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THE BUSY DAYS OF OCTOBER.

WHILE the proverbially sunny days of October allure us to outside enjoyments and woodland rambles, its cool nights admonish us to wisely proportion (but not forego) a certain percentage of pastime, and to "do with our might" the duties awaiting us. Closets and trunks unlocked doubtless reveal clothing to be remodeled for younger members of the family, flannels awaiting our inspection, and dresses which skillful renovating will transform into "almost as nice as new." These cheery mornings will put us into full sympathy with the task before us, so that working in unison with the thrum of the sewing machine (which by some mysterious means seems to copy our moods) the seams will fairly spin along under our willing fingers. Mattresses may be cleansed and made over during this propitious season, and worn blankets coaxed, by skillful manipulation, into another term of service.

The apples, pears, and quinces, picked some weeks before, have taken on the pervading mellowness of Indian summer, and vie in their tints with the "golden-hooded silver-birches," "over-brooded by the hazy autumn day." The barberry hedge is a rival in its gorgeous coloring of foliage, of the "maples, crimson blooded," while its fruit is found luscious from the touch of early frosts, suggesting the delightful addition of barberry jelly to roast of game, and its tempting preserve, so grateful in its tartness, to the invalid. Tiny green muskmelons, which have been protected from the frost, lie ready to be converted into dainty mangoes. The ripe ones preserved and dried, are an excellent substitute for citron in cake. Besides compounds already enumerated, the careful housewife will provide herself with a generous supply of catsups, pickles, etc., of her own making—managing to sandwich between her other duties the preparation of more toothsome additions to her winter store than our limited space allows us to chronicle.

Autumn Fruits.

QUINCE PRESERVES.— Pare, core, and cut into eighths, fine large apple quinces. Reserve the parings and cores, (rejecting those which are worm-eaten), for jelly, keeping them in just enough cold water to cover them, until ready to use. Put the quinces in a preserving kettle, adding one teacupful of cold water for every four pounds of fruit. Simmer very gently for three hours, or until tender— not soft. Drain off the juice and add to it three-fourths of a pound of granulated sugar for every pound of fruit. Boil this syrup fifteen minutes, skimming carefully. Add the quinces, being careful not to break the sections. As soon as they boil, transfer them with care to self-sealing jars, pour the syrup over them, and seal boiling hot. The parings may be used for quince jelly, or to add a delicate flavor to apple jelly.

CANNED APPLE AND QUINCE.— For every half bushel of *sweet* apples, use half a peck of quinces, and eight pounds of sugar. Pare and core the quinces, then slice them into thin sections and put them into a preserving kettle with three quarts of water. Simmer gently until you can pierce them easily with a silver fork. In another kettle boil the parings and the cores of the quinces in four quarts of water, for one hour. Drain the water from the quinces, add to it the water from the parings, and the sugar, and simmer fifteen minutes, removing any scum that may form. Pour into a large preserving kettle one quarter of the juice at a time, and allow for it one quarter of the apples and same proportion of the quinces. Simmer slowly until the apples are tender. Fill self-sealing jars with the fruit while boiling hot and seal at once. This forms a delightful addition to the tea table, and is a very economical sweetmeat.

QUINCE JELLY.— Pare and core the quinces, then cut them into small pieces. Put the cores and parings into a preserving kettle, adding any that may be reserved from quinces

for preserves. Add cold water enough to cover them and simmer for two hours. The cores and seeds are rich in pectin, and, using them, one cannot fail to secure a firm, bright jelly. Add to the quinces, after they are cut into pieces and put into the preserving kettle, just water enough to cover them, and simmer for two hours. Strain the juice from both kettles through a jelly bag, made of cheese cloth, allowing them to drain, instead of squeezing them, if you wish a clear jelly. Now, measure the juice, and for each pint of it allow three-quarters of a pound of best granulated sugar. Do not add the sugar to the juice as you measure it, but put it into a nice clean dripping-pan or milk pan, and set it in the oven to heat, stirring it very often, and especially away from the edges of the pan, so that it may not brown and injure the delicate color of the jelly. While the sugar is heating (it should be as hot as possible without browning,) boil the juice rapidly for twenty minutes, skimming carefully but not stirring it. Now set the kettle where it will boil slowly, add the hot sugar, and stir until it is melted. Let it boil just one minute, and dip into jelly glasses that have been dipped into cold water. Let stand a day or two in a dry, cool place before sealing.

APPLE JELLY.—Select fine, juicy, tart apples, and make as above.

ECONOMICAL JELLY.—A very delightful jelly for use during cool weather, but which will not keep well during the warm spring weather, is made as follows: Cut into small sections, without either paring or coring them, fine, tart, juicy apples. Put them into the preserving kettle with water enough to cover them, and boil until the water has a thick syrup consistency, and drops slowly from the spoon when partially cool. Measure it; allow one half pound of sugar to a pint of the juice. Heat the sugar as directed above, while you boil the syrup rapidly for twenty minutes. Add sugar, stir till melted, boil one minute, dip into glasses or bowls. Jelly which is made without boiling after adding the sugar, is much brighter colored and more certain to form, if care is taken in boiling the fruit sufficiently before straining it.

