



ATTRACTIVE SERVING.

AT no time of the year is their more demand for attractive dishes, than during the heat of midsummer, when it is necessary that food be served in the most inviting manner possible. With the mercury ranging among the nineties, or over-leaping a hundred in the glaring sunshine, the busy man of the day turns with disgust from the carbonaceous viands of the cooler months, and partakes with delight of tempting salads, cooling ices, refreshing beverages, and the delicious fruits of the season. Something substantial there must be for the first and second meals of the day, and a simple decoration of green lends a cooling effect which will often tempt the flagging appetite, when otherwise the food would remain untouched. Sprigs of parsley (especially the fern-leaved variety), either fresh or fried, form a beautiful garnish. The simplest salad may be rendered doubly inviting by the addition of a tasteful border. Nasturtium blossoms are especially beautiful for this purpose, converting even a plain lettuce salad into a beautiful dish, while the nasturtium seeds will form a delightful addition to the stuffing for your mangoes of tender musk-melon later in the season. Pickled eggs are delicious if served fresh and cool, and thin slices of the white, cut in rings, and arranged alternately with slices of young boiled beets or thinly sliced lemons, form a very effective garnish for cold meats, fish, or veal cutlets. Melons and other fruits are delicious even for breakfast, if thoroughly chilled, and especially attractive if served on a bed of cracked ice.

Oranges and bananas sliced together, or oranges and pineapple, sweetened with powdered sugar, and with or without the addition of a grated cocoanut, are delightful dishes, and produce a fine effect if served in a glass dish placed within one of a larger size, and the intervening space filled with cracked ice.

Moulded dishes, like blanc mange are pretty when placed on an inverted plate within a dish of larger size, and surrounded

by ice in the same way. Frozen fruits are delicious.

Fruit ices are always acceptable, and are excellent substitutes for ice creams for those who find sweet milk or cream difficult or expensive to obtain. They are frozen in precisely the same way, and no failure will attend the process, if the directions given in our December number be implicitly followed. In the absence of a regular freezer, an excellent substitute is found in a two-quart or a gallon tin pail of a shape that will allow its being placed within a large wooden pail, and leaving space for the packing of ice and salt. Care must be taken that the packing does not reach the cover of the tin pail. By keeping up a whirling motion of the inner pail, and scraping the contents from its sides with a stout spoon, just as good a product may be obtained as one need wish, at the expense of a little more time and labor. Summer pears form a delicious dessert when frozen, and even apples are delicious. Indeed, cold desserts should form the rule, care being taken to do all possible work, attending their preparation, in the early part of the day.

Some Choice Summer Dishes.

CHICKEN CURRY.—This is a delicious dish and is especially wholesome during the heated season. Fry one onion and a single clove of garlic in four tablespoonfuls of butter until a light brown. Have ready two spring chickens which have been cut into small pieces two or three inches square, parboiled for fifteen or twenty minutes, drained and floured. Remove the onion from the butter, lay in the chicken and fry to a delicate brown. Strain the liquor (in which the chickens were boiled) over them; add the juice of one lemon, a sour apple pared and quartered, a large teaspoonful of curry powder, salt sufficient, and one tablespoonful of flour rubbed into a tablespoonful of butter. Stew gently for one hour. Veal is excellent served this way, and very wholesome. Cold meats

are rendered delightful when warmed over, with the addition of a little curry powder. A trifle adds much to the flavor of soups, for those who have acquired a taste for it. A bottle of curry costing but twenty-five cents will last a long time.

NASTURTIUM SALAD.—Put nice tender lettuce leaves in your salad bowl and toss up in a dressing of salt, pepper, vinegar, and best salad oil (or melted butter if you prefer it). Put here and there a fresh nasturtium blossom as a garnish, and you will have a lovely dish. Some like the young tender leaves of the nasturtium vine mixed with the lettuce, but this is a matter of taste.

POTATO SALAD.—To one quart of cold potato, sliced very thin, add one small onion chopped fine, or one teaspoonful of onion juice. Some like a tart apple pared and chopped fine in addition to the above, but this is not essential. Set in a cold place till serving time. For the dressing, beat two eggs, add two tablespoonfuls of melted butter, four tablespoonfuls of weak vinegar, and place in a stew pan, which set in a kettle of boiling water. Stir constantly until it becomes of the consistency of thick, sweet cream; remove from the fire, and add one teaspoonful of salt, one of made mustard, and a pinch of pepper. Set in a cold place till needed, when it should be poured over the potatoes, stirring it in gently with a fork to avoid breaking them.

BLUEBERRY PUDDING.—To three cups of flour—rounded measure—add half a teaspoonful of salt, and two teaspoonfuls of baking powder. Rub through a sieve, and add two cups of sweet milk, one egg, well beaten, and a pint and a half (three cups) of blueberries. Pour the mixture into a buttered tin basin or mould; set this in a steamer, over a kettle of boiling water, and steam steadily for two hours. Serve with hard sauce, or any rich hot sauce. Do not uncover the steamer for at least an hour, and do not allow the water to stop boiling.

BLACKBERRY PUDDING, OR ROLY-POLY.—Three cups of flour sifted with two teaspoonfuls of Royal Baking Powder, add one teaspoonful of sugar, half a teaspoonful of salt, two tablespoonfuls of butter, and a scant cup of milk. Mix, and roll the dough down to nearly one-half inch in thickness. Spread three pints of berries over the dough, leaving

a margin of dough about an inch in width on three sides. Begin at the other side and roll up the dough. Pinch the ends of the roll to prevent the juice from escaping; lay it in a buttered oblong pan, and steam over a kettle of boiling water for two hours. Eat with pudding sauce, or sugar and cream. Almost any kind of fruit may be used for this pudding. Sliced peaches are very nice.

CHOCOLATE BLANC MANGE.—Grate enough chocolate for half a teacupful, add a teacupful of water, and half a teacupful of sugar. Let it simmer until the chocolate is all dissolved; Moisten three tablespoonfuls of corn starch (rounded measure), with a little cold water, stir into it two teacupfuls of sweet milk, and add it to the chocolate mixture, stirring constantly. Let simmer five minutes from the time it begins to boil. Pour into moulds that have been dipped into cold water, and set away on ice to form and cool, or in some cool place. The mixture should be boiled in a bright tin vessel, set in a kettle of boiling water. This is a cheap and delicious dessert, especially if served with whipped cream.

APPLE ICE.—Grate nice mellow apples, make them quite sweet, and place in the freezer for two hours. They are fine for dessert or tea. Pears, peaches, pineapples, oranges and quinces are fine served in this way. The fruit must not remain in the freezer longer than two hours, and the beater is not used. Watermelon, with just a trifle of sugar, freezes sufficiently in one hour, and cantaloupe with or without sugar in one and a half hours.

LEMON ICE.—To one quart of good lemonade, add the whites of four eggs beaten to a stiff froth. Freeze same as ice cream. Orange ice is prepared in the same way.

RASPBERRY ICE.—Take two quarts of fresh juicy blackcaps, mash them fine, and strain to extract the juice. It should make three cups of juice. To this add three cups of water which have been boiled with two cups of sugar for twenty minutes. Add last the juice of two lemons. Freeze.

PINEAPPLE ICE.—This is one of the most delicious water ices made. Select a large sugar-loaf pineapple—one that is well-ripened and juicy. Pare, cut out the eyes and heart. Chop fine, and add two cups of sugar and one of cold water. Pour a cupful of

boiling water in a tablespoonful of gelatine, which has been soaking for two hours in three tablespoonfuls of cold water. Stir till dissolved and add this to the pineapple. Press through a hair sieve to extract all the pineapple juice, and freeze.

Timely Suggestions.

BLACKBERRY CORDIAL.—This is valuable in the summer complaints of children, and is very simply made. Simmer blackberries till they break. Strain, pressing well to extract the juice. To each pint of juice add one pound of loaf sugar, one-half ounce of cinnamon, one-fourth ounce of mace, and one-fourth ounce of cloves; boil fifteen minutes. Bottle and cork well, and keep in a cool place.

CLEARING COFFEE WITHOUT EGGS.—Where a filter is not at hand, boil the coffee in a little bag made of cheese cloth. It will produce

coffee clear as amber. Empty, rinse and scald the bag each time it is used.

TARNISHED SPOONS.—Egg spoons become tarnished by the sulphur in the egg combining with the silver. This tarnish may be removed by rubbing with fine wet salt of ammonia.

TO MAKE FLAT IRONS SMOOTH.—Rub them with beeswax tied up in a piece of cloth, and finish by rubbing them briskly on salt scattered on brown paper. To remove starch from them, scrape with a knife and rub rapidly upon a sprinkling of salt.

PRESERVING BROOMS.—If brooms are dipped once a week in boiling suds, they become tough, will not cut the carpet, last much longer, and sweep like a new broom.

TO PREVENT PIE-CRUST FROM BECOMING SODDEN, paint lower crust with beaten white of egg.

FUCHSIAS.

ONE of our favorite plants, especially for house culture, is the fuchsia (lady's ear drop). They may be raised either from cuttings or seed. If seeds are used, plant in shallow pots, and when of a convenient size, transplant to the desired location.

If plants are to be raised from slips, root them in a box of sand, or in a bottle of water set in a sunny window. When well rooted, plant them in a pot or box, with a bottom layer of rich stable soil, well decayed, leaf mould on top of that, and a little sand on top. Water them well and place in a shady place for a day or two. After they begin to grow, give them a stimulant once a week (a little ammonia water), plenty of water, and a moderate amount of sunshine.

Fuchsias may be trained to climb, or grow in a close, compact form. In California they grow to the roofs of houses.

To shape a plant, begin when it is from eight to ten inches high, to pinch the top, and two branches will start. After a while pinch these too, until the plants suit you. In that way one gets more blooming branches. Of course, all fuchsias do not require this treatment, as they grow bushy from the first. One

need never lose a plant, if this treatment is followed carefully. The tops pinched off may be rooted, and so gain other plants. Florists follow this method in shaping plants.

The Champion of the World is a beautiful fuchsia, with scarlet and sepals, violet corolla. Golden Fleece is another, the foliage being of a golden yellow, a very good bloomer. The Princess of Wales is also a very free bloomer, flowers a double white. The Storm King, sent out by C. E. Allen, Brattleboro, Vt., is a magnificent variety of this plant. The flowers are of an immense size, of a delicate pink, bursting into a snowy white.

In watering fuchsias, as well as almost all other plants, the following will always hold good: If on taking earth from the pot it crumbles like dust, it will be evident that they require watering. A sure sign is to knock on the side of the pot near the middle, with the knuckle; if it gives forth a hollow ring, the plant needs water; if there is a dull sound, there is still enough moisture to sustain the plant. Plants must not be wet more than once or twice a day. On the other hand, the earth must not dry out entirely, for that is also injurious.