

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,