APPLE OR QUINCE MARMALADE.—This is made by allowing half a pound of sugar to a pint of the pulp left from jelly making, and

boiling until it is a smooth glossy mass, and the juice will not separate in cooling.

BARBERRY JELLY.—Strip the berries from the stems, and put them in a jar without adding any water. Place the jar in a kettle of boiling water and boil rapidly for one hour. Press out all the juice, measure, and allow a pound of sugar to every pint of it. Proceed with sugar and boiling process as directed for quince jelly.

BARBERRY PRESERVES.—Put five pounds of berries, four pounds of sugar, and a teacupful of cold water into a preserving kettle. When it boils strain through a colander, return the syrup to the kettle, and boil for fifteen minutes, skimming meanwhile. Add the fruit, and as soon as it boils up thoroughly pour into jars and seal immediately.

GRAPE CATSUP.—To five pounds of grape, boiled and pressed through a colander, add two and a half pounds of sugar, a teacupful of vinegar, and a level tablespoonful each of ground cloves and cinnamon, add same of allspice if you prefer. Boil fifteen minutes and seal boiling hot. A delightful accompaniment to game, poultry, and cold meats.

MUSKMELON AS CITRON.—Make a clear syrup as for preserves. Cut the melon into sections; pare and remove the soft inner portion. Put this into the boiling syrup and place on the stove where it will simmer slowly, until syrup is all boiled away. Flavor with grated nutmeg, using half a nutmeg for melon the size of a cocoanut. Dry on plates, pack in a jar, and keep in a dry, cool place. An excellent substitute for the citron of commerce.

TO PRESERVE GRAPES IN THEIR NATURAL STATE.—Take perfect clusters, from which not a single grape has been removed. Dip the end of the stem into warm sealing wax. Lay between sheets of cotton on shelves in a dry, warm cellar.

The Breakfast Table.

RICE GRIDDLE CAKES.—Add two cups of boiled rice to two cups of sweet milk. Set in a cool place over night. Next morning add three and a half cups of flour, a teaspoonful of salt, three teaspoonfuls of sugar, a tablespoonful of melted butter, three well-beaten eggs and two cups of milk, with two level teaspoonfuls of baking powder. Bake on a

hot, well-greased griddle. Half water may be substituted for milk. In this case use another tablespoonful of butter. Excellent, at this season, with the addition of baked apples or pears.

BAKED PEARS.—Hard pears which are only fit for cooking, may be used. Put them in a deep baking dish, and for a dozen, large size, add half a cup of sugar and two cups of boiling water. Bake slowly from two hours to two hours and a half. Equally nice for tea.

BAKED APPLES.—Pare and core a dozen large apples. Lay them in a shallow earthen baking dish. Fill the center of each apple with sugar. Pour half a cup of boiling water in the dish, add a tablespoonful of butter, half teacupful of sugar and a little nutmeg or cinnamon if you like. If tart and mellow they should bake in half an hour. Baste three or four times with the water in the dish. Sweet apples are baked like pears, and like them are delicious served with cream.

GRAHAM BREAD.—This form of graham bread has proved satisfactory for many years and is excellent, baked in a loaf or in the shape of rolls for breakfast. It is fine served with baked fruit; is most excellent with berries and cream. Should be cut in very thin slices, and always served with oysters either fried or in the half shell. Mix together one quart of graham flour, one handful of Indian meal, one pint of wheat flour, one-half cup of sugar and one teaspoonful of salt. Add half a teacupful of good yeast and mix with *lukewarm* sweet milk or water into a stiff batter, as stiff as can be stirred, and beaten thoroughly. Set in a warm place, well covered, to rise over night. In the morning divide into loaves, leaving half the space in the pans for rising. When light, bake in a moderate oven from an hour and a quarter to an hour and a half, according to size. Cover with paper as soon as the loaf begins to brown slightly.

FRIED SWEET POTATOES.—For a nice breakfast dish, parboil sweet potatoes on the day before. When cold cut them in lengthwise slices, and fry to a nice brown in butter or beef drippings. Sprinkle with salt and pepper.

