

### Potpourri Jars.

IN this form we may imprison some of the fragrance of June, and carry it with us for years. We have one (a constant delight), the recipe for which was originally taken from the *Milwaukee Sentinel*, but its character is so changed by variations and additions of our own, that we need scarcely give the credit. Gather fresh rose petals in the morning, spread out for an hour to dry, then put them in layers in an open dish, sprinkling each layer with fine salt. Gather for several mornings, till you have a quart, salting every fresh addition. Let stand ten days, stirring every morning. At the end of this time mix with them two ounces of crushed allspice and same of stick cinnamon, broken into bits. Put into a two quart fruit jar, and let stand six weeks tightly covered. Now add an ounce each of coarsely ground cinnamon, cloves, and mace, crushed orris root, and an ounce of dried lavender leaves and flowers, same of bergamot, lemon verbena, and rose geranium. Mix all thoroughly, add one drop of oil of roses and a gill of good cologne. If you have not leaves of some of the plants, you can either buy them or add a few drops of their oil instead. We added oils of above with wintergreen, cassia, and lemon—half dozen drops of each. Fresh rose leaves may be added every year. Nothing will lend a more refreshing odor to a room if left open in it for an hour. Keep tightly closed.

### Replies to Domestic Queries.

WE fear that some of our correspondents may think the answers to their queries are a long time in appearing. In explanation: The copy for the *Household Department* of the Magazine is sent to press three months ahead of time, so that requests for any particular time, must be sent in correspondingly early, when they will receive careful attention at the earliest moment possible. Anything of special and personal interest will be answered by mail, provided a stamped envelope with your address plainly written thereon be enclosed.

“Hattie N. R.” notes with pleasure that no wine is used in the recipes given in this Magazine, and advances the query: “Does this mean temperance?” In reply: Yes,

most emphatically. It is the highest aim of this new claimant upon public favor, that nothing but that which is wholly pure shall appear upon its pages; nothing which shall not be conducive to the mental, moral, and physical healthfulness of the rapidly increasing number of our many friends, among whom we gladly number one possessed of the sterling principles evinced in Hattie's pleasant letter. Thanking her for her kindly interest and efforts in behalf of the Magazine, we note the fact that in giving the contents of their home reading table, she has unconsciously given us a little sermon on the prevention of intemperance. If all homes were made equally attractive, and only temperate and well cooked food graced our tables, we should not find so many young men drawn into the whirlpools of vice and intemperance. As regards the use of wine in cookery, we have found by actual experience, that for sauces, dessert dishes, etc., fruit juices hold first rank in point of excellence. During the canning season any surplus of juice may be sealed, while boiling hot, for this purpose. A good quality of vinegar is equally preservative and palatable in mushroom catsups, chowders, and various dishes in which some consider a sour wine indispensable, and is not followed by the direful results consequent upon a free use of wine at table.

“Mrs. Greene, Davenport, Iowa,” asks: “At what meals should fruit be used, and how?” Fresh fruit is fashionably and acceptably served at all regular meals and at luncheon as well. The mode of preparation varies with the season. While it is always safe to serve it in its natural state, during the heated term, and also during the party season, frozen fruits are very popular. Recipes for their preparation will appear in July number of the Magazine. These are dished and passed. Pears and apples (sweet apples preferred), are very much liked baked and served with powdered sugar, and with or without cream, for breakfast during the late Fall months and the Winter. Oranges, when served whole, have a circular section of the rind cut from one end. The contents are then eaten with a spoon. When thus served, they should be placed in a large dish, with sprays of some pretty trailing plant intermingled and drooping over the edges of the