

to show what they can do ; always remembering the old saying :

If at first you don't succeed,
Try again.
Time will bring you your reward
Try again.

Wash white lace curtains carefully as you would any other white clothes. Rinse them in several waters to make them clear. While still wet, stiffen with starch made into a paste, rubbed in well. Then lay a pair of clean sheets on the floor, and pin the curtains on to the sheets. Keep the edges very smooth. Put the pins in about two inches apart all round the edge, and as they dry pull out the spaces between the pins to prevent their drying in points. Leave open the doors and windows of the room in which the curtains are drying.

Before beginning to wash blankets be sure that you have a nice, fine, breezy day, when they will dry well out of doors. Cut up some good household soap, and boil it to a jelly. Mix it with warm, soft water and a tablespoonful of borax till it lathers well. Wash the blankets in two lathers of this kind, then rinse in a large tub of warm water, slightly blued. Wring the blankets as dry as possible, shake them well to raise the nap, and hang out to dry. The surface of the blankets will be much improved by being shaken twice more during the process of drying.

HOW TO ECONOMIZE IN LAMPS.

Save much trouble and get more light out of lamps by taking care of lamp wicks. The first object to be attained toward getting a well lighted lamp is to get a free flow of oil. The wick should be held by the fire and thoroughly dried before using. By this means it will quickly absorb the oil, and the flow is not impeded. Another way is to soak the wick in vinegar and then dry it thoroughly. This prevents smoking. Oil will not flow through a dirty wick, and without a good flow there is little light. Foul wicks should be washed or boiled in soft water and soap, then rinsed and well dried. The reservoir of the lamp should always be kept filled. If the oil is low, the flow is imperfect, and the wick becomes charred. The lamp will then give a poor light and emit a disagreeable smell. A little attention to lamp wicks in the first instance will save a great deal of trouble and inconvenience.

PICKLED MUSHROOMS.

If you are a lover of this delicate fungus I am sure you will appreciate them pickled, and just now is the proper time for making this delicious pickle. For this, button mushrooms are the best. They need neither washing nor peeling, but should be wiped carefully with a bit of flannel moistened with vinegar. Place them in a saucepan, and add a little pepper and salt, a little pounded mace, two or three cloves, and as much vinegar as will half cover them. Let them stew until a good deal of liquid has been extracted from the mushrooms, when they must be removed from the fire and stand by till the mushrooms have again absorbed most of the liquor. Bottle, and pour over them cold boiled vinegar.

VIRGINIA MIXED PICKLES.

Take four dozen large cucumbers, half a peck of full-grown green tomatoes, a dozen white onions, two heads of cabbage, half a pint of grated horseradish, a fourth of a pound of mustard-seed and ground pepper each, one ounce of cinnamon, one ounce of celery-seed, half a teacup of salad oil, and two ounces of turmeric. Quarter the cucumbers, cut the tomatoes in thick slices, chop the cabbage and onions, sprinkle with a pint of salt, let stand twenty-four hours and drain. Mix the spice and seasoning in a gallon of strong vinegar, scald, and pour boiling hot over the pickles. Let stand two days, reheat the vinegar, add a pound of brown sugar with the oil, and pour over the pickles.

CREOLE PICKLES.

Take two dozen large cucumbers, a peck of green tomatoes and half a peck of silver-skinned onion. Put the whole cucumbers and tomatoes in strong brine for three days. Cut the onions and sprinkle with salt. Put half a gallon of vinegar, with three ounces of white mustard-seed, one ounce of turmeric and celery-seed, one box of ground mustard and two pounds of brown sugar in a porcelain kettle, and set on the stove to simmer one hour. Pour over the pickles, seal and set in a cool place.

