

in a sheet to dry. Suspend the sheet in a warm place where there is a current of air, but by no means expose the coat to the sun, or it will become dry and hard.

If there is not too much greasy dirt about the sweater, you can clean it nicely as follows: Shake all the dust out, then spread the coat on a sheet and sprinkle it well with rice or potato starch, mixed with powdered borax. Roll up and put away for a day or two, then shake out. If the sweater is quite grimy, it should be pressed between damp woollen cloths before putting on the starch. White woollen shawls, fascinators, and silk waists and veils, may be cleaned very nicely this way.

Young girls are still wearing their hair, as a rule, parted in front and in three coils low on the back of the head, but quite often girls of 16 or 17 are seen wearing one long braid or curl hanging down the back and tied with a ribbon bow at the top. This is a very pretty, girlish style.

You had better send your blue, fluffy feather, to a professional dyer to have it colored.

For hemstitching, you first draw the threads, then catch those remaining (up and down) into small clusters with a sort of buttonhole stitch. Get someone near you to teach you the stitch, as it is very difficult to give directions in writing.

Cookery for Cool Days.

Macaroni Savory.—Put into just enough water to cover $\frac{1}{2}$ lb. macaroni also put in 1 tablespoon butter, 1 small onion, with three cloves in it, herbs and dried parsley to taste. Boil about 40 minutes, until tender, then drain and mix with 6 ounces grated or sliced cheese, 2 beaten egg yolks, a spoonful of chutney or Worcester sauce, some cayenne, and as much gravy as needed to make the thickness of a sauce. Simmer 5 or 10 minutes, scatter a few breadcrumbs browned in butter over the top, and serve. Macaroni is a very nourishing food, which should be used more than it is as a supper dish.

Kedgerie.—One-half lb. cold flaked fish free from skin and bone, 3 ounces boiled rice, 2 hard-boiled eggs. Melt 2 ounces butter in a saucepan, add the fish and stir gently. Put in the whites of the eggs chopped, and season to taste. Move gently about over the fire until thoroughly hot, and serve on a flat dish with the yolks of the eggs pressed through a sieve over the top. A nice supper or breakfast dish.

Biscuit and Cheese.—Dry a slice of good firm cheese and grate it. Butter crisp soda biscuits or cream wafers, and place upon each a teaspoonful of the grated cheese. Set in the oven for 10 minutes, and send to the table very hot.

Graham Muffins.—One quart Graham flour, 1 tablespoon brown sugar, 1 teaspoon salt, 2 heaping teaspoons baking powder, 1 egg, 1 pint milk. Sift together the flour, sugar, salt, and baking powder. Add the milk in which the beaten egg has been mixed. Beat to a batter, and bake in well-greased muffin-rings, or deep pastry pans, about two-thirds full.

Bacon and Porridge.—Slice breakfast bacon very thin and fry. Lift it up and place where it will keep warm. Slice cold corn-meal porridge left over from the day before, dip in grated breadcrumbs or corn meal, fry brown in the gravy, and serve with a slice of bacon laid on top of each piece.

Apple Sauce.—Pare, core, and quarter 1 dozen nice, juicy apples. Stew in water enough to cover until the pieces break. Beat to a pulp with a good lump of butter, a cup or more of sugar, and the juice of one lemon.

Baked Hash.—Two cups of any cold meat (several kinds will do, if on hand), leaving out the fat. Chop very fine (preferably through a meat-grinder), season with parsley, salt and pepper, dried sage or celery salt if liked; add 2 cups potato mashed and beaten with milk to a cream, put into a greased earthenware or enamelled pan, dot over the top with butter, and bake.

Potatoes a la Maryland.—Six potatoes pared and cut into thin slices; lay in cold water for 15 minutes, drain, and put in a stewpan with milk enough to cover, put on the lid, let simmer slowly until perfectly tender; then add butter,

salt and parsley, minced very fine. Thicken the milk a little if necessary, and serve in a hot dish.

Baltimore Pudding.—Cut stale sponge or layer-cake in slices. Lay some of the slices in the bottom of a baking dish; fill nearly to the top of the dish with any kind of canned fruit, drained a little if too juicy. Put slices of the cake all over the top. Set into the oven to become hot, then spread with a meringue of the whites of 2 eggs beaten with a little sugar. Set back in the oven for a few moments. Serve hot or cold, with cream.

The Two Workers.

Two workers in one field
Toiled on from day to day.
Both had the same hard labor,
Both had the same small pay.
With the same blue sky above,
The same green grass below,
One soul was full of love,
The other full of woe.

One leap'd up with the light,
With the soaring of the lark;
One felt it ever night.
For his soul was ever dark.
One heart was hard as stone,
One heart was ever gay;
One worked with many a groan,
One whistled all the day.

One had a flower-clad cot
Beside a merry mill;
Wife and children near the spot
Made it sweeter, fairer still;
One a wretched hovel had,
Full of discord, dirt, and din—
No wonder he seemed mad,
Wife and children starved within.

Still they worked in the same field
Toiled on from day to day;
Both had the same hard labor,
Both had the same small pay.
But they worked not with one will,
The reason let me tell—
Lo! the one drank at the still,
And the other at the well.
—National Advocate.

The Critic.

A mud-turtle sat on a stone in the sun,
And blinked in a slow, stupid way;
A vain little fly
Came loitering by,
He stopped on that same rock to say
"You're the ugliest creature that ever I saw;
You are clumsy, and stupid, and slow,
And just how you manage a living at all
Is a thing I would much like to know."

But the little mud-turtle spoke never a word
As he sat in the sun on the stone;
He wearily blinked,
He thought as he winked,
That a wise fly would let him alone.
But the fly had grown proud of his power to torment,
And he buzzed at the mud-turtle's head,
Till the turtle at last gave one short little snap,
And the critical insect was dead.

It is really too bad that the fly never knew
That the turtle was wiser than he;
For a creature that thinks
As it winks, and it blinks
May a dangerous enemy be.
And because one can clatter, and buzz, and annoy,
'Tis no proof he is clever or wise
He may do no more good than to serve as the food
For the one whom he feigns to despise.
—From the May Bohemian.

Save Fuel.

Do you know that you can save fuel by using a fireless cooker? Start cooking your eatables on the oil-stove or range, then put them into the fireless cooker to finish the work, and turn the oil-stove out, or let the kitchen fire just smoulder. Fuel will be saved, and, when winter is over, you will have the fireless cooker right on hand to begin the hot summer with. Improved fireless cookers will roast and bake as well as boil. For further information, see the advertisement of the Dominion Fireless Cooker Co., Toronto, elsewhere in these pages.



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