



CONDUCTED BY LAURA LATHROP

THE TEA TABLE: HOW TO FURNISH AND DECORATE.

IN order that the best effect in draping may be secured, the table should first be covered with some soft, heavy material. This acts like magic in bringing out the pattern of the damask, giving a cheap table-cloth the appearance of a really good article, while, without it, napery of a very rich quality has a flimsy look, quite out of keeping with the expenditure involved in its purchase. Felt or flannel is the best material for these sub-covers for the table, but an excellent substitute is found in unbleached Canton flannel, used with the nap side upward. Two breadths, sewed together by overcasting the selvage edges, will be necessary to afford the requisite width.

Tasteful tea cloths are furnished in white or buff, with fringed edges and scarlet border. These sell as low as four dollars, including a dozen napkins. Cloths of solid red are still cheaper, and lend a warm, cheerful effect to the home tea-table, especially when dishes of pure white are used. Those who possess tables with handsome hard-wood tops may dispense with the regulation cloth, and use instead a large colored napkin for the center of the table, with small mats at each plate, and under the several dishes. Much taste may be developed in the manufacture of these mats. Very pretty ones may be made of plain white linen, with drawn work borders, fringed edges, with a figure, embroidered with bright-colored wash silk in the center, after the Greenaway or Kensington styles, designs for which are so freely furnished and advertised in this Magazine. A tray cloth for tea tray may be decorated in the same manner, choosing something suggestive of the use to which it is applied. "The cup that cheers" is a pretty design, substituting the figure of a cup instead of the word cup. A tiny tea pot or spray of tea plant in bloom, with "Take only such cups as leave a friendly warmth," is suggestive and appropriate.

As to table ware, there is an endless choice of patterns. Gay floral, or rural designs, sprays of modest field flowers, queer Japanese figures being among the patterns furnished at reasonable rates. These may be had in dull tints, or gay, as fancy suggests. Many people use plain white china, as being always in good taste and easily duplicated if a piece happens to be broken. Plain white porcelain, in the new shapes, is preferred by many, as being more substantial and less expensive, while its creamy tint has a very pleasing effect. Where white ware is used the table may be brightened, and its monotony relieved by highly colored glass pieces. These may be had in sets, but, as in everything else, the fashion of having odd colors and pieces prevails, even to dissimilar sugar bowl and creamer. The practice of having an individual cup and saucer for each member of the family, is a pleasing one in itself, and lends the desired variety. A pretty little Japanese tea pot is a novel addition. Pretty Japanese finger bowls may be purchased very low, especially if one secures a harlequin collection. Delicate fringed doilies laid on the bread and cake plates before their contents are added, the same for the fruit plates. All these brighten and beautify. A word in regard to the use of finger bowls: These should contain only about a third as much water as they will hold. On its surface should be laid a fragrant green leaf like geranium or lemon verberna. Some substitute gayly tinted autumn leaves in the fall. The doily is laid on the fruit or dessert plate, with its folds so arranged as to show the fringe on all sides, and so small as not to conceal the edge of the dessert plate. The finger bowl is placed on the doily. Before fruit is served, a plate is placed before each guest, who, at once, raises the bowl, removes the doily to the left of the plate, and sets the bowl upon it. The use of the doily prevents any scratching of decorated ware

or coming in contact with the glass. Pretty Japanese mats of paper are in use for the table, and may be bought very cheap. With care they will last some time. Dishes of fruit, in variety, form beautiful color pieces, and should be arranged with as much care as a bouquet of flowers, not forgetting the addition of a few trailing sprays of green. A pot of ferns is very pleasing, and nothing can be more refreshing to the eye than a block of ice laid upon two or three folded napkins, placed upon a large stone-china platter, and these concealed by a bed of moss surrounding the block, or by a mass of any delicate greenery. Select a block nine or ten inches square, chip out a cavity in the center and fill this cavity with ferns and flowers, adding a few trailing sprays to relieve the appearance of stiffness.

While we have suggested so many ways and means of rendering the tea table attractive, the ingenuity of most housewives will suggest numberless little additions in the way of individual pieces, ornamental pepper and salt boxes, dainty preserve plates, etc., and we will simply add, in conclusion, that no matter how elaborate or how simple the appointments of the table may be, the chief requisite is that everything be spotlessly clean; the silver burnished, and the glass polished to the highest degree attainable, with everything — no matter how plain — in harmonious keeping with the ever uppermost idea of neatness.

A FEW ECONOMICAL DISHES. — At this season of the year, the housekeeper's ingenuity is taxed to the utmost, to provide acceptably for the flagging appetites, upon which the viands of winter have palled, and to cater to those to whom the oft recurring desert of mince pie or rich pudding has become a weariness. The market places of our large cities already teem with the tempting delicacies of spring, but those whose homes lie inland, or in the smaller towns, must cultivate with redoubled energy the faculty of manufacturing new dishes from simple or hackneyed material. We append a few simple recipes, hoping they may prove a slight assistance, or suggestion of ways and means, to the overtaxed housekeeper, who thinks of each forthcoming meal with a sigh, because of the ever vexing query, "What shall the next meal be?"

