

poured about the base of each mould if wished. Oranges and bananas may be used in combination instead of berries—the oranges in sections, the bananas sliced—and lemon jelly poured over it, forms a beautiful dessert for teas, etc.

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#### Cherries.

SERVE cherries in clusters, if possible, with a pretty admixture of green leaves and upon a bed of cracked ice—especially refreshing for breakfast. Place powdered sugar at each plate.

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#### Crystallized Fruits.

CHERRIES and currants make a very pretty dish if left on the stem, dipped first into beaten white of egg, next into powdered sugar, placed three or four minutes in a warm oven to dry, and set away in a cool place till served. Add a tablespoonful of cold water to each white when beaten.

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#### How to Boil Green Corn.

ONE important point is to secure that which is fresh, sweet and tender. Place it to boil fifteen or twenty minutes before serving time, in unsalted boiling water (salt hardens it). Boil steadily, and send to the table, wrapped in a napkin, and very hot. If you are fond of utility and beauty, combined, you will find (as we think has been suggested by us before), a very pretty and appropriate decoration for the napkin in design M432, of Ingalls' Stamping Patterns. Corn cut from the cob should be boiled fifteen minutes in the least possible quantity of fresh water, then season with butter, salt, pepper, and a tablespoonful of rich, sweet cream.

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#### Green Pease.

If pease are young and tender, cook in fresh boiling water (as little as possible) from twenty to thirty minutes. Add butter, pepper and salt, a little cream if you like, and serve hot. Tender pease are hardened and spoiled by over boiling. Those which are so old as to require longer boiling, are really too old for the table. The addition of a little soda to the water and sugar to the seasoning, will render them more palatable.

OMELET OF GREEN PEASE.—Make a plain omelet as directed in our February number of 1888. Have ready a cup of boiled green pease, which have been heated by putting in a bowl set in boiling water. Add the pease just before folding the omelet. Serve immediately.

PUREE OF GREEN PEASE.—Cook a quart of shelled green pease, and a small onion sliced in two quarts of veal stock (or any white stock), for half an hour. Remove from the fire and rub through a sieve. Return to the stew-pan, and when it reaches the boiling point, add a tablespoonful of flour rubbed into two tablespoonfuls of butter, a cup of cream or milk, and pepper and salt to taste. This forms a delicious soup.

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#### In the Laundry.

REMOVING STAINS.—We propose at some time to give a review of all work and utensils connected with the laundry, in minutest detail, so that our talk of to-day will form a valuable preliminary, and one easy of reference. It is very important that stains should be removed from wash fabrics before they are sent to the laundry, as the chemical action of soap tends to fix them, rendering them very difficult to remove—particularly those from grass and some fruits. Nearly all fruit stains may be removed by laying the part over a large bowl, and pouring a slow steady stream of soft boiling water through it—the lime in hard water “sets” the stain. If this process does not quite remove it, hold the part, while still wet, over the fumes (not the flame) of a burning match. The sulphuric acid gas arising, will effectually bleach it. It may sometimes be necessary to use two or three matches, wetting the cloth each time, and holding the fabric at a safe distance. As soon as the match really flames the chemical action is exhausted. In obstinate or old stains, wash in a solution of oxalic acid made thus: Dissolve one ounce of oxalic acid in one pint of warm, soft water, bottle for use, and label plainly “Poison,” and place out of the reach of children. After using it always rinse the goods in clear water, to prevent injury to the fabric.

It sometimes happens that brownish stains are found upon linen which has lain long unused. A few matches used as directed

will usually bleach these to their normal whiteness.

Stains of pears, peaches and sweet apples, usually so obstinate, will disappear if soaked in kerosene for a few hours before putting them in the suds.

Fruit stains on colored cottons or woollens, will yield if first moistened with alcohol and then sponged gently with it; but for nice fabrics, nothing equals javelle water, which is bought ready prepared at the druggists' and will remove these stains from silks or satin without injury to the fabric, if done by skillful hands. Do not try a "'prentice hand" upon a white satin robe (which experienced hands will cleanse perfectly if directions are followed) but experiment first upon a scrap of the goods. Now for the process: Lay the goods upon a piece of white blotting paper. With a soft, old linen handkerchief carefully sponge the stain with the solution, holding the handkerchief tightly over the forefinger, and changing frequently to a fresh spot in the handkerchief. After the spot is removed, sponge with clear, soft water in the same way — then rub gently one way with a soft dry cloth till the goods are nearly dry, and finish by pressing between two books, with blotting paper intervening.

White satin may be beautifully cleansed by skillful hands.

Paint should be treated while fresh, to a sponging with turpentine, or if a delicate fabric, to chloroform or benzine.

Fresh grass stains may be washed out in alcohol. If they have first passed through the suds, it is next to impossible to remove them, and you will perhaps prefer to patiently wait for them to "wear out."

Blood stains should be soaked in clear cold water for twelve hours, then washed in tepid water, and if traces remain, spread over them a thick paste of starch and cold water, and expose for a day or two to strong sunshine. The starch is easily rubbed out when dry.

Mildew is next to impossible to remove wholly, so far as our experience goes. The starch paste removes it partly, and an application of lemon juice, and a heavy coating of table salt, with twenty-four hours' exposure to strong sunlight, bleaches it also. Successive washings have the same effect. The application of lemon juice and salt never fails,

in our experience, to remove rust stains from white fabrics. Two applications are sometimes necessary.

And now, just a word in conclusion. This work requires both time and patience. Do not wait until washing day, when it will be hurriedly, and probably half done; but devote an hour or two to it on some day previous, and the result will amply repay you.

#### Domestic Question Box.

"Bess" wishes pretty floral decorations for a wedding party. Use some of the numerous ones given in our April number. More will appear later. A monogram is appropriate composed of the initials of the family names of both bride and groom. A horse shoe is pretty — a wedding bell beautiful. We received from a friend, a few days ago, a description of a device as unique as beautiful, and which we have never seen described in print. It was employed a few weeks since at the wedding of a very fashionable young lady. As the bridal party entered the room, two immense floral gates, composed largely of hot-house roses, were swung open at the opposite end of the room, (by two little flower bedecked maids in white) disclosing a deep bay window which had been transformed into a veritable bower by the hands of the florist. From the ceiling was suspended a wedding bell of pure white lilies, under which the bridal pair stood during the ceremony. The bride carried a bouquet of lilies of the valley. These exquisite decorations are suggestive — June is the month of roses. Japanese napkins may be bought at forty-five cents per hundred — are only suitable for festivals or picnics. Why not borrow part from intimate friends, and as you intend to keep house, send to J. F. INGALLS for linen enough for two dozen. Have them cut three-quarters of a yard square, and your own family initial stamped across one corner. By purchasing linen enough for table cloths to match, you would get your table linen at low figures. Finish with a hemstitched edge. As you wish a cold supper, you will find a very wide range of dishes from which to select, in the April and May numbers of this year.

Serve what you would term a "lap supper" from a large table, as given for teas in