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CONDUCTED BY LAURA WILLIS LATHROP.

LATE FANCIES IN TABLE APPOINTMENTS.—JUNE FRUITS AND VEGETABLES.—IN THE LAUNDRY.

MANY exquisite fancies have developed in the line of table furnishing and decoration. Flowers still continue high in favor with a decided change in their selection and arrangement. Ornamental *carafes* or jugs for cream or water, and handsome candlesticks or lamps with pretty shades add greatly to the beauty of the table. These are, sometimes, all of one particular color and are placed on mats either of satin or linen, embroidered in the chosen hue—the entertainment is then designated a pink or yellow tea as the case may be.

A friend of ours recently attended a green tea. The hostess received in a handsome costume of Nile green *faille*; the young ladies who assisted (doing the honors of the tea) were arranged in pretty dresses of *tulle* in the same shade. Pots of ferns and palms disposed throughout the rooms lent their graceful presence. The mantels and arched doorways were lavishly draped in smilax, which hung also in graceful festoons from the chandeliers, and wound its way, in the most delicate tracery, over the exquisite damask of the table, in and out among the handsome silver candlesticks, with their shades of green satin, and the silver and cut glass *epergnes* of delicate green-hued grapes. The salad, in handsome bowls, resting upon its bed of crisp green lettuce leaves added its share to the general harmony. The dainty doilies of satin were as daintily embroidered in shaded green silk. A table scarf of Nile green plush decked the table, while souvenir cards bearing a delicate design in green were laid at the plate of each guest. The effect was described as artistic and refreshing in the extreme. The shade chosen was pronounced particularly becoming to the hostess and young ladies selected, but the very fact of one prevailing color being unbecoming to many of the guests is a sufficient reason for the decline in its popularity. It is gratify-

ing to know that these expensive decorations may be charmingly produced in cheaper materials, if tact, taste and the means at hand are employed.

The huge center piece of fruits or flowers is no longer fashionable.

Wide low bowls of silver or cut glass filled with handsome roses occupy its place, or a low basket of maiden-hair ferns is very popular—a wide low bowl being placed in the basket to receive them.

Cut glass water jugs are placed at the corners of the table, from which the guests help themselves, their glasses being previously partly filled with cracked ice. These add much to the beauty of the table, and are usually placed either upon trays of silver, glass or china, or upon mats of effective color or design.

By the way, colored glass is giving way to white cut glass—the prismatic effect of a full service of this sort, by lamp-light, is perfectly dazzling, the clear-cut points sparkling like diamonds.

Salad knives and forks with cut crystal handles are among the new and beautiful things in table service.

Salad bowls, rose bowls, celery boats, knife rests, and trays for spoons (the time-honored spoon-holder having disappeared), are especially fine in the new crystals.

There is a fancy with many, to serve all iced or frozen dishes in this ware, the contrast between the dish and its contents being very effective. And just here a word in regard to washing cut glass. Nothing is better than a small brush—a miniature scrubbing brush costing ten cents. This (if kept for the especial purpose) is also a wonderful aid in washing celery—but to the glass. With plenty of hot suds and the brush, remove any secretions from the cuttings, then rinse well in two successive hot waters, and polish with white tissue paper. Nothing is daintier than

little hemstitched mats of linen, embroidered in white silk, to place under these dishes, and no design prettier than one of lilies of the valley, which we noticed among the many illustrated from time to time upon our pages. Where colors are preferred, avoid a medley of tints. Shaded green is especially beautiful and harmonious. Shaded gold is very pretty.

We were lately shown some lovely Russian porcelains painted in lustra upon a creamy ground—cameo glass sets in delicate tints, which form a popular rival of the expensive cut crystal.

There were charming Japanese water jugs of porcelain, corresponding in shape and size to the most expensive.

Beautiful fish and oyster sets were displayed in pearl and gobelin blue—the oyster shells showing a thread of gold around the edge. Speaking of fish sets, reminds us of a fancy mat which we saw recently for a fish platter. It was designed to lay under the fish to prevent its sticking to the dish. It was of heavy butcher's linen, and cut in the shape of a large fish. (You can easily have one stamped.) The fins and scales were outlined in gold-colored wash embroidery silk, and the edge was finished in close button-hole stitch of the same. Heavy white linen floss is admirable for this purpose where white is preferred—we think many of our readers will want one. Fancy a handsome salmon served upon so tasteful a rest, or imagine the flavor of a bluefish.

Table-cloths of a good quality of white linen are hemstitched or have the hem headed with drawn work, above which a border is tastefully embroidered. If the initial is added, it is placed either in the center of the cloth, or in the middle of one end above the hem.

Napkins are hemstitched instead of fringed. So also are doilies, tray-cloths, carving-cloths, etc. Napkins have only the initial in one corner. Doilies are prettiest of sheer linen, with conventional designs of delicate flowers outlined upon them. In short, if you have time a beautiful line of table linen may be secured at a very moderate outlay.

Strawberries.

THE almost universal verdict in favor of the superiority of the strawberry over all

other small fruits, will render a few choice modes of preparing them acceptable. Those who cannot partake of them combined with cream, will find them altogether wholesome when eaten with sugar alone, and especially as a first course for breakfast, accompanied by delicately thin slices of brown bread.

Large handsome strawberries are now fashionably served on the stem with a dainty shell of powdered sugar at each plate—the berries being held by the stem and dipped one by one into the sugar as eaten.

ITALIAN MODE OF SERVING STRAWBERRIES.—Fill a dessert dish with alternate layers of strawberries and powdered sugar. Squeeze over the top the juice of a fresh lemon. Place on ice for two or three hours, and toss up lightly to distribute the flavor of the lemon just before serving. Delightful.

SMOTHERED STRAWBERRIES.—Put a quart of fully ripe strawberries in a dessert dish with layers of powdered sugar between. Squeeze juice of two large oranges over them and place on ice. Toss up at serving time. Have ready, also, a pint of thick sweet cream and whites of three eggs, both thoroughly chilled. Beat the whites (the bowl containing them set in cracked ice during process) till perfectly stiff. Add the cream, a little at a time, beating in thoroughly. At last add one-half teacupful of strawberry juice, to which a scant teacup of powdered sugar has been added. Heap upon the strawberries. Serve.

JELLIED STRAWBERRIES.—Sprinkle fine, large strawberries plentifully with pulverized sugar and place on ice for two or three hours before they are needed. Make the jelly as follows: Soak a package of gelatine four hours in a teacupful of cold water. Then pour upon it three cups of boiling water and stir until the gelatine is dissolved. Add two cups of granulated sugar, one cup of lemon juice and the beaten whites of two eggs. Strain, while hot, through a jelly bag. While this is still a little warm, put the strawberries (drained free of juice) into a mould which has been dipped into cold water. Pour over the jelly, and set away on ice or in cold place to harden. It usually takes from four to six hours. It may be moulded in individual moulds or in teacups, putting a portion of the berries in each cup. This is a beautiful dish. The strawberry juice may be

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.

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.

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.

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.

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.

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