MANGOES OF MUSKMELONS.—The white, smooth-skinned varieties of muskmelon are best for this purpose. White Japan especially, being very smooth and thin-skinned, two

essential characteristics. Choose from the size of a large egg up to that of a very large orange. Cut a square piece of rind the width of one section from the side of the melon; remove the inside, rinse in clear cold water, tuck, if possible, each piece of rind into the melon from which it was cut. Pack them in a jar, set in a cold place and cover with a brine made by adding three-fourths of a cup of salt to each gallon of water required. Change this brine every day for a week. At the end of this time drain them and pour on them boiling water sufficient to cover. When cold, drain and they are ready to fill. Fill with bits of cauliflowers, or bits of the tender heart of cabbage, tiny tomatoes halved, very small onions, cucumbers an inch in length, and a little finely chopped cabbage to fill in the spaces. Scald all these vegetables separately, in weak salt water, till they look clear, but do not allow them to become soft. To the chopped cabbage add a teaspoonful of grated horse-radish for every quart measured after slightly scalded. Do not scald the horse-radish. Pack in firmly; tie the square sections in place with common wrapping twine. Pack closely together in a stone jar, with plate and weight to keep them in place, cover with cold cider vinegar, tie down with two or three thicknesses of manilla paper. Tiny melons from the size of an olive up to an egg, may be treated, whole, to the same process as the mangoes, placed in the same jar, and when quartered form a pretty garnish and a delightfully crisp and palatable addition to sliced cold meats. If the mangoes are well packed in filling, the stuffing will remain in position when cut with a sharp carving knife, and the effect is very pretty.

How to Wash Woolen Dresses.

THOSE who have washed cashmere or other all wool dresses by the ordinary methods and been disheartened by the reappearance of grease spots as soon as the dress was exposed to the heat of the sun and to dust, will be pleased to know that this will not result if soap-bark is used for cleansing. It can be purchased at the druggists in three different forms—one, a coarse heavy bark, we have found inferior; another, composed of small roots of the diameter of a slate pencil and ready cut into short bits, we have found most

excellent. We give the third form—pulverized bark—the preference, as long as it does not meet the common fate of articles of commerce—adulteration. Purchase five cents worth of either the second or last mentioned. There should be at least a half teacupful of the small root form, and four large table-spoonfuls of the powder. Pour upon the quantity given of either, three pints of water and simmer for one-half hour in a granite or bright tin utensil. Have the dress ripped, threads picked out, shaken free from dust, and after putting it into a wash-tub, pour upon it enough clear rain water (as hot as your hand will bear easily), to completely saturate the goods, but not enough to cover; add to this one-half of the bark liquor, having allowed it to settle, if powder, and in either case straining it through a piece of cheese cloth. Stir the goods well, squeezing and turning them in the water until well saturated. Let soak fifteen minutes, squeezing and stirring occasionally, then rub well on the wash board, rubbing both sides of goods, using nothing but the suds in the tub. The supply of suds will seem scant, but no matter. Wring the pieces dry from this water. Put them into a clean tub, pour over them same amount of clear, hot rain water—

not very hot if color is delicate—and add the rest of soap bark liquor. Let stand ten minutes, turning as before. Rub lightly from this suds, dropping each piece back into the tub. When all are washed, lift from the suds without wringing, and hang to dry. When about half dry, iron on the side which you intend to use as the wrong side, being careful to iron goods perfectly dry, but not to scorch. If you prefer they may be dried perfectly, sprinkled an hour before you wish to iron them, rolling goods up tight and enveloping in an outside thickness of cloth. We wish all the unvarying success which has always attended us in the use of this method.

RENOVATING HAIR MATTRESSES.— Remove the hair from the mattress, wash only one-quarter of it at a time, placing it in a wash tub, and covering with a suds of good laundry soap, with the addition of a tablespoonful of pulverized borax. Wash quickly, shaking out the bunches, and pulling them apart. Dry on paper spread on the floor of an airy room. When thoroughly dry, employ an upholsterer to fill and tie the mattress at the house. Some do the work themselves, but must be very skillful, if they accomplish it satisfactorily.

EMBROIDERY IN AMERICA.

“BEFORE the war,” said Mrs. Wheeler, “they used to make in the South a cheap but durable kind of cotton goods called denim, used almost altogether to clothe the slaves. It was commonly dyed dark blue or brown, and every part of the manufacture was carried through on the plantation. The stuff was so serviceable that it was imitated at the North, and it has long been the material preferred for workmen’s overalls. Nothing can be more distinctly American, and I think you will admit, after you have seen how it ‘makes up,’ that it may be of service to American embroiderers as well as to American artisans.”

The examples shown were prints in dark blue and white, the white being produced by discharging the color by means of a chemical

agent, and portières and a table-cloth, showing how the goods might be made up. The design of the latter was in white lines on the dark blue; the three widths composing it were bound together with white, and the edges of the stuff were ravelled and then tied so as to form a very handsome fringe. No better background could be imagined for richly decorated table-ware.

“And you need not be afraid of soiling it,” said Mrs. Wheeler, “for it will wash; nor of using it roughly on occasion, for it will last forever. It works up beautifully with other cotton stuffs. Here, for instance, is a portière in which it is combined with cotton canvas.”

The portière was mainly of the latter material, in white. It formed the large, square,