## HOUSEHOLD.

## The Window Garden.

As a rule house plants should be summer grown in pots. Occasionally, however, about frost time, some fine specimen appeals to he plant lover for protection, promising a large winter rental in bloom and beauty. Yet under usual conditions the plant is rarely able to redeem its pleases.

to redeem its pledges.

Very important to successful lifting of large plants from the ground, is the time of d. J. Experience shows that the evening, after four o'clock, is propitious. Perhaps the plant is taking its beauty sleep, and naps so soundly as to offer no resistance to removal. Certain it is that even large believed. it is that even large heliotropes, especially sensitive to disturbance of the roots, have been transferred from the ground to pots without loss of foliage, or a halt in growth and vigor.

Prune the plant from old or multiple growth, long branches, etc., pinch or trim the good wood into shapeliness. Soak the pot, unless already wet. The best soil is a compost of manure, autumn leaves and other vegetable matter, reduced by time and decay to a fifth part of good garden earth. Always sift netting soil

petting soil.

If this compost is not available, mix two arts of well rotted, old manure, and one part good garden earth. If this earth is clayey or heavy, substitute sand or coal ashes for one-half of it. Cover the bottom of the pot with potsherd or cinder, and one inch of soil.

On lifting the plant, gently shake the earth from the roots, which should fill the pot without uncomfortable growding to within two

out uncomfortable crowding to within two inches of the top. It is better that the roots be even a little crowded than to have too

be even a little crowded than to have too much pot room.

Gently press the soil about the roots, leaving no interstices. Fill to within an inch of the top of the pot. Plunge the pot to almost its depth into a vessel of tepid water. When thoroughly saturated, fill up with dry son. Shade for some days.

Before lifting large geraniums for the house, prune the roots by cutting down all round the stalk three inches from it, the depth of a trowel. Prune the top severely.—New York Observer.

## Some Pretty House Plants.

Most housewives are fond of a bit of green foliage about the home to add to its general effections, and particularly is it the case with those who live in flats—a mode of city life becoming more and more popular everywhere—and who have no yard to raise flowers in. The plants mentioned below are such as I have had experience with myself and are extremely nice for sunny windows; there is no expense attached to procuring them, and they can be grown with but very little trotle if one is welling to expend a few minutes' care on them daily, says Miss Coleman in What to Eat.' It is a very simple matter to drop several lemon seeds in a pot or box of rich sandy soil, keeping it in a warm place and watering it occasionally, yet in a short time these seeds will sprout, and grow rapidly into as beautiful a plant as one could desire for the embellishment of a room. The leaves are exquisitely clean and glossy, and in a couple of years the miniature lemon tree will have developed into quite a pretentious bush, hardy and strong, that may then be transferred to a larger pot or tub, like those used for palms and rubber plants. Orange seeds grow likewise if subjected to a similar treatment as the lemon, and strange as it may seem, these diminutive sub-tropical sarubs will in time bear natural fruit. Date seeds, too, grow in this manner, rewarding the planter, after no very extended period of waiting, with a genuine date palm that the florists would charge a pretty sum for if one went to purchase it. Either of these plants requires no special treatment in its care, simply watering it when the earth seems to need it, which would be once a day, perhaps, in summer, and Most housewives are fond of a bit of green

as often in winter, if the place where it is kept was very much heated. Keeping the dust off plants is another important item, this being done by brushing the foliage with a dampened sponge, or spraying them with water; of the two ways, the former is preferable, esor the two ways, the former is preletable, especially when they are in the house. The green top of a pineapple planted in a pot of soil, the same as that used in the foregoing, will amaze one by its celerity in taking root and its fast growth afterwards.

## A Good Cleansing Cream.

Cleansing cream made after the following recipe is highly recommended for general use in the household. It will remove greases pots from coats, carpets or any wooden texture, paint from furniture, and ink from paint. This cream will keep an indefinite period: Cut four ounces of white castile soap very fine and put it over the fire in a quart of hot water to dissclve; as soon as it is thoroughly melted add four quarts of hot water, and when nearly cold stir in four ounces of ammonia, two ownces of alcohol, two ounces of glycerine and two ounces of ether. two ounces of ether.

### Selected Recipes.

HOMINY CROQUETTES .- To a cupful of HOMINY CROQUETTES.—To a cupful of cold boiled hominy add a teaspoonful of nelted butter, stir well, then add gradually a cup of milk, stirring and mashing the hominy until it becomes a soft, smooth paste. Then add a teaspoonful of white sugar and a well beaten egg. Roll into oval balls, with floured hards, roll in beaten eggs, then in bread crumbs, and fry in lard or drippings.

DELICIOUS LUNCHEON SANDWICHES. Mix up fine any cold boiled or roasted chicken; also minee up fine some well-roasted peanuts or almonds. Trim the crusts from thin slices of bread and cut in any desired shape. Butter and then put a layer of chicken; spread a little mayonaica dressing over it then a little mayonnaise dressing over it, then a layer of minced nuts. These are delicious, and make a fine dish for luncheon or tea.

DELICATE CAKE AND CARAMEL FILL-ING.—One cup of butter, two cups of sugar, three cups of flour, half a cup of cream, whites three cups of flour, half a cup of cream, whites of eight eggs, one teaspoon of flavoring and one of baking powder. Cream the butter and sugar thoroughly together, then add the cream, eggs and four. Add the baking powder last. The filling. Three cups of soft yellow sugar, half a cup of butter and one of milk, one teaspoonful of vanilla. When cold beat until it is light, then spread between the layers.—'Illustrated Kentuckian.'

LEMON CUSTARD. Take three lemons, two cupsful of fine white sugar, three eggs, one teablespoonful of corn starch, and one cupful of rich sweet milk. Separate the whites and yolks, and beat the latter with the sugar until very light, grate in all the colored part of the lemon and squeeze in the juice; stir

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the starch into the milk, then all together, let it cook slowly until it thickens, and pour on a nice flaky crust. When nearly acne, make a meringue of the remaining whites, and let it brown slightly. When properly made, this dessert is said to be both or namental and delicious.

SCRAMBLED EGGS .- Melt a little butter in a frying pan and break the eggs into the pan; as soon as the whites are on the point of setting, stir them together with a wooden spoon. When done, they will look streaky. Do not let them burn, gentle heat is needed. They should be served at once.

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