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CONDUCTED BY LAURA WILLIS LATHROP.

THE HOME COMING. — PROGRESSIVE DINNER PARTIES. — FLORAL TEAS. — RECIPES.

“HOME AGAIN” is the key note to a very busy season for the homekeeper just returned from the country hills, or from the seaside, as anxious for the sweet quiet and retirement of home as she was eager to flee from its cares and monotony a few weeks or months before.

She has run the entire gamut of experiences attending the summer flitting. She has gone through the preparatory course of the first week or two, pronouncing the plainest and most unpalatable dishes excellent from the mere fact that she had no part in ordering or preparing them. She has gone through the second stage, when her food was not eaten with equal zest, and further on to the last in which she discovered that nothing had a distinctive flavor, everything was alike insipid, and she would relish nothing more than a cup of tea, made by her own hands in her own home, and with no other accompaniment than a delicate slice of her own delicious home-made bread.

She has learned to apportion, with the wisdom of a sage, the scanty allowance of hot water furnished her with systematic precision, and has been no spendthrift in the matter of cold water either. The capacity of the accompanying basin — sole substitute for the luxurious bath-tub of home — has taught her to “despise not the day of small things.” All things taken together remind her forcibly of home comforts and surroundings, while renewed health and spirits invite to the performance of the very duties which had grown so irksome to the wearied and un-nerved housewife of the early summer.

First of all, the house must be thrown open and thoroughly aired, sunned, and cleaned. It is an excellent plan to clean a single room at the outset, and use it for the temporary storage of the contents of trunks, valises, etc., just brought home from the summer’s

outing. The cleaning may now be vigorously extended to other parts of the house — sleeping rooms being given the preference. The shutters and windows will require extra effort to remove their accumulation of dust. The housekeeper who adopted precautionary measures in the care of carpets and furniture has now double cause for self-congratulation; the former, after a few hours airing, will be in perfect condition for tacking down, while the latter may be stripped of their coverings and quickly arranged in order. Novelty in effect may be secured by changing pieces of furniture from their usual positions. Pictures, mirrors, etc., may be stripped of their casings — the papers which have enveloped lamp-globes, gas-jets, door-knobs, fenders, etc., may be removed — articles of brass, if slightly tarnished, will require only a little rubbing with putz-pomade, or electro-silicon. If the silver was properly stored, a simple rubbing with chamois skin will restore its primitive brilliancy, if not a little electro-silicon will quickly remove tarnish. Mirrors and picture glasses may be polished with tissue-paper — rugs and draperies may be taken from their receptacles, aired and put in place — creases will disappear from draperies after a few days’ hanging. White curtains may be hung later in the season, after the Autumn winds have ceased to whirl the dust through the crevices.

And now, no matter how tired you may become, or how much the work may have lost its novelty, do not neglect the corners or the ornamental part; bring out your bric-à-brac from its hiding-place — let these and scarfs for mantles, frames, etc., be arranged to a nicety — put on all the dainty finishing touches, leaving nothing for a more convenient season, for other duties will crowd them back and the “more convenient season” will never come.

Put all your closets in order; remove all trinkets, lingerie, relics, etc., from your traveling trunks and transfer to proper places.

Pay special attention to cellar and to kitchen closets—both should be well aired and cleansed. Treat the former to a washing down of hot copperas water—remove all utensils from the latter. If tinware has gathered rust, a rubbing with kerosene oil and sifted wood ashes will remove it. Sink and drainage pipes should be flushed with boiling-hot water, to which a liberal supply of washing soda has been added.

The linen closet next claims attention. Such articles as have grown yellow with disuse will require bleaching.

Summer clothing should be well aired, folded carefully and laid away in drawers or trunks. Wash dresses should have the starch washed out of them before putting them away. Your closets will now be in readiness for winter wraps, dresses, etc., which should be well aired before using.

The adoption of measures given will render the home-coming a most satisfactory sequel to the summer fitting.

Progressive Dinner Parties.

THOSE who regard formal and stately dinner parties as a refined means of doing penance, will be delighted with the agreeable change exhibited in the progressive dinner party. At the end of each course there is music. This is the signal for gentlemen to rise, pass to the left, behind the ladies (who remain seated) and take the next vacant chair. This proceeding affords a new companion for each course, and robs the occasion of all stiffness.

For all those who have not an extensive dining room and table, the following is an admirable way. Range a number of small tables through your rooms, each table capable of seating six or eight guests. Number each table and present each guest with a card corresponding to the number of the table at which he is to sit. These cards should be numbered in pairs—for instance those for table 1 should be numbered, two of each, 1 A, 1 B, 1 C, etc., those for table No. 2 should read 2 A, 2 B, etc. A call bell may be used as the signal for rising (in the absence of music) when the gentlemen of table No. 1 rise and pass to the

left, in their order, on to table No. 2—those from No. 2 on to No. 3, and so on, the gentlemen of the last table in order passing down to No. 1. The most charming informality is the result, as those delightfully sociable people who possess the happy faculty of placing everyone within hearing at his ease, will have the opportunity of dispensing happiness all “along the line.” A progressive supper or luncheon may be managed in the same way.

Floral Teas.

At these entertainments small tables are used, and each one is most profusely decorated with a separate kind of flower. The rose, lily, pansy, jonquil, dahlia, poppy, etc., are popular. Each guest on entering is presented with a card indicating her table, and with a bouquet of the same kind of flower used in decorating it. Everything in the furnishing of a table corresponds to its chosen flower. The rose table may have a cover of open drawn work over rose colored satin or silk, or one of white damask with a border of pink roses. China ware of rose color, or decorated with roses, lends beauty, while an immense bowl of clear crystal or of silver is filled with a profusion of roses in variety. The jonquil table should have its spread lined with yellow satin, or be made in plainer material decorated with jonquils, cream-colored china with yellow decoration, cream-colored bowl filled to overflowing with cream-colored and yellow jonquils. The pansy table should have a sub-spread of deep violet or pansy-purple silk, china ware to harmonize, large low bowl of pansies of the rich deep shades interspersed with white. Brilliant red prevails at the poppy table, its bouquet one of bright red poppies, mingled with heads of wheat and swaying oats. The dahlia affords opportunity to select some color at variance with those already spoken of, as the dahlia family embodies almost every imaginable hue.

These beautiful ideas may be carried out in cheaper designs, after the hints given in our last June number for copying costly effects.

By referring to *Ingalls' Catalogue of Stamping Patterns*, we find beautiful designs of roses, of poppies with wheat and without, of pansies, jonquils, butter cups with

and without forget-me-nots, lovely lilies and endless designs for embroidering in colors.

Gingerbread, Pickles, etc.

GINGERBREAD.— In making gingerbread always use New Orleans or Porto Rico molasses, and never substitute syrups. Never use baking powder alone for this cake, because the baking powder is a combination of an alkali and acids in proportions which neutralize each other. Molasses contains an acid, therefore an alkali should be used to neutralize it. This is the reason that soda alone is employed. Ignorance of these chemical rules often leads to failure. The following recipe, carefully followed, will produce fine, light gingerbread (soft). Use one and a half cups of New Orleans molasses, one-half cup brown sugar, one-third cup butter, one egg, one-half cup of buttermilk or sour milk, a pinch of salt, a teaspoonful of soda (rounded measure) and a teaspoonful of ginger—double the quantity of ginger if you like it "hot." Add three cups of sifted flour. Stir together butter and sugar, then add molasses, ginger, salt and soda (dissolved in a tablespoonful of water). Add the egg well-beaten, next, and lastly the flour. Bake in long, shallow pans, in a moderately quick oven, for twenty or twenty-five minutes according to oven.

GINGER COOKIES.— Boil together, for three minutes, one cup of sugar, one cup of molasses, and one cup of equal parts of lard and butter. Let stand until cool, then add a level tablespoonful of soda dissolved in three tablespoonfuls of warm water. Beat this in thoroughly, also two well beaten eggs, and a teaspoonful each of ginger and cinnamon. Add flour to make a dough as soft as can be handled, roll thin, cut into shapes, and bake quickly, watching carefully to prevent burn-

ing. These are most excellent and will keep for a long time.

PICKLED ONIONS.— Peel small white onions and throw them into salt water—a cup of salt to a gallon of water—let soak twenty-four hours, scald in clear boiling water for three minutes, then throw them smoking-hot into cold vinegar to which has been added a few pieces of scraped horse-radish root and some white mustard seed—of the latter a tablespoonful to every two quarts of vinegar. Keep onions under vinegar and tie down securely.

PICKLED RED CABBAGE.— Slice or shave it as fine as possible, sprinkle with salt—a half cup to two gallons of cabbage—let stand an hour, then drain twenty-four hours in a colander. Pack it in jars and pour over it boiling cider vinegar sufficient to cover—when scalding the vinegar add a few pepper corns tied up in cheese cloth and a few small roots of horse-radish. Keep under vinegar and tie down well.

PICKLED PEACHES (SOUR).— Take ripe but firm peaches, take four cups brown sugar to a gallon of cider vinegar. Boil, skim, and pour boiling hot over the peaches. Let them stand tightly covered for a week, drain, re-boil, and skim the vinegar, let stand a week and repeat the process. Tie down well and keep in a cool place. Excellent, and will keep indefinitely. Cloves and cinnamon may be added if preferred.

[NOTE.— All queries or correspondence on matters pertaining to this department, should be directed to INGALLS' HOME MAGAZINE, Lynn, Mass., with *Domestic Helps for the Home*, plainly written in lower left-hand corner of envelope. See March number of 1889.]

How to Put the Children to Bed.

NOR with a reproof for any of that day's sins of omission or commission. Take any other time but bed-time for that. If you ever heard a little creature sighing or sobbing in its sleep, you could never do this. Seal their closing eyelids with a kiss and a bless-

ing. The time will come, all too soon, when they will lay their heads upon their pillows lacking both. Let them, then, at least have this sweet memory of a happy childhood, of which no future sorrow or trouble can rob them.

— Fanny Fern.