

basket. The salad dressing may be carried in a fruit jar, kept in close contact with the ice supply. Jars of lemon juice and sugar, ready mixed, bottles of pickles and olives, may be carried in cooling proximity also. Fruit juices form delightful drinks, hot tea or coffee may be steeped with the aid of an oil stove. Ice cream, frozen and repacked before starting, will be found in perfect condition, if the freezer be enveloped in several thicknesses of old carpet. Fresh fruit, if kept nice and cool, forms a handsome centerpiece for the table, resting on a bed of green. Huge green leaves may be improvised as mats for bottles of olives, etc., which are served from the original package.

Eggs may be served in baskets lined with crisp lettuce leaves. As to the table, a worn blanket, perfectly clean, will answer for a sub-spread. The only napery required is a pure white table cloth, or one with colored border, so that fruit stains may be easily removed. Japanese paper napkins suffice for the rest.

As a request for recipes for picnic dishes was sent in too late last autumn to be of general interest, we append some very choice ones now at the opening of the season:—

Picnic Dishes.

MINCED FILLING FOR FINGER-ROLLS.—For every four teacupfuls of cold boiled tongue and chicken (equal parts), add a teaspoonful of salt, and a third of a teaspoonful of pepper. Mash the hard-boiled yolks of five eggs perfectly smooth, add to them two large tablespoonfuls of melted butter, beating well. Then gradually beat in half a cup of cream or milk. Continue beating till it is perfectly smooth, and then stir in the minced meat. Chicken, tongue, or ham alone, may be dressed in this way.

SARDINE SANDWICHES.—After draining the oil from two boxes of boneless sardines, rub them to a paste with the back of a wooden spoon. Next mash fine the yolks of six hard boiled eggs, add three generous tablespoonfuls of lemon juice, half a teaspoonful of salt, and a fourth of a teaspoonful of pepper. Add the sardines, and mix thoroughly. Butter very thin slices of bread very lightly, spread with the sardine mixture, lay two slices together and cut into inch wide strips across the slices.

MARbled TURKEY OR CHICKEN.—Boil one turkey or two large chickens until very tender, adding a little salt, and keeping about two cups of liquor in the kettle from first to last. Free the meat from skin and bones. Chop the light and dark meat separately and moderately fine. Do not use the liver. Remove the skin and gristle from the gizzard, and chop it with the heart very fine, and add to the dark meat. Season each to taste with salt and pepper. Put a layer of light meat and of dark alternately into a mould or oblong pan. Having cooled, skimmed, reheated and strained the liquor, pour it over the meat, pressing down evenly with a spoon. When very cold it will be perfectly solid and should be sliced with a very sharp knife.

DEVEILED EGGS.—Boil eggs steadily for forty minutes, then lay them in cold water for five minutes and remove the shells. When perfectly cold, cut each egg into halves, remove the yolks, mash them perfectly smooth, and to each dozen add two tablespoonfuls softened butter, one of vinegar, a teaspoonful of made mustard, and salt and pepper to taste. Blend these ingredients thoroughly, and heap the mixture in the cavities left in the whites.

MACEDOINE SALAD.—Drain the liquor from a can of mixed vegetables, rinse in cold water, cut into shapes, and turn into a salad bowl. Add any salad dressing preferred and mix thoroughly.

SHRIMP SALAD.—This is prepared according to directions given for lobster salad in January Magazine of last year.

SALMON SALAD.—Prepared in precisely the same way. Canned salmon answers nicely.

SARATOGA POTATOES.—Pare nice large potatoes and slice delicately thin. Cover with cold water and set in ice chest if possible over night. In the morning drain and cover with slightly salted ice water for an hour. Dry a pint at a time by pressing in a napkin. Put them into a frying basket if you have one, and fry a delicate brown in boiling fat. Nice cold.

The Linen Closet.

THOUGH we seldom find whole closets devoted to the storage of the household linen supply as in the olden time of the spinning wheel and the domestic loom, a large per-

centage of housekeepers set apart a number of shelves at least for this purpose. Where this is done it is a wise plan instead of using promiscuously from the whole stock, to set apart a certain portion for daily use. Let these be kept entirely separate for the main or reserve supply, and each time a draft is made to supply those too old for service, let a fresh supply be purchased to take its place. Notwithstanding the housekeeper may have availed herself of whatever leisure the first months of the year afforded her for this purpose, house-cleaning time with its rigid inventory of stock in hand, may have revealed the fact that further additions are still necessary to preserve the prescribed quota of sheets, towels, napkins, etc. The housekeeper who rigidly adheres to the practice of replenishing systematically is always prepared for emergencies caused by sickness or arrivals of chance guests. Those who have never tried this plan will find, if once they adopt it, that it yields better returns in the feeling of fortified security which follows than almost any other domestic expenditure. We will endeavor to give an estimate of what is considered a sensible supply for a housekeeper of moderate means. She who cannot procure so much at once will find that five dollars saved now and then by some sacrifice in dress or elsewhere and expended in this way will soon swell the linen supply to respectable dimensions.

If the plain sewing of the early Spring was accomplished in its season, if the semi-annual siege of home-dressmaking is over, and house-cleaning out of the way, the cool mornings which follow, will be just the time for the work of seaming and hemming. As it is very essential that the latter should be done by hand, shady afternoon retreats will tempt one to carry the work for pastime. Little by little and the task, so light in itself, is accomplished, we might almost call it a rest, it affords the mind such perfect freedom.

When it is really too warm for neat work, old naperies may be cut into convenient shapes for wash clothes, kitchen napkins, etc. Some

should be made of a convenient size for lunch baskets, and each should have its own individual space on the closet shelves; that is, napkins should be placed in separate piles, each size distinct from the rest, towels of a kind should rest always in the self-same place. In drawing from the pile, take from below. After laundering and airing, place each fresh supply at the top of its respective pile. This plan secures uniformity of usage and consequent wear. Pillow slips will keep in neater condition, if instead of buttons and button-holes, the slip is supplied with button-holes on both sides. This saves the destructive work of the wringer. Simple pearl studs, which are removed when the slips need laundering, take the place of buttons. Sheets when half worn, will last much longer, if the center seam is ripped, and the outer edges sewed together for the center.

And now for what we may term a moderate supply for a small family. Half a dozen table cloths, three of medium quality and three of better and in varied lengths should be provided. A dozen tea napkins, two dozen of a larger size, a dozen doilies, one dozen sheets of good quality, one half-dozen of finer, with the same number of pairs of pillow slips of different qualities should be added. There should be from four to six bed spreads, two dozen towels, one dozen dish towels, one half-dozen glass towels, one half-dozen large-sized, coarse kitchen towels, and the same number for the bath. The remark we applied to dress goods is equally applicable here. While one need not be guilty of extravagance, a really good quality, though costing a half more than a coarser, will be more economical in the end, besides yielding more satisfaction in its superior appearance, which will be proportionately greater than the difference in price.

In conclusion, if servants are not allowed to enter the closet, and if the edges of all articles are laid inward, they can be drawn from their places easily and neatly. The linens will always present a neat appearance, and none will grow yellow from disuse.