CORNED BEEF IN AMBUSH. — Chop cold boiled corned beef fine, and put in a greased pudding dish, and moisten with some nice left-over gravy or drawn butter into which has been stirred a tablespoonful of tomato catsup or chilli sauce. Have the mince quite soft. Spread over the top a thick layer of mashed potato which has been beaten smooth with the addition of one egg, half teacupful of milk, and a tablespoonful of butter. Salt and pepper to taste. Bake covered in brisk oven for fifteen minutes, then uncover and brown nicely. The mashed potato may be provided for at some previous meal, if a little forethought is taken. Left-over mashed potatoes may be utilized in so many edible dishes.

CODFISH WITH CHEESE. — Soak over night in cold water a piece of salt codfish. In the morning pick to pieces, freeing it from bits of skin and bone. Bring a teacupful of milk to the boiling point, thicken with two generous tablespoonfuls of corn starch, rubbed into a tablespoonful of butter. When the gravy is thick, add the cod and allow it to become thoroughly heated, but not to boil. Pour into a greased pudding dish, cover the top thickly with grated cheese, and brown in the oven. Serve hot.

BEEFSTEAK ROLL. — Take a large slice of steak, three-fourths of an inch thick, cut from the round. Make a dressing of two cupfuls of bread crumbs, two or three slices of salt pork minced very fine, half a teaspoonful of chopped parsley, a teaspoonful of chopped onion, two tablespoonfuls of melted butter, and pepper and salt to taste. Spread this dressing upon the round, then roll it up as you would a sheet of paper. Tie with twine well wrapped about it, and lay in a dripping pan containing water enough to nearly cover. Let simmer in the oven two hours. It is well to pin the roll in a piece of cheese cloth to prevent the dressing from escaping. Slice crosswise and serve hot with tomato sauce, or better still, with pickled mushrooms or mushroom chow-chow, if you were careful to put up a supply. This is very nice sliced cold for tea. Flank of beef which is the cheapest, and at the same time the most nutritious part of the beef, is fine prepared this way, only it must be secured in a cloth, and laid in a sauce pan with water enough to cover, and boiled four or

five hours. If wanted for slicing cold, on taking from the water, remove the cloth but not the strings, place on a flat dish, and put upon it a pan containing a couple of bricks. Leave until cold.

APPLE TART.—Make a paste as for apple pie, adding a teaspoonful of baking powder, Heap a two-quart pudding dish with nice, mellow apples, pared, cored, and quartered. Grate over them one-fourth of a nutmeg, add a cupful of sugar and one-third of a cupful of water, with half the juice of a lemon, if you wish. Cover with the paste, rolled about half an inch thick, and gashed in two or three places with a knife. Bake in a moderate oven for three-quarters of an hour. Serve with cream and sugar, or with the pudding sauce given for plain plum pudding in our November number.

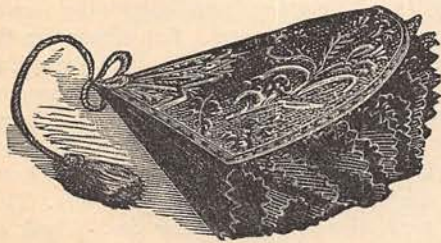
GRAHAM PUDDING.—This is a delicious pudding, and has the merit of being very wholesome—especially nice for children. Beat together one egg, one half cup of sugar, add one half cup of molasses, one cup of sweet milk, a pinch of salt, one teaspoonful of best soda, and two generous cups of graham flour; last of all add one teacupful of raisins or English currants well floured. Pour into a pudding dish or deep baking pan.

Place this in a steamer, and steam over a kettle of boiling water for three hours. Do not uncover the steamer at least for an hour. Have plenty of water in kettle, and do not allow it to stop boiling. Serve hot with sauce for plain pudding given in November number. If you make your own syrup after directions given in answers to queries in February number, you may, if you prefer, use one cup of this syrup for sweetening, and three teaspoonfuls of Royal Baking Powder, with three level teacupfuls of graham flour. This is a very convenient pudding to make on ironing day. No soda is used with baking powder.

A DELICIOUS DESSERT.—Use one can of pineapple sliced very thin, one can of desiccated cocoanut, or one fresh cocoanut, grated, and eight nice oranges peeled and sliced very thin. Put a layer of pineapple in a glass dish, then one of orange and then one of cocoanut. Keep on with successive layers in the same order until all is used. Use a small teacupful of powdered sugar, sprinkling it between the layers. Set away in a cool place until wanted. This is a very fashionable dessert for parties, and is called a *macédoine* of fruit. Other fruits of harmonious flavors may be substituted.

Fancy Penwiper.

This fan-shaped penwiper consists of four pieces of thin card-board cut to shape and covered on the outside with dark colored velvet or plush, either embroidered or paint-



FANCY PENWIPER.

ed with some simple, conventional design. The leaves are of a contrasting color of cloth pinked out at the edges.

Painted Pincushion and Bottle Covers.

ALL squares are now generally placed diamond-wise, and the larger pincushions for the dressing table are trimmed in accordance with this fashion. One pretty example, in dark blue satin, has the top triangle veiled by lace, on which rests a bow of old-gold and blue satin loops. On the opposite half is painted a bouquet of primroses. Round the edge is sewn a box plaiting of soft lace, which also surrounds the satin doilies, whereon rest the perfume bottles inclosed in a blue satin cover, painted with primroses, and secured round the neck by an old-gold ribbon. Loops of ribbon also adorn the lower angle of the doily.

PLEASE mention this Magazine when answering the advertisements.