs cut in rings, and little cubes of boiled beets.

**CELERY SALAD.**—This salad is now in high favor as an accompaniment for game. Cut well blanched stalks into half-inch pieces, keep on ice till wanted; dress with mayonnaise or dressing given for oysters. Serve at once, as it soon loses its fine appearance.

**NEW YEAR'S CAKE.**—White of twelve eggs, four teacupfuls of flour, two teacupfuls of granulated sugar, one teacupful of butter, one large grated cocoanut, two pounds of citron and same of blanched almonds, one large teaspoonful best baking powder, cream butter and sugar, add whites beaten to a stiff froth, then the flour and baking powder mixed and sifted twice. Now add the grated cocoanut; last stir in the citron and almonds, reserving one pound of almonds for top of cake. Slice the citron very thin and cut in small pieces, that it may not interfere in cutting the cake; flour before adding. Chop the almonds quite fine both for body of cake and top. Bake in slow oven for two hours, watching carefully. When done, ice the cakes and sprinkle thickly with the remaining pound of almonds; return to the oven to harden, leaving the oven door open, and being careful not to brown. It is best baked in oblong tins, that it may slice without waste.

**ORIENTAL CAKE.**—This is made after the style of a Neapolitan cake, but with a variety filling; and for beauty and deliciousness combined cannot be excelled. Bake in jelly cake pans, in four layers of different colors:—brown, yellow, white and pink. For the white and pink layers, use a cup of fine granulated sugar, half a cup of butter, half a cup of corn starch, half a cup of milk, one and a quarter cups of flour, whites of three eggs, and a heaping teaspoonful of best baking powder. Beat the butter and sugar to a cream, add the milk and corn starch, first stirred together, then the flour and baking powder sifted together, and finally the whites of the eggs beaten light. Spread half the mixture in a jelly-cake pan, and in the other half stir a small teaspoonful of liquid cochineal, adding a few drops at a time, and mixing thoroughly. The liquid cochineal may be easily prepared by using one-quarter of a teacupful of water, one-quarter of an ounce of pure cochineal, one teaspoonful each of sugar and cream of tartar, and a piece of alum the size of a small pea. Bring to a boil in a small tin vessel and let simmer for fifteen minutes; strain and bottle for use. A very little of this will color icing, cream and jellies a beautiful pink, and is not in the least injurious. For the yellow and brown cakes, cream half a cup of butter, and a cup of sugar, add one whole egg and yolks of four, beaten light, next half a cup of sweet milk, and finally one and one-fourth cups of flour and a heaping teaspoonful of baking powder sifted together. Spread one-half of this batter in a jelly-cake pan, and to the other half add a mixture of one ounce of grated chocolate, one tablespoonful of water and three tablespoonfuls of sugar, with one-half teaspoonful extract vanilla which has been stirred until smooth over a hot fire. These cakes will bake in about twenty minutes in a moderate oven.

**FILLING.**—One cup of powdered sugar and whites of two eggs beaten light. Use the brown cake for bottom layer; spread over it a thin coating of the filling, and cover with a layer of very thin slices of figs, placed as close together as possible. On this lay the yellow cake, spread with the filling, follow with a layer of orange in very thin slices, and free from seeds and rind. Follow this with the white cake; ice and add a layer of

grated or desiccated cocoanut. Finish with the pink layer, spread with a firm white icing, and decorate with iced or candied almonds. This is better if eaten same day, or the day after it is made.

**TWELFTH CAKE.**—Among the many quaint amusements which have been revived, is the ancient one of cutting the "Twelfth Cake" at the Twelfth Night Festival, which occurs on January 6th, on the twelfth night after Christmas. It was formerly a religious festival, held by the Christian church to celebrate the manifestation of Christ, and the day was known as "Little Christmas." As a household festival it is better known as King's Festival, or Twelfth Night Festival.

The practice of choosing a king and queen upon that night of merry-making, is the part which has sprung again into favor, and amid a large assemblage of invited guests occurs the inauguration of the "King of the Bean." The cake was formerly elaborately decorated, but contained nothing but a bean, a pea, and a clove. When cut and served, he who found the bean was proclaimed king, she who got the pea became queen, while he who drew the clove, was called the knave. The others were, for the time maids of honor, courtiers, and ministers of state. Many devices have been adapted for determining the characters which the guests shall assume. One is the invention of "Twelfth Night Crackers," these when pulled apart, each by a lady and gentleman, are found to contain two pictures, and the characters represented should be assumed for the evening, thus giving the festival the appearance of a carnival.

In making the cake, any nice cup cake recipe may be followed. The cake must be heavily iced, and anything in the way of lesser decoration may be added that the fancy suggests. Candied fruits or nuts are nice; the date in pink icing is appropriate, but there should be three fancy figures in candy or some other material to represent the king, the queen, and the knave. For the center of the cake there should be a tiny Christmas tree. When the batter is mixed ready for baking, pour it into a large, round, plain baking pan. Drop the bean and the clove into one side of the cake, and mark the places with broom straws; this half will be served to the gentlemen. Drop the pea into the other side which will be served to the

ladies. The broom straws will be taken from the supply, culled from a clean new broom, which you keep in a little box for use when needed. Draw them out when the cake is being iced, and place the king and knave on the side containing the bean and the clove, and the queen on the other, that no mistake may occur in serving.

**ICE CREAM.**—Many who have all the facilities for making ice cream, do not attempt it, from a mistaken idea of the labor involved and the anxiety as to its success. The labor is trifling aside from breaking the ice. Success is certain if the ice is pounded very fine and one part of rock salt used to two parts of fine ice. Procure a good freezer, pour cream into can, place in position. Begin with a layer of ice three or four inches deep, follow with salt, then ice, packing well with a round stick. Do not drain off the water that forms in keg. Turn slowly, increase speed as the cream hardens, and when the crank turns with difficulty, remove beater, stir up contents with a heavy spoon, cork aperture, set away in cool place covered with a blanket or piece of carpet.

**CHOCOLATE ICE CREAM.**—Two quarts new milk, yolks of four eggs, and two cups of sugar heated and stirred constantly in double boiler till thick as cream. When cold or ready to freeze, add one quart rich cream, whipped, beaten whites of four eggs, one-half teaspoonful of vanilla, and two ounces of grated chocolate which has been melted with one cup of sugar and one tablespoonful of water; freeze solid.

Plain ice cream may be made same way, simply omitting chocolate, and using instead juice of two lemons boiled with cup of sugar.

**MACAROON ICE CREAM.**—Soak half a box of gelatine for two hours in water enough to cover, add a pint of scalding milk, when dissolved strain into two pints cold milk, to which you have added two cups sugar tablespoonful vanilla essence, one quart cream; when two-thirds frozen, add one and a half pounds crushed macaroons, and beaten whites of five eggs; freeze solid.

#### Replies to Domestic Queries.

"A. L. H." asks directions for making home confectionery. As candy parties are now much in vogue, this subject will prove one of general interest. French candy par-

ties stand higher in favor than the old-fashioned "candy pull," from the fact that they do not involve so much labor, and have the additional recommendation of coolness. Confectioners' sugar forms the basis of these candies, and is mixed with equal parts of white of egg and cold water, to a consistency that will bear handling. To make chocolate creams, roll the sugar compound into balls about the size of a large marble. For outside: put finely grated chocolate into a tin pail, without anything added, and place the pail in a kettle of boiling water. When melted, pour it upon a hot dish, roll the cream balls in it until well coated, then lay upon a cool plate to dry, being careful not to let them touch each other. Cream almonds are made by shaping the cream mixture into oblong balls and placing each one between two halves of blanched almond, pressing the almonds into the sides of the cream. Shelled English walnuts, dates, raisins, figs, hickory nut meats, etc., may be prepared in the same way. A great deal of ingenuity may be exercised in the use of flavoring, coloring and material to secure variety. Nut candy is made by putting three pounds of white sugar, a quarter of a pound of butter, a teacupful of water, and a teacupful of nice vinegar into a heavy saucepan. When it begins to boil thick, add one pound of hickory nut kernels, or any kind preferred; the variety used lending its name to the candy. To test it, take a very small quantity from the center of the mass and drop quickly into cold water. As soon as these little particles become brittle remove from the fire and pour into buttered plates to cool.

"Mrs. A. J." wishes recipe for salted almonds: Blanch the kernels of hard-shelled almonds by throwing them into boiling water for a moment or two, then into cold water, when the skins can be easily removed. Add two tablespoonfuls of nice salad oil, or same of sweet melted butter to a pint of the kernels, stirring them well. After setting them aside for an hour, sprinkle over them three tablespoonfuls fine salt, stirring thoroughly. Now put them in a shallow baking pan and bake for about fifteen minutes, or until they become a delicate brown. Stir several times while in the oven. They are placed on the table at the beginning of the meal, but are not served until just before the dessert.

"A Subscriber." A capital syrup for buckwheat cakes is made by using a very light colored brown sugar, that which is known in the market as C sugar. Its flavor is superior to white. Add water in the proportion of one cup of water to two of sugar. Set on the back of the stove to melt slowly; bring forward, and when it reaches the boiling point, skim and let boil one minute. Remove, and when cool, jug for future use. If one pound of maple sugar is scraped and melted in a cup of water, and added to a gallon of the syrup, it will almost equal in flavor, pure maple syrup.

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This department is open to queries, and correspondence on domestic topics. All communications should be plainly written, one side of the paper only.

Address: INGALLS' HOME MAGAZINE,  
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A USEFUL and even tasteful cover for the marble slab of the sideboard, is made of a strip of canton flannel just the width of the slab. It should be long enough to hang over at the ends four or five inches. Trim the edge with white or colored ball fringe, and if you wish, a row of Kate Greenaway figures may be outlined at each end. Line the flannel with firm, white cotton cloth, or with turkey red calico.

CHILDREN'S stocking knees can be mended nicely by picking up a row of stitches below the hole and knitting a strip wide enough and long enough to cover the hole good. Then whip down the edges to the stocking with yarn the same color as you knit the strip with. If you have yarn like the stockings it can hardly be seen. New heels and toes can also be knit by cutting off the old ones and picking up the stitches. Knit the heel and sew